

ernestomeda



Cleaning and care handbook &
Product information



Ernestomeda LEED Compliant
for EQ "low-emitting materials" credit.



Quality Management System in
accordance with the **UNI EN
ISO 9001** standard. The System
has the aim of ensuring the best
possible management of the main
corporate processes, from order
management to attention to the
impact on the environment.



Environmental Management System
under the **UNI EN ISO 14001** standard.
Particular attention is paid to energy
consumption, noise pollution, atmospheric
emissions and waste management,
in the aim of constantly reducing our
impact on the environment.



UNI ISO 45001 Occupational Health
and Safety Management System,
regulating the procedures by which the
company recognises and deals with the
incidents which may occur during operations
to guarantee its workers' safety.

CLEANING AND CARE HANDBOOK

Dear Customer,

Thank you for choosing Ernestomeda. This folder contains the **CLEANING AND CARE HANDBOOK**, containing advice and information about the right way to treat and look after your kitchen's surfaces and materials, and the **PRODUCT INFORMATION**, providing details of all the materials used for the production of our range.

For after-sales service, please contact the Dealer from whom you purchased your kitchen. Since they work in close cooperation with Ernestomeda, they will provide you with an indispensable contact for any requirements you may have.

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OF THE MANUAL, SCAN THE QR
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CLEANING AND CARE HANDBOOK

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TESTED, GUARANTEED QUALITY

To guarantee products' quality and safety, as well as good design, a series of tests which push all the materials and the individual structural elements of the kitchen and living-room composition to their limits are absolutely essential. By means of a series of standardised tests, it is possible to verify resistance to the various types of stress to which a material may be exposed during the fulfilment of its functions. Ernestomeda performs a series of important inspections and tests on the quality of the materials used, not only in its own Testing Lab but also at the COSMOB international technology centre, accredited for the wood and furniture sector. The tests are repeated regularly to ensure that the quality standard achieved is maintained constant over time.

1. GENERAL RECOMMENDATIONS

General recommendations for use.

Using a kitchen involves water, damp, steam and high temperatures. Regardless of their finish or substrate type, the materials we use for the construction of our kitchens withstand most forms of stress or attack, but it is worth following a few precautions to keep them in tip-top condition over time. Even though most of the materials used are water-repellent, water may cause swelling over time. Therefore, it is important always to dry any traces of standing water left on all kitchen components, especially around the sink or hob, for example, on joints in the worktop, and between the worktop and the wall. Also look out for water which may build up in inset handles or drip onto units or doors. Condensed steam may permanently damage all furniture components, so when cooking, for example, always turn on the hood at a suitable power level. It is advisable always to dry and remove any traces of steam and condensate from units underneath, for example after draining pasta, after any cooking procedure, or after operating small appliances which generate steam (kettles, coffee makers, etc.). To avoid damage to units and worktops, do not open the door of the dishwasher during its wash cycle and deactivate any automatic opening at the end of the program.

Wait about 20 minutes after the end of the wash cycle before opening the door.

Do not open the dishwasher until about 20 minutes after the end of the program to prevent steam from condensing on the worktop or on nearby units. Heat is harmful to all furniture components since it may damage them.

For example, do not allow pans to project beyond the end of the hob to avoid damaging the surfaces of worktops, wall claddings and splashbacks; also

take care not to place very hot objects on horizontal surfaces (worktops, tables, etc.) without suitable protection such as a trivet. As well as damaging the surface with burn or scorch marks, heat may cause some types of material to crack.

General recommendations for cleaning.

Your entire kitchen can be cleaned using a soft cloth or the **Ernestomeda microfibre cloth** supplied in the "KITCHEN'CARE" box or available from dealers. The micro-fibre cloth is made from an effective fabric which makes deep cleaning possible without using detergents. Never use steam at 100° to clean the kitchen.

Limescale stains on surfaces

Prevent the formation of limescale as much as possible by drying water droplets at once.

Heat on supporting surfaces

Do not leave hot objects on tops as they may damage their surface.

Water seepage

Although most of the materials used are water-repellent, any prolonged water seepage around the sink, through the joints in worktops, around the hob and between worktops and the wall may cause damage to units. If water seepage is noticed, contact your dealer immediately to prevent damage to the units.

Moisture/heat and edges

Also pay careful attention to the steam/heat generated by induction hobs if not installed underneath a specific hood (see hoods section and appliances section). The door of the dishwasher should not be left ajar at the end of the wash cycle, to prevent jets of steam from directly striking the worktop and the nearby doors, as this may cause the edgings to detach. In addition, the oven door should not be left open after cooking, as over time the hot air generated may discolour or damage the finishes of the adjacent doors.

Corrosive substances

Toxic or corrosive substances (acetone, ammonia, dry cleaning fluid, bleach, caustic soda, hydrochloric acid, thinners, etc.) must not be stored inside the units; they not only tend to cause corrosion of metal parts (hinges, drawer runners, sinks, etc.) but certainly have toxic effects on foods.

Boiling hot cooking water on sink

Always turn on the cold water tap before slowly pouring boiling hot cooking water into the sink/integral sink, to

prevent thermal shocks on the sink, pipes and seals.

Cleaning behind plinths

Clean the zone behind the plinths from time to time.

To access it, remove the plinths by pulling them towards you. After cleaning the spaces, before fitting the plinths themselves ensure that the fixing clips are still in the correct position.

Cleaning drainer units

To keep drainer units in good condition:

- » clean regularly with soap and water and dry with a soft cloth;
- » use a limescale remover to eliminate any deposits on the rack and tray. Rinse with plenty of water;
- » do not use chlorine detergents directly on stainless steel;
- » do not leave water to stand in the drip tray as this may allow limescale, hard deposits and mould to form.

To allow the drainer wall unit to function correctly:

- » dishes must drain into the drip tray. Therefore, do not allow parts of dishes to touch and thus drain along the wall unit back panel, as this may cause irreparable damage;
- » Drainer units cannot take plates more than 26 cm in diameter.

Cleaning burner caps, burners and pan stands

Once components have cooled, remove them and wash them with hot water and washing-up liquid. Stubborn dirt can be removed from cast iron components using a slightly abrasive sponge and a degreasing product. Otherwise, use an abrasive detergent with a soft abrasive sponge. After cleaning, rinse with plenty of water and dry with care. Wipe (dry) cast iron surfaces occasionally with a rag wet with a little olive oil. They must not be washed in the dishwasher. Discolouring of cast iron components is a normal consequence of use of the appliance and does not impair its performances.

Retrofit additions:

There are generally problems matching some items, such as lacquered, wood, veneer, etc., in existing compositions because colour shades may vary slightly and fade through contact with light. Where possible, a sample should be provided to allow the best possible matching with the composition. However, any slight differences will tend to decrease and disappear over time.

,Ceramic products (Stoneware, Laminam, STONE+ MDi Induction by Inalco and Abitum): in case of retrofit additions differences in colour shade are possible, since in the industrial manufacturing process it is almost impossible to produce pieces of identical shade in

different production batches. Before packaging, slabs of the same colour shade (from the same batch) are placed together to ensure uniformity.

MDi Induction by Inalco slabs combined with Stone+ slabs of the same colour may be of a slightly different shade due to the conformation of the MDi Induction slab suitable for use for induction cooking.

Stones (marble, granite, etc.):

in case of retrofit additions, differences in colour shade and structure may occur. Since these are natural materials, continuity of colour and vein pattern can never be guaranteed, and longer ago and further away the material was quarried, the greater the differences may be.

Normally both the number of the block quarried and the number of the slab within the block are classified.

Synthetic products (quartz, iconcrete, corian):

in case of retrofit additions differences in colour shade are possible, since in the industrial production process it is almost impossible to obtain pieces of identical shade in different production batches.

Fixing of elements

Pull-out fittings and tall units must be fixed to the walls and the next-door furniture using hardware supplied with the finished product. Elements installed on islands and peninsulas, and bookcases, must be fixed/ stabilised using the hardware (floor or ceiling anchors) or ballasts, in accordance with the instruction sheets. (check the load capacities of baskets in internal/ external element load capacities section).

2. STRUCTURES AND INTERNAL SHELVES

All our kitchens feature structures in environment-friendly boards made from 100% post-consumption wood material, certified compliant with very restrictive formaldehyde emission standards and water-repellent to combat water seepage and damp as effectively as possible. Polyurethane adhesives resistant to water, steam and high temperatures are used for the edgings.

Cleaning

When cleaning structures and internal shelves, use simply a soft, damp cloth or the **Ernestomeda micro-fibre cloth** supplied in the "KITCHEN'CARE" box.

Unit load capacities

Individual elements should not be overloaded and loads should be distributed across them; in particular, place the heaviest items in base units and cupboards. Wall units can support a maximum weight of 80 kg regardless of their volume. Units with four feet standing on the floor (base units and cupboards) have a maximum load capacity of 250 Kg regardless of their volume. Wall-mounted base units have a maximum

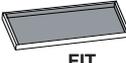
load capacity of 100 Kg.

The bottom panels of wall-mounted units tend to bend when loaded with heavy objects of this type which may be used in kitchens. This bending will be proportional to both the length of the bottom panel and the weight of the objects. Within the weight limits stated above, the bending of bottom panels is to be considered normal.

Shelf load capacities

All the shelves in the range are tested to withstand a weight of 40 kg with no failure of the supports or structures. As the load and/or the width of the shelf increase, the shelf tends to bend to an extent which depends on the type of shelf used.

The table shows the weight values beyond which the centre of the shelf may sag by more than 3 mm.

| SHELF/PARTITION TYPE | SHELF DEPTH (cm) | WIDTH from 15 to 60 cm | WIDTH from 75 to 90 cm | WIDTH 120 cm |
|--|------------------|------------------------|------------------------|--------------|
|  OPEN UNIT PARTITION TH. 12 | DEPTH 21 cm | 5 Kg | - | - |
| | DEPTH 35 cm | 5 Kg | - | - |
| | DEPTH 45 cm | 5 Kg | - | - |
|  MELAMINE SHELF | DEPTH 35 cm | 30 Kg | 17 Kg | - |
| | DEPTH 60 cm | 40 Kg | 20 Kg | - |
| | DEPTH 70 cm | 40 Kg | 20 Kg | - |
|  DOUBLE SHELF | DEPTH 35 cm | 35 Kg | 30 Kg | 20 Kg |
| | DEPTH 60 cm | 40 Kg | 35 Kg | 25 Kg |
| | DEPTH 70 cm | 40 Kg | 35 Kg | 25 Kg |
|  CHROME WIRE SHELF | DEPTH 35 cm | 40 Kg | 20 Kg | 15 Kg |
| | DEPTH 60 cm | 40 Kg | 30 Kg | 25 Kg |
|  VITRE SHELF | DEPTH 35 cm | 30 Kg | 20 Kg | - |
| | DEPTH 60 cm | 40 Kg | 20 Kg | - |
| | DEPTH 70 cm | 40 Kg | 20 Kg | - |
|  GLASS SHELF | DEPTH 35 cm | 30 Kg | 15 Kg | - |
| | DEPTH 60 cm | 40 Kg | 15 Kg | - |
|  MIX SHELF | DEPTH 35 cm | 40 Kg | 35 Kg | - |
| | DEPTH 60 cm | 40 Kg | 30 Kg | - |
| | DEPTH 70 cm | 40 Kg | 30 Kg | - |
|  STEEL SHELF | DEPTH 40 cm | - | 40 Kg | 30 Kg |
| | DEPTH 50 cm | - | 40 Kg | 30 Kg |
|  MEDLEY SHELF | DEPTH 20 cm | 20 Kg | 20 Kg | 20 Kg |
| | DEPTH 30 cm | 20 Kg | 20 Kg | 20 Kg |
|  FIT SHELF | DEPTH 60 cm | 40 Kg | 30 Kg | 15 Kg |
| | DEPTH 65 cm | 40 Kg | 30 Kg | 15 Kg |

However, shelves should never be overloaded, and items should be evenly distributed across their surfaces.

Load capacities of Ernestomeda internal/external components

The table below contains the load capacity values in Kg for various Ernestomeda products. These values specify the load which can be applied to the component without failure of the supporting structures.

| DESCRIPTION | USE | WIDTH | LOAD CAPACITY |
|---|----------------------------------|------------------|---|
| DRAWER-BIG BASKET LEGRABOX | BASE UNIT | ALL | 70 Kg |
| MOVENTO DRAWER | K-SYSTEM/ SHOW BASE UNIT | 60 - 90 - 120 cm | 40KG |
| PULL-OUT TRAYS TANDEM | SHOW OPEN UNIT | 60 cm | 30KG |
| PULL-OUT BASKET | BASE UNIT | ALL | 30 Kg |
| PAN BASKET | BASE UNIT | ALL | 30 Kg |
| SEMI-CIRCULAR BASKET CHROMED WIRE | CORNER BASE UNIT | 90 cm | 10 Kg |
| MAGIC CORNER BASKET | CORNER BASE UNIT | 90 - 120 cm | 14* Kg OUTSIDE BASKET 18* Kg INSIDE BASKET |
| LE MANS BASKET 2 | CORNER BASE UNIT/ CUPBOARD | 90 - 120 cm | 20* Kg PER BASKET |
| PULL-OUT ALUMINIUM SHELF | K-SYSTEM | 60 - 90 - 120 cm | 30 Kg |
| WALL UNIT PULL-OUT BASKET | WALL UNIT | 15 cm | 30 Kg |
| STAINLESS STEEL DRAINER WITH 2 SHELVES | WALL UNIT | ALL | 22* Kg TOP SHELF 12* Kg BOTTOM SHELF |
| STAINLESS STEEL DRAINER WITH 1 SHELF | WALL UNIT | ALL | 12* Kg |
| CLICK FIXX BASKET | CUPBOARD | 30 cm | 100 Kg -TOTAL LOAD 20 Kg SINGLE SHELF |
| CONVOY LAVIDO BASKET | CUPBOARD | 60 cm | 130 Kg -TOTAL LOAD 20 Kg SINGLE SHELF |
| PULL-OUT BASKET | CUPBOARD | 30 cm | 100 Kg |
| LAMINATE/FENIX/MELAMINE/ LACQUERED/VENEERED/ | SHELF | - | 20 Kg PER LINEAR METRE |
| LACQUERED/WOOD TH. 5 CM | SHELF | - | 30 Kg PER LINEAR METRE |
| CLEVER/ORDER | SHELF | - | 20 Kg PER LINEAR METRE |
| FIT ALUMINIUM PULL-OUT SHELF/BASKET | BASE UNIT/ CUPBOARD | | 30 Kg |

* the value indicates the NET load which can be applied to the element

3. METALLIX FINISH ELEMENTS

Metallix is a new finish developed by Ernestomeda for metallic surfaces (profiles, accessories, plinths and handles).

The metal is pre-treated in phases involving brushing of surfaces followed by oxidation, to stabilise the material and prepare it for the final colouring, which adopts an innovative coating process using a patented technology to maintain the metal effect with excellent anti-corrosion properties

Cleaning

For routine care of metallix parts, use a soft cloth, or the soft **Ernestomeda microfibre cloth**, wet with warm water (30°-40°C). Use a cloth dipped in a window-cleaning product or neutral soap for stubborn stains. Any product should always be tested on the inside of the part (in a corner) before using it on the outside. Always clean parts while the stain is fresh and wipe away any drops of water at once.

DO NOT

- » ever use abrasive creams or steel wool pads, which would cause permanent scratches on the surface;
- » use solvents or stain removers, acetone, trichloroethylene or ammonia;
- » use bleach or products which contain it, as they may cause permanent marks on the surface;
- » use alcohol;
- » use steam jet appliances.

4. DOORS

4.1 VENEERED/ZERO GLOSS VENEERED DOORS AND PANELS

The veneered doors and panels featured in our kitchens are built from top quality, well-seasoned wood and finished with craftsman-like care. Although we treat them using the best varnishes available, damage due to persistent water seepage or drips is still possible. Wood is a hygroscopic material, meaning that it exchanges moisture with the external environment. Consequently, over time it will absorb the moisture present in a specific environment and at a specific temperature. As a result, in very dry





conditions wood loses moisture and shrinks, while in very damp conditions the opposite occurs and the wood takes in moisture, increasing in size. These slight variations must not be considered to be defects; they are the natural movements of a "living" product which responds to the changing seasons. What's more, wood's final moisture content also depends on its use, so special care must be taken with this in mind (e.g., always turn on the hood when cooking and dry condensate, water spills, etc. immediately).

The zero gloss veneer has been developed by careful sourcing of the best materials and products on the market to create this new, exclusive, very matt, soft touch, anti-fingerprint and anti-dazzle finish that gives the wood an "untreated" look.

Cleaning

For routine care for veneered doors, use a soft, damp cloth, or the **Ernestomeda microfibre cloth**. For stubborn stains, use a cloth with the addition of a specific (non-abrasive) wood cleaner. For thorough cleaning of even the smallest pores rub with the grain of the wood. Then rinse with a wrung out cloth and dry all surfaces very thoroughly.

To avoid causing damage, any product should always be tested on the inside of the door (in a corner) before

using it on the outside.

Always clean doors while stains are fresh and dry any drops of water at once.

Colour variations

Wood is a natural raw material with differences in colour and structure which are part of its intrinsic characteristics.

Over time, the colour of wood surfaces may vary. Wooden units purchased at a later stage usually adapt to the colour of existing units over time due to the normal ageing process.

DO NOT

- » use alcohol, solvents or stain removers, acetone, trichloroethylene, ammonia and bleach;
- » use beeswax products or renewers since they may have a polishing effect which modifies the finish of matt doors;
- » expose your kitchen to direct sunlight, to delay the process of colour variation the wood may undergo over time;
- » use steam jet appliances.

4.2 SOLID WOOD FRAME DOORS WITH ZERO GLOSS VENEERED CENTRAL PANEL

Solid wood is a hygroscopic material, meaning that it exchanges moisture with the external environment. Consequently, over time solid wood will absorb the moisture present in a specific environment and at a specific temperature. Any warpage, cracks or changes in the condition of the wood are essential characteristics of this material and are due to natural settling and different environmental conditions. What's more, wood's final moisture content also depends on its use, so special care must be taken with this in mind (e.g., always turn on the hood when cooking and dry condensate, water spills, etc. immediately). In our kitchens, we use top quality, well-seasoned wood and finished with craftsman-like care. Although we treat them using the best varnishes available, damage due to persistent water seepage or drips is still possible. The zero gloss frame door has been developed by careful sourcing of the best materials and products on the market to create this new, exclusive, very matt, soft touch, anti-fingerprint and anti-dazzle finish that gives the wood an "untreated" look.

Cleaning

For routine care of frame doors, use a soft, damp cloth, or the **Ernestomeda microfibre cloth**. For stubborn stains, use a cloth with the addition of a specific (non-abrasive) wood cleaner. For thorough cleaning of even the smallest pores rub with the grain of the wood. Then rinse with a wrung out cloth and dry all surfaces very thoroughly.

To avoid causing damage, any product should always be tested on the inside of the door (in a corner) before using it on the outside.

Always clean doors while stains are fresh and dry any drops of water at once.

Colour variations

Wood is a natural raw material with differences in colour and structure which are part of its intrinsic characteristics. Over time, the colour of wood surfaces may vary. Wooden units purchased at a later stage usually adapt to the colour of existing units after a certain amount of time.

DO NOT

- » use alcohol, solvents or stain removers, acetone, trichloroethylene, ammonia and bleach;
- » use beeswax products or renewers since they may have a polishing effect which modifies the finish of matt doors;
- » expose your kitchen to direct sunlight, to delay the process of colour variation the wood may undergo over time;

- » use steam jet appliances

4.3 DELUXE WOOD DOORS AND PANELS

Solid wood is a hygroscopic material, meaning that it exchanges moisture with the external environment. Consequently, over time solid wood will absorb the moisture present in a specific environment and at a specific temperature. Any warpage, cracks or changes in the condition of the wood are essential characteristics of these materials and are due to natural settling and different environmental conditions. What's more, wood's final moisture content also depends on its use, so special care must be taken with this in mind (e.g., always turn on the hood when cooking and dry condensate, water spills, etc. immediately).

Where the climate is particularly damp or dry, the kitchen should be fitted with a system which will keep the humidity level within suitable limits (between 45% and 60%, with minimum tolerance of 35% and maximum of up to 90%).

Never direct particularly dry air (e.g. from fancoil heaters) straight at solid wood components.

Do not place light fittings (especially halogen lamps or spotlights) too close to Deluxe wood items, as the heat emitted by the lamp dries out the wood and may reduce its stability.

Knots, cracks, splits, splintered edges, holes, dips, repeated scored lines, light and dark streaks, reddish zones (caused by the tannin in the wood), shade variations and inserts of different colours caused by exposure to natural light are all intrinsic characteristics of the material.

Some parts of the material may be repaired with filler to minimise flaws.

Cleaning

For routine cleaning of wooden doors, use a soft, damp cotton cloth for Vintage oak and **the Ernestomeda microfibre cloth** for Quercus oak. For stubborn stains, use a cloth with the addition of a specific (non-abrasive) wood cleaner. For thorough cleaning of even the smallest pores rub with the grain of the wood. Then rinse with a wrung out cloth and dry all surfaces very thoroughly. To avoid causing damage, any product should always be tested on the inside of the door (in a corner) before using it on the outside. Always clean doors while stains are fresh and dry any drops of water at once.

Colour variations

Wood is a natural raw material with differences in colour and structure which are part of its intrinsic characteristics. Over time, the colour of wood surfaces may vary. Wooden units purchased at a later stage usually adapt to the colour of existing units after a

certain amount of time.

DO NOT

- » use alcohol, solvents or stain removers, acetone, trichloroethylene, ammonia and bleach;
- » use beeswax products or renewers since they may have a polishing effect which modifies the finish of matt doors;
- » expose your kitchen to direct sunlight, to delay the process of colour variation the wood may undergo over time;
- » allow water drips to stand on the surface; dry them immediately;
- » use steam jet appliances.

4.4 LACQUERED DOORS AND PANELS

We use the best coatings for the lacquered doors and panels of our kitchens and all coating phases are performed by hand; however, possible damage caused by persistent water seepage and drips cannot be completely prevented. The colour of the lacquered finish will change slightly over time due to the natural ageing of the product and exposure to light.

GLOSSIX/EASY GLOSS/FLAT MATT LACQUERED FINISH

We use a variety of different lacquered finishes on our lacquered doors. Glossix lacquer has a gloss finish with a final brushing process to provide a particularly high level of surface resistance. Easy gloss lacquer has a gloss finish with slight final brushing which still provides a good level of resistance. Flat matt lacquer has a matt finish with the best compromise between degree of opacity and surface resistance.

ANTIBACTERIAL SATINED / MIRROR METAL EFFECT LACQUERED FINISH

The production process of this finish combines technology and craftsmanship, creating lacquers that are blends containing real particles of metal, which during application of the coating (if any) could form tiny surface pitting noticeable to the touch that is, however compatible with the finished product; the surface satin finishing is the hand-process which provides the exquisite final effect. Iridescent effects noticeable when the lacquered surface is exposed to light sources or variations in light, or viewed from different angles, are a distinctive feature of metal effect lacquer.

The Mirror metal lacquered finish provides mirror-like reflection.

Our Mirror and satined metal effect lacquered finishes contain sanitising additives which reduce bacterial

contamination of surfaces by up to 99.9%.

Our laboratory tests show an almost total reduction of the bacterial load 24 hours after contact with both gram positive (*Staphylococcus aureus*) and gram negative (*Escherichia coli*) strains.

ERNESTOMEDA ZERO GLOSS™ LACQUER FINISH

This lacquered finish is developed to provide a high level of opacity with all the resistance characteristics of a flat matt lacquered product, together with the added benefits of scratch-proof, soft touch, anti-fingerprint, anti-dazzle and easy clean properties.

Cleaning

For routine care of lacquered doors, use a soft cloth, or the soft **Ernestomeda microfibre cloth**, wet with warm water (30°-40°C). Use a cloth dipped in a window-cleaning product or neutral soap for stubborn stains. To avoid causing damage, any product should always be tested on the inside of the door (in a corner) before using it on the outside. Always clean doors while stains are fresh and dry any drops of water at once.

Scratches in the paint

If scratches occur, use the "touch-up bottle" supplied with the kitchen; correctly apply the right amount of paint to the door. Additional "touch-up bottles" are available directly from your dealer.

DO NOT

- » use alcohol, solvents or stain removers, acetone, trichloroethylene, ammonia and bleach;
- » use abrasive creams or steel wool pads as they will permanently scratch the surfaces;
- » expose your kitchen to direct sunlight, to delay the process of colour variation the lacquered finish may undergo over time;
- » use steam jet appliances;
- » underestimate the risk of coffee spills, especially for ERNESTOMEDA ZERO GLOSS™ lacquered finishes.

4.5 FENIX DOORS AND PANELS

FENIX NTM doors have very low light reflection, meaning that they are extremely matt; they are also anti-fingerprint and pleasantly soft-touch. Since it can be repaired using heat, this material can be regenerated in the case of small superficial scratches. Its main characteristics are: extremely easy cleaning; very effective reduction of bacterial loads, anti-mould properties and excellent resistance to rubbing, scratching and abrasion, as well as to household

solvents, acids and chemicals.

Cleaning

Routine care: the FENIX NTM surface must be cleaned regularly but does not require any particular care; simply use a soft, wet cloth or the **Ernestomeda microfibre cloth** wet with hot water or detergents. It tolerates all standard household cleaners or disinfectants well. Use of a melamine foam sponge (also known as a magic rubber) for routine cleaning and care of the surface is recommended.

Stubborn stains: in case of traces of dirt which cannot be removed with a standard household cleaner due to the uneven surface of the FENIX NTM and its high density, we recommend the use of non-aggressive aromatic solvents (acetone or nail varnish removers) for cleaning.

To avoid causing damage, any product should always be tested on the inside of the door (in a corner) before using it on the outside.

Always clean doors while stains are fresh and dry any drops of water at once.

In case of small scratches, please follow the instructions for repairing the surface provided in the “Fenix NTM

worktops” section of the “worktops” chapter.

Stains of various kinds

In case of stains, please refer to the table of recommended cleaning products provided in the “Fenix NTM worktops” section of the “worktops” chapter.

DO NOT

- » use products containing abrasive substances, abrasive sponges or unsuitable materials such as sandpaper or steel wool on the surface;
- » use strongly acidic or alkaline products, since they might stain the surface;
- » use cloths which are not perfectly clean when cleaning with solvents, since they may leave streaks on the surface of the FENIX NTM. However, any marks can be removed by rinsing with hot water and drying;
- » use furniture polishes, or cleaners which contain wax in general, since on the compact surface of FENIX NTM they tend to form a sticky layer.



4.6 LAMINATE DOORS AND PANELS

The materials used are in HPL (high pressure laminate), a superior quality material with excellent hardness and resistance to scratches, wear, impacts, chemicals and fire.

Cleaning

HPL laminate is easy to clean and does not require any special care. Most stains wash away with just soap and water, which can be dried with a soft cloth, or with the **Ernestomeda microfibre cloth**. For stubborn stains, use a sponge and a specific laminate cleaner (such as "Power House", available from our dealers), or a window-cleaning detergent. Wipe away all residues of these products with a dry cloth to prevent streaking or loss of shine. To avoid causing damage, any product should always be tested on the inside of the door (in a corner) before using it on the outside. Always clean doors while stains are fresh and dry any drops of water at once.

Stains of various kinds

The recommended cleaning products for stubborn stains (oil, ink, grease, etc.) include alcohol and acetone or degreasing cleaners in general. For limescale marks, use cleaners with a low percentage of citric or acetic acid (warm water with added white wine vinegar or lemon).

DO NOT

- » use beeswax products or renewers since they may have a polishing effect which modifies the finish of matt doors;
- » expose your kitchen to direct sunlight, to delay the process of colour variation;
- » use aggressive products for cleaning edgings (alcohol, acetone, concentrated degreasing cleaners);
- » use steam jet appliances.

4.7 HI-MELAMINE DOORS AND PANELS

Hi-Melamine doors consist of a layer of paper impregnated with thermoset resins. This treatment produces a strong material, resistant to scratches, knocks, abrasion, chemicals and heat.

Cleaning

The surfaces of Hi-melamine doors are easy to clean and do not require any special care. Most stains wash away with soap and water, which can be dried with a soft cloth, or with the **Ernestomeda microfibre cloth**. For stubborn stains, use a sponge and a specific laminate cleaner (such as "Power House", available from our dealers), or a window-cleaning detergent. Wipe away all residues of these products with a dry

cloth to prevent streaking or loss of shine. To avoid causing damage, any product should always be tested on the inside of the door (in a corner) before using it on the outside. Always clean doors while stains are fresh and dry any drops of water at once.

Stains of various kinds

The recommended cleaning products for stubborn stains (oil, ink, grease, etc.) include alcohol or degreasing cleaners in general. For limescale marks, use cleaners with a low percentage of citric or acetic acid (warm water with added white wine vinegar or lemon).

DO NOT

- » use beeswax products or renewers since they may have a polishing effect which modifies the finish of matt doors;
- » expose your kitchen to direct sunlight, to delay the process of colour variation;
- » use aggressive products for cleaning edgings (alcohol, acetone, concentrated degreasing cleaners);
- » use steam jet appliances.

4.8 STEEL DOORS AND PANELS

Although stainless steel is extremely robust and resistant, a number of guidelines should be followed to keep it at its best. The steel used in production is AISI 304 code 18/10 stainless steel.

Cleaning

For routine care of steel doors, use a soft cloth or a chamois leather, or the **Ernestomeda microfibre cloth**. For stubborn stains, use a cloth with soap and water or a neutral detergent, rubbing with a synthetic sponge in the same direction as the satin finish, then rinse thoroughly and dry. To avoid causing damage, any product should always be tested on the inside of the door (in a corner) before using it on the outside. Always clean doors while the stain is fresh.

Stains of various kinds

For limescale marks, use cleaners with a low percentage of citric or acetic acid (warm water with added white wine vinegar or lemon).

Prevent stains by drying water droplets as soon as possible.

In case of stubborn stains clean using one of the special detergents or creams easily available on the market, or use the Ernestomeda multipurpose cream provided in the "KITCHEN'CARE" box supplied with each kitchen, following the instructions on the pack. In the event of very stubborn and persistent stains, Easy Clean Barazza professional cream cleaner can be used, or "Inox Creme Franke" (available from our

dealers), following the instructions on the pack and rinsing with plenty of water after use before drying at once with a soft cloth, wiping in the direction of the satin finish.

Remember that these creams are slightly abrasive, so they may damage the steel's shine or satin finish.

DO NOT

- » ever use detergents which contain chlorine or its compounds, since they may react with the steel and cause irreparable stains or oxidation;
- » use steel wool pads, abrasive sponges, abrasive substances or powdered detergents, because the steel surface scratches fairly easily.

4. 9 PAINTED ALUMINIUM FRAME DOORS WITH GLASS

The door consists of a perimeter frame and backing panel in painted aluminium, with a glass front panel which is tempered, to enhance mechanical strength and to increase safety in case of breakage (thanks to a special treatment the glass shatters into tiny, rounded fragments). The aluminium frame makes the door lightweight and strong and has excellent resistance to oxidation.

Cleaning the frame

For routine care of the lacquered frame, use a soft cloth, or the soft **Ernestomeda microfibre cloth**, wet with warm water (30°-40°C). Use a cloth dipped in a window-cleaning product or neutral soap for stubborn stains. Any product should always be tested on the inside of the door (in a corner) before using it on the outside. Always clean doors while stains are fresh and dry any drops of water at once

Cleaning the glass

For routine cleaning of glass, use a soft, damp cloth, or the **Ernestomeda microfibre cloth**. Use a cloth dipped in a window-cleaning product or neutral soap for stubborn stains. Matt finish glass should be cleaned more often, also using a "magic sponge"; doors must always be cleaned while the stain is fresh.

DO NOT

- » use abrasive substances, solvents, or any other aggressive detergent;
- » use alcohol on the back of the door and the frame;
- » use steam jet appliances.

4. 10 ANODISED/LACQUERED ALUMINIUM FRAME DOORS WITH FINISHING PANEL IN VARIOUS MATERIALS

The door consists of an anodised or lacquered aluminium perimeter frame, with front panel in various materials, and an aluminium lining panel. When specified, the door is fitted with a ventilation filter in the top or bottom edge. The aluminium frame makes the door lightweight and strong and has excellent resistance to oxidation. Anodised aluminium may vary slightly in shade from profile to profile; slight differences in tone are intrinsic to the production process and do not constitute defects.

Cleaning the frame

Anodised: Clean aluminium surfaces using soap and water or a neutral detergent, rubbing them with a synthetic sponge. Rinse and dry with a soft cloth. The **Ernestomeda microfibre cloth** can also be used to keep surfaces clean. In the event of stubborn stains, use boiling hot white wine vinegar or methylated spirits, cleaning with a soft cloth. Any product should always be tested on the inside of the door (in a corner) before using it on the outside. Always clean doors while stains are fresh and dry any drops of water at once.

Lacquered: For routine care of the lacquered frame, use a soft cloth, or the soft **Ernestomeda microfibre cloth**, wet with warm water (30°-40°C).

Use a cloth dipped in a window-cleaning product or neutral soap for stubborn stains. Any product should always be tested on the inside of the door (in a corner) before using it on the outside. Always clean doors while stains are fresh and dry any drops of water at once.

Cleaning the filter: the filter cannot and must not be removed. Simply clean it regularly with a vacuum cleaner.

DO NOT

- » ever use abrasive creams or steel wool pads, which would cause permanent scratches on the surface;
- » use solvents or stain removers, acetone, trichloroethylene or ammonia;
- » use bleach or products which contain it, as they may cause permanent marks on the surface;
- » use alcohol on lacquered profiles;
- » use steam jet appliances.

Cleaning the finishing panel

VENEERED FINISHING PANEL

For cleaning and care of the panel, refer to the "veneered doors and panels" section.

DELUXE FINISHING PANEL

For cleaning and care of the panel, refer to the "DELUXE doors and panels" section.

LACQUERED FINISHING PANEL

For cleaning and care of the panel, refer to the "lacquered doors and panels" section.

GLASS FINISHING PANEL

For cleaning and care of the panel, refer to the "painted frame doors with glass" section.

CORIAN® FINISHING PANEL

For routine care of Corian® panels, use a soft, damp cloth, or the **Ernestomeda microfibre cloth**. For stubborn stains, use an abrasive sponge and an ammonium-based surface cleaning solution or cleaner.

An abrasive sponge with bleach should only be used in case of particularly stubborn stains or a serious scratch.

Rinse with hot water several times and dry with a soft cloth.

To restore the original shine, wipe the whole surface with a damp cloth and a light abrasive cream cleaner, with a circular motion.

Always clean doors while stains are fresh and dry any drops of water at once.

DO NOT

- » use solvents or stain removers, acetone or trichloroethylene;
- » use steam jet appliances.

LAMINAM STONEWARE FINISHING PANEL

Thanks to the manufacturing process used, the choice quality raw materials and the firing temperature of about 1200°C, stoneware panels are resistant to heat, stains and scratches and are also water-repellent. Cleaning of the panel will therefore be easy and effective.

Any different-coloured particles in the surface of the slab or the finished product are not defects; they are an intrinsic feature of the raw material used, and do not reduce the quality of its appearance or performance.

Cleaning

For routine cleaning of Stoneware panels, use a soft, damp cloth, or the **Ernestomeda microfibre cloth**. In general, neutral cleaners can be used, followed by

rinsing and drying with a dry cloth.

In case of stubborn stains, depending on the type of stain more and more aggressive cleaning techniques can be adopted, using specific products such as neutral pH non-abrasive cleaners, slightly abrasive cleaners and acid or alkaline cleaners. Limescale deposits and stains are removed using limescale remover products, applying them to the whole surface of the panel with a damp sponge.

It is essential to follow the recommendations provided in the technical data sheets and on the labels of the products used.

Always clean panels while stains are fresh and dry any drops of water at once.

DO NOT

- » use hydrofluoric acid (contained in drain clearing products, for example);
- » use steam jet appliances.

STONE+ FINISHING PANEL

Stone+ is produced by selecting and blending the purest minerals, compacted and then fired in kilns at temperatures over 1200°.

Its technological properties make it particularly hard and suitable for use both indoors and outdoors.

What's more, its compact, non-porous substance prevents the accumulation of bacteria or fungi.

Since this material withstands the effects of UV radiation with no changes to its surface, its colours and finishes will be retained intact even if it is used outdoors. Any different-coloured particles in the surface of the slab or the finished product are not defects; they are an intrinsic feature of the raw material used, and do not reduce the quality of its appearance or performance.

Cleaning

For routine cleaning of Stone+ panels, use a soft, damp cloth, or the **Ernestomeda microfibre cloth**.

In general, hot water or neutral cleaners can also be used, followed by rinsing and drying with a dry cloth.

In case of stubborn stains, depending on the type of stain more and more aggressive cleaning techniques can be adopted, using specific products such as neutral pH non-abrasive cleaners, slightly abrasive cleaners and acid or alkaline cleaners. Limescale deposits and stains are removed using limescale remover products, applying them to the whole surface of the panel with a damp sponge.

It is essential to follow the recommendations provided in the technical data sheets and on the labels of the

products used.

Always clean panels while stains are fresh and dry any drops of water at once.

DO NOT

- » use hydrofluoric acid (contained in drain clearing products, for example);
- » use steam jet appliances.

5. WORKTOPS

Worktops are particularly important items in kitchen compositions, since they are one of the most-used components. Ernestomeda selects the materials used for the production of its tops with great care, in order to supply a product with good performance in use, regardless of the type of material chosen; to ensure this, laboratory tests are performed at our Testing Lab or the COSMOB technological centre.

There is no one material which can be considered the best of all for kitchen worktops. Every material has its good and bad points.

Ernestomeda identifies its worktops by applying its logo in the front edge of each of them. To enable you to use and care for your worktop properly, and keep its original characteristics intact for as long as possible, read the section covering the material of the worktop you have purchased carefully.

5.1 QUARZ WORKTOPS

You are advised to follow the guidelines and/or information below, provided in greater detail in the "Quarz Worktops Use and Care Instructions" supplied with every kitchen, in the "KITCHEN'CARE" box.

Characteristics

Quarz worktops consist of more than 90% natural quartz, with addition of acrylic resins and coloured pigments. This composition gives the worktop outstanding resistance to scratching, chemicals and the absorption of liquids. Occasional pitting of the surface of the worktop is due to the natural composition of the quartz powder and chips of which the material consists. On some finishes and colours, mottling, small marks and veins are intrinsic characteristics of the material. This does not constitute a defect and does not impair the worktop's appearance or performance.

Scratches

Quarz worktops have good resistance to scratching and abrasion by kitchen utensils. However, chopping-boards should always be used to conserve the top's

original appearance for as long as possible.

Heat

Occasional splashes of food or boiling water will not damage the worktop. Very hot items (hot pans, coffee-pots, irons, etc.) should never be placed straight on the worktop as this may cause irremovable stains or breakage. Always use a trivet or another type of heat-proof support. Take care over ovens and other stand-on appliances which may generate considerable heat; if not suitably insulated underneath, they may cause worktops to crack or change colour over time. When cooking, take care to keep saucepans, frying-pans and griddles inside the perimeter of the hob; this will prevent problems not only for the worktop but also for upstands and wall claddings.

Water and steam

Water and steam will not damage the worktop, but if left to stand they may seep deep into the joints. To prevent seepage around the sink, through joints in tops, around the hob area and between worktops and the wall, do not allow water to stand, removing it at once, and do not leave the dishwasher door ajar at the end of the wash cycle. If water seepage is noticed, contact your Dealer immediately to prevent damage to the units. Dry any standing water at once to prevent unsightly limescale residues.

Stains and cleaning

Products normally used in the kitchen (oil, vinegar, tomato, etc.) and ordinary neutral detergents do not damage the worktop. Always clean the surface while the stain is still fresh.

Cleaning gloss finish worktops

For daily cleaning use a kitchen sponge or the **Ernestomeda microfibre cloth** dipped in water, neutral detergents or window-cleaning products. Remove stubborn stains with more aggressive cleaners (degreasers and cream cleaners), which must be wiped off immediately with a kitchen sponge; do not leave these products on the worktop for too long as they may leave smears. Then rinse with soap and water and dry with a dry cloth. Do not use aggressive cleaners or industrial products on a daily basis. Standard commercial grease removers are more than sufficient for thorough cleaning of the worktop, since the quartz surface is extremely compact and dirt is very easy to remove.

Cleaning VELVET/TATUM finish worktops

For daily cleaning use a kitchen sponge or the **Ernestomeda microfibre cloth** dipped in water, neutral detergents or window-cleaning products. Remove stubborn stains with more aggressive cleaners (degreasers), which must be wiped off

immediately with a kitchen sponge; do not leave these products on the worktop for too long as they may leave smears. Then rinse with soap and water and dry with a dry cloth. Aggressive cleaners and cream cleaners (which are abrasive, meaning that prolonged use might have a polishing effect and create a shine on the worktop), or industrial products, should not be used on a daily basis. Standard commercial grease removers are more than sufficient for thorough cleaning of the worktop, since the quartz surface is extremely compact and dirt is very easy to remove.

Cleaning limescale stains

Limescale deposits and stains are removed using limescale remover products (do not allow them to come into contact with steel surfaces such as a hob/sink) applying them to the whole surface of the worktop with a damp sponge. Apply them evenly and leave them to act for about one minute. Rinse with plenty of water to eliminate the limescale remover from

the worktop.

DO NOT

- » use bleach;
- » use methylated spirit since it may leave marks due to the dye;
- » use solvents such as acetone or nitro solvent;
- » use dry-cleaning fluid, industrial solvents, hydrofluoric acid caustic soda or paint thinners;
- » use steam jet appliances;
- » use steel scouring pads.
- » allow dishwasher rinse aids and coffee maker descalers to come into contact with the worktop; they are strong acids and may bleach the surface.

IMPORTANT

Do not climb onto or overload the worktop. Take care not to drop heavy objects on the worktop, which could damage the surface and especially the edges.



5. 2 ICONCRETE WORKTOPS

Characteristics

ICONcrete worktops are made from composite panels consisting of raw materials with excellent chemical and mechanical resistance, coloured with pigments. This composition gives the worktop outstanding resistance to scratching, chemicals, liquids and heat. Any different-coloured particles in the surface of the slab or the finished product are not defects; there may be slight hollows and zones with wrinkles/stretch marks on the surface of the slab: these effects have been created intentionally, to imitate the structure of concrete, meaning that they are an intrinsic feature of the raw material used, and as such they do not reduce the quality of its appearance or performance.

Scratches

ICONcrete worktops have good resistance to scratching and abrasion by kitchen utensils. However, chopping-boards should always be used to conserve the top's original appearance for as long as possible.

Heat

Occasional splashes of food or boiling water will not damage the worktop. Very hot items (hot pans, coffee-pots, irons, etc.) should never be placed straight on the worktop as this may cause irremovable stains or breakage. Always use a trivet or another type of heat-proof support. Take care over ovens and other stand-on appliances which may generate considerable heat; if not suitably insulated underneath, they may cause worktops to crack or change colour over time. When cooking, take care to keep saucepans, frying-pans and griddles inside the perimeter of the hob; this will prevent problems not only for the worktop but also for upstands and wall claddings.

Water and steam

Water and steam will not damage the worktop, but if left to stand they may seep deep into the joints. To prevent seepage around the sink, through joints in worktops, around the hob area and between worktops and the wall, do not leave water to stand (wipe up immediately) or leave the dishwasher door half open at the end of the wash cycle.

If water seepage is noticed, contact your Dealer immediately to prevent damage to the units. Dry any standing water at once to prevent unsightly limescale residues.

Stains and cleaning

Products normally used in the kitchen (oil, vinegar, tomato, etc.) and ordinary neutral detergents do not damage the worktop. Always clean the surface while

the stain is still fresh.

For daily cleaning use a kitchen sponge or the **Ernestomeda microfibre cloth** dipped in water, neutral detergents or window-cleaning products. Remove stubborn stains with more aggressive cleaners (degreasers), which must be wiped off immediately with a kitchen sponge; do not leave these products on the worktop for too long as they may leave smears. Then rinse with soap and water and dry with a dry cloth. Aggressive cleaners and cream cleaners (which are abrasive, meaning that prolonged use might have a polishing effect and create a shine on the worktop), or industrial products, should not be used on a daily basis. Standard commercial grease removers are more than sufficient for thorough cleaning of the worktop, since the ICONcrete surface is extremely compact and dirt is very easy to remove.

Cleaning limescale stains

Limescale deposits and stains are removed using limescale remover products (do not allow them to come into contact with steel surfaces such as a hob/sink) applying them to the whole surface of the worktop with a damp sponge. Apply them evenly and leave them to act for about one minute. Rinse with plenty of water to eliminate the limescale remover from the worktop.

DO NOT

- » use bleach;
- » use methylated spirit since it may leave marks due to the dye;
- » use solvents such as acetone or nitro solvent;
- » use dry-cleaning fluid, industrial solvents, hydrofluoric acid caustic soda or paint thinners;
- » use steam jet appliances;
- » use steel scouring pads;
- » allow dishwasher rinse aids and coffee maker descalers to come into contact with the worktop; they are strong acids and may bleach the surface.

IMPORTANT

Do not climb onto or overload the worktop.

Take great care not to allow heavy items to drop straight onto the worktop, since they might chip its surface and especially the edges.

5. 3 LAMINAM STONEWARE WORKTOPS

Characteristics

Thanks to the manufacturing process used, the choice quality raw materials and the firing temperature of about 1200°C, stoneware worktops are resistant to heat, stains and scratches and are also water-repellent. Cleaning of the panel will therefore be

easy and effective. Any different-coloured particles in the surface of the slab or the finished product are not defects; they are an intrinsic feature of the raw material used, and do not reduce the quality of its appearance or performance.

Scratches

Stoneware worktops have good resistance to scratches and abrasions caused by kitchen utensils. However, chopping-boards should always be used to conserve the top's original appearance for as long as possible.

Heat

Contact with boiling-hot foods and pans, or hot frying-pans, does not damage the surface. However, trivets should always be used.

Water and steam

Water and steam will not damage the worktop, but if left to stand they may seep deep into the joints. To prevent seepage around the sink, through joints in worktops, around the hob area and between worktops and the wall, do not leave water to stand (wipe up immediately) or leave the dishwasher door half open at the end of the wash cycle. If water seepage is noticed, contact your Dealer immediately to prevent damage to the units. Dry any standing water at once to prevent unsightly limescale residues.

Stains and cleaning

Products normally used in the kitchen (oil, vinegar, tomato, etc.) and ordinary neutral detergents do not damage the worktop. Always clean the surface while the stain is fresh and wipe away any drops of water at once.

Porcelain stoneware slabs consist of an almost completely water-repellent surface, making it extremely easy to clean.

For routine cleaning of Stoneware worktops, use a soft, damp cloth, or the **Ernestomeda microfibre cloth**. In general, neutral cleaners can be used, followed by rinsing and drying with a dry cloth.

In case of stubborn stains, depending on the type of stain more and more aggressive cleaning techniques can be adopted, using specific products such as neutral pH non-abrasive cleaners, universal degreasers, slightly abrasive cleaners and acid or alkaline cleaners. Limescale deposits and stains are removed using limescale remover products, applying them to the whole surface of the panel with a damp sponge.

It is essential to follow the recommendations provided in the technical data sheets and on the labels of the

products used.

For more detail on cleaning and care, use the QR Code provided below.



DO NOT

- » use hydrofluoric acid (contained in drain clearing products, for example);
- » use steam jet appliances;
- » use solvents close to edges.
- » Do not use products containing waxes or rinse aids.
- » Do not use ceramic blades directly on the worktop: cut on a chopping-board instead.

IMPORTANT

Do not climb onto or overload the worktop.

Take great care not to allow heavy items to drop straight onto the worktop, since they might chip its surface and especially the edges.

5.4 "STONE+"/>MDI INDUCTION BY INALCO WORKTOPS

Characteristics

"STONE+"/>MDI Induction by Inalco worktops are produced from a selection of the purest raw materials, which are compacted at 4,000 kg/m² and then sintered at temperatures over 1200 °C.

Strong and non-porous, the "STONE+" surface is ideal for everyday interiors where hygiene is fundamental.

"STONE+" is immune to the passage of time: this material is extremely hard-wearing and suitable for use both indoors and outdoors. It retains its good looks over time even when used outdoors.

Worktop cleaning operations are easy and effective.

Any different-coloured particles in the surface of the slab or the finished product are not defects; they are an intrinsic feature of the raw material used, and do not reduce the quality of its appearance or performance. The vein lines in the surface are also not defects, since they accurately reproduce the veined look of the natural materials.

Scratches and knocks

If dragged across the worktop, kitchen utensils and metal items in general may scratch its surface; take care not to drag items across the worktop, and use a chopping-board for normal kitchen operations. Metal scouring pads, abrasive substances and powder detergents should not be used for the same reason. Dark colours may be damaged more easily than other

finishes and colours.

"STONE+" slabs are exceptionally hard and strong, but care still has to be taken not to damage corners, edges, bevels, etc., the most delicate parts of the worktops, through accidental knocks.

Heat

The "STONE+" worktop does not catch fire and does not emit toxic substances if exposed to high temperatures. Contact with boiling-hot foods and pans, or hot frying-pans, does not damage the surface. However, trivets should always be used.

Water and steam

Water and steam will not damage the worktop, but if left to stand they may seep deep into the joints. To prevent seepage around the sink, through joints in worktops, around the hob area and between worktops and the wall, do not leave water to stand (wipe up immediately) or leave the dishwasher door half open at the end of the wash cycle. If water seepage is noticed, contact your Dealer immediately to prevent damage to the units. Dry any standing water at once to prevent unsightly limescale residues.

Stains and cleaning

"STONE+" slabs consist of an almost completely water-repellent surface, making it extremely easy to clean. What's more, its compact, non-porous surface prevents the accumulation of bacteria or fungi, so foods can be placed directly on the worktop. Products normally used in the kitchen (oil, vinegar, tomato, etc.) and ordinary neutral detergents do not damage the worktop. Always clean the surface while the stain is fresh and wipe away any drops of water at once.

For routine cleaning of STONE+ worktops, use a soft, damp cloth, or the **Ernestomeda microfibre cloth**. In general, neutral cleaners can be used, followed by rinsing and drying with a dry cloth.

In case of stubborn stains, depending on the type of stain more and more aggressive cleaning techniques can be adopted, using specific products such as neutral pH non-abrasive cleaners, universal degreasers, slightly abrasive cleaners and acid or alkaline cleaners. Limescale deposits and stains are removed using limescale remover products, applying them to the whole surface of the worktop with a damp sponge. It is essential to follow the recommendations provided in the technical data sheets and on the labels of the products used.

Cleaning MDI induction plates

MDI Induction plates must be cleaned while the stain is still fresh. In case of stubborn dirt or burnt residues,

proceed as follows:

- heat the plate for cleaning by bringing a pan containing 2 cm of water to the boil on it
 - remove the pan and apply a universal degreaser, or in case of stubborn dirt use a product for cleaning barbecue grills.
 - leave the product to act for 2/3 minutes and remove the dirt by wiping several times with a paper towel.
 - repeat the above procedure until the dirt has been completely removed.
- Rinse and dry the whole surface thoroughly.

For more details on cleaning and care, use the QR Code provided below.



DO NOT

- » use hydrofluoric acid (contained in drain clearing products, for example);
- » use steam jet appliances;
- » use solvents close to edges.
- » Do not use products containing waxes or rinse aids.
- » Do not use ceramic blades directly on the worktop: cut on a chopping-board instead.

IMPORTANT

Do not climb onto or overload the worktop.

Take great care not to allow heavy items to drop straight onto the worktop, since they might chip its surface and especially the edges.

MDi Induction by Inalco slabs combined with Stone+ slabs of the same colour may be of a slightly different shade due to the conformation of the MDi Induction slab suitable for use for induction cooking.

5. 5 ABITUM WORKTOPS:

Characteristics

Thanks to the manufacturing process used, the choice quality raw materials and the firing temperature of about 1200°C, "ABITUM" worktops are resistant to heat, stains and scratches and are also water-repellent. Cleaning of the panel will therefore be easy and effective.

Any different-coloured particles in the surface of the slab or the finished product are not defects; they are an intrinsic feature of the raw material used, and do not reduce the quality of its appearance or performance.

Scratches

"ABITUM" worktops have good resistance to scratching and abrasion by kitchen utensils. However,

chopping-boards should always be used to conserve the top's original appearance for as long as possible.

Heat

Contact with boiling-hot foods and pans, or hot frying-pans, does not damage the surface. However, trivets should always be used.

Water and steam

Water and steam will not damage the worktop, but if left to stand they may seep deep into the joints. To prevent seepage around the sink, through joints in worktops, around the hob area and between worktops and the wall, do not leave water to stand (wipe up immediately) or leave the dishwasher door half open at the end of the wash cycle.

If water seepage is noticed, contact your Dealer immediately to prevent damage to the units.

Dry any standing water at once to prevent unsightly limescale residues.

Stains and cleaning

Products normally used in the kitchen (oil, vinegar, tomato, etc.) and ordinary neutral detergents do not damage the worktop.

Always clean the surface while the stain is fresh and wipe away any drops of water at once.

"ABITUM" slabs consist of an almost completely water-repellent surface, making it extremely easy to clean.

For routine cleaning of "ABITUM" worktops, use a soft, damp cloth, or the Ernestomeda microfibre cloth. In general, neutral cleaners can be used, followed by rinsing and drying with a dry cloth.

In case of stubborn stains, depending on the type of stain more and more aggressive cleaning techniques can be adopted, using specific products such as neutral pH non-abrasive cleaners, universal degreasers slightly abrasive cleaners and acid or alkaline cleaners.

Limescale deposits and stains are removed using limescale remover products, applying them to the whole surface of the worktop with a damp sponge.

It is essential to follow the recommendations provided in the technical data sheets and on the labels of the products used.

For more details on cleaning and care, use the QR Code provided below.



DO NOT

- » use hydrofluoric acid (contained in drain clearing products, for example);
- » use steam jet appliances;
- » use solvents close to edges.
- » Do not use products containing waxes or rinse aids.
- » Do not use ceramic blades directly on the worktop: cut on a chopping-board instead.

IMPORTANT

Do not climb onto or overload the worktop.

Take great care not to allow items to drop straight onto the worktop, since they might chip its surface and especially the edges.

5. 6 MARBLE WORKTOPS

Characteristics

Marble is a crystalline calcareous rock of sedimentary origin, consisting mainly of calcium carbonate. Since it is a natural material, variations in the colours of both the background and the vein patterns, or coloured marks, even within a single slab, or white marmorines, clusters of micro-holes and pyrites, are all normal features. Veins and fractures with different finishes/sizes, caused by natural splitting of the rock over the centuries (earthquakes, rockfalls, landslides, etc.) gradually filled with sediments transported by rainwater seeping inside, brittle areas, light and dark patches within the same slab and small fossils are all possible. Small faults and veins are filled with plaster or resin; these processes are necessary to consolidate the structure and also seal any small surface cracks, holes or other irregularities in the surface.

The degree of variability in the material makes the slabs in every block unique and unrepeatable, and therefore the worktop composition delivered to you will never be identical to the one viewed at the showroom or on the product information sheet and/or to the colour sample.

Normally, every effort is made to obtain material which is similar in colour and structure, but this all depends on the natural geological processes by which the material was formed.

In all cases, we guarantee that the quality of the marble purchased will conform to that chosen.

Its appearance may vary over time: signs of ageing simply make it more unique and prestigious.

Scratches

Because of their limestone-like structure, marble worktops are not particularly resistant to knocks or scratches. If dragged across the worktop, kitchen utensils and items in general may scratch its surface;



take care not to drag items across the worktop, and always use a chopping-board or trivet for normal kitchen operations.

Metal scouring pads, abrasive substances and powder detergents should not be used for the same reason.

Heat

Heat may dull the worktop's polished finish. Do not place items which may give off a great deal of heat, such as saucepans, coffee-pots, irons, etc. directly on the worktop. Always use a trivet or another type of heat-proof support.

Also take particular care over stand-on ovens, since if not suitably insulated underneath, they may overheat the surface of the worktop and cause it to crack or change colour over time.

When cooking, take care to keep saucepans, frying-pans and griddles inside the perimeter of the hob; this will prevent problems not only for the worktop but also for upstands and wall claddings

Water and steam

Water and steam will not damage the worktop, but if left to stand they may seep deep into the joints.

To prevent seepage around the sink, through joints in worktops, around the hob area and between worktops and the wall, do not leave water to stand (wipe up

immediately) or leave the dishwasher door half open at the end of the wash cycle.

If water seepage is noticed, contact your Dealer immediately to prevent damage to the units.

Dry any standing water at once to prevent unsightly limescale residues.

Stains and cleaning

Standard products used in the kitchen (oil, vinegar, tomato, etc.) may damage the surface of the worktop. In particular, take great care over products which contain acids, such as citric acid (contained in citrus fruit, tomatoes and other fruits, for example), which remove the original shine from polished surfaces or may actually cause corrosion.

Immediately dry any spilled liquids, to prevent stains, discolouring and alterations caused by absorption.

Take care over water since it contains substances (salts, limescale or chemicals) which may generate lasting stains or smears.

Always clean the worktop while the stain is still fresh.

To reduce these risks, we finish our marble using the latest waterproofing techniques.

Even the best treatments, of the kind we use, normally become less effective after two/three months, depending on the way the worktop is used (if a drop



of water causes the colour of the material to change, the water-repellent coating has lost its efficacy and a repeat treatment is required).

It is therefore extremely important to renew the treatment from time to time using the specific products available from our dealers. When applying, follow the instructions provided on the pack carefully, and always remember that the treatment does not give the top immunity to acids (e.g. lemon juice or limescale removers).

For routine care of marble worktops, use warm water and neutral soap and dry with a soft cloth, or an **Ernestomeda microfibre cloth**.

Cleaning integral washing zones

Integral sinks need the same maintenance as the worktop; they should always be dried after use, taking care not to leave water or other liquids standing in them. To avoid stains of all kinds, do not leave on it for long periods wet sponges, scouring pads, acid or salty foods or liquids which may corrode the surface. The sink's appearance may change over time with constant use; the extent of this normal process will depend on how well the sink is maintained and cared for.

DO NOT

- » allow acidic and oily substances (lemon juice, citrus, fruit juices, wine, vinegar, oil, coffee, etc.) to come into contact with the stone, since they might stain it or reduce its shine;
- » use bleach and ammonia;
- » use methylated spirit since it may leave marks due to the dye;
- » use solvents such as acetone or nitro solvent;
- » use products which contain acids or limescale removers;
- » use steam jet appliances;
- » use steel scouring pads;
- » allow dishwasher rinse aids and coffee maker descalers to come into contact with the worktop; they are strong acids and may bleach the surface.

IMPORTANT

Do not climb onto or overload the worktop.

Take great care not to allow heavy items to drop straight onto the worktop, since they might chip its surface and especially the edges.

5. 7 GRANITE WORKTOPS

Characteristics

Granite is a natural product of volcanic origin; it is porous, yet compact and particularly resistant to scratching and impact stress.

Since it is a natural material, variations in the colours of both the background and the vein patterns, or coloured marks, even within a single slab, are normal features. Veins with different finishes/sizes, caused when the rock has been naturally split over the centuries (earthquakes, rockfalls, landslides, etc.) and gradually filled with sediments transported by rainwater seeping inside.

Small faults and veins are filled with plaster or resin; these processes are necessary to consolidate the structure and also seal any small surface cracks, holes or other irregularities in the surface.

The degree of variability in the material makes the slabs in every block unique and unrepeatable, and therefore the worktop composition delivered to you will never be identical to the one viewed at the showroom or on the product information sheet and/or to the colour sample.

Normally, every effort is made to obtain material which is similar in colour and structure, but this all depends on the natural geological processes by which the material was formed. In all cases, we guarantee that the quality of the granite purchased will conform to that chosen.

The product's appearance may vary over time: signs of ageing simply make it more unique and prestigious.

Scratches

Granite intrinsically provides excellent resistance to scratches, knocks and abrasion.

However, items should not be dragged across the worktop, and always use a chopping-board or trivet for ordinary kitchen procedures.

Metal scouring pads, abrasive substances and powder detergents should not be used for the same reason.

Heat

Granite is generally fairly heat-proof.

However, do not place items which may give off a great deal of heat, such as saucepans, coffee-pots, irons, etc. directly on the worktop.

Always use a trivet or another type of heat-proof support.

Also take particular care over stand-on ovens, since if not suitably insulated underneath, they may overheat the surface of the worktop and cause it to crack or change colour over time.

While cooking, do not allow frying-pans, saucepans or griddle pans to project over the edge of the hob, since this may damage not only the worktop but also

upstands and wall cladding.

Water and steam

Water and steam will not damage the worktop, but if left to stand they may seep deep into the joints.

To prevent seepage around the sink, through joints in worktops, around the hob area and between worktops and the wall, do not leave water to stand (wipe up immediately) or leave the dishwasher door half open at the end of the wash cycle.

If water seepage is noticed, contact your Dealer immediately to prevent damage to the units.

Dry any standing water at once to prevent unsightly limescale residues.

Stains and cleaning

Standard products used in the kitchen (oil, vinegar, tomato, etc.) may damage the surface of the worktop.

In particular, take great care over products which contain acids, such as citric acid (contained in citrus fruit, tomatoes and other fruits, for example), which remove the original shine from polished surfaces or may actually cause corrosion. Immediately dry any spilled liquids, to prevent stains, discolouring and alterations caused by absorption.

Take care over water since it contains substances (salts, limescale or chemicals) which may generate lasting stains or smears.

Always clean the worktop while the stain is still fresh. To reduce these risks, we finish our granite using the latest waterproofing techniques.

Even the best water-proofing treatment, such as the one used in our kitchens, usually becomes less effective after approximately three months (if a drop of water causes the colour of the material to change, the water-repellent coating has lost its efficacy and a repeat treatment is required).

It is therefore extremely important to renew the treatment from time to time using the specific products available from our dealers.

When applying, follow the instructions provided on the pack carefully, and always remember that the treatment does not give the top immunity to acids (e.g. lemon juice or limescale removers).

For routine care of granite worktops, use warm water and neutral soap and dry with a soft cloth, or an

Ernestomeda microfibre cloth.

Cleaning integral washing zones

Integral sinks need the same maintenance as the worktop; they should always be dried after use, taking care not to leave water or other liquids standing in them. To avoid stains of all kinds, do not leave wet sponges, scouring pads, foods or acids or salty liquids which may corrode the surface standing on it for long periods. The sink's appearance may change over time with constant use; the extent of this normal process will

depend on how well the sink is maintained and cared for.

DO NOT

- » allow acidic and oily substances (lemon juice, citrus, fruit juices, wine, vinegar, oil, coffee, etc.) to come into contact with the stone, since they might stain it or reduce its shine;
- » use bleach and ammonia;
- » use methylated spirit since it may leave marks due to the dye;
- » use solvents such as acetone or nitro solvent;
- » use products which contain acids or limescale removers;
- » use steam jet appliances;
- » use steel scouring pads;
- » allow dishwasher rinse aids and coffee maker descalers to come into contact with the worktop; they are strong acids and may bleach the surface.

IMPORTANT

Do not climb onto or overload the worktop.

Take great care not to allow heavy items to drop straight onto the worktop, since they might chip its surface and especially the edges.

5. 8 FENIX NTM WORKTOPS

Characteristics

The FENIX NTM worktops of Ernestomeda kitchens are produced with the aid of nanotechnologies and are treated with latest-generation thermoplastic resins.

Thanks to the technologies used, FENIX NTM has specific properties which simplify routine cleaning and mean that this material does not require any particular maintenance.

It is extremely easy to clean, very effective in reducing bacterial loads and preventing mould, and very resistant to rubbing, scratching and abrasion, as well as to household solvents, acids and chemicals.

Scratches

Due to their specific structure, FENIX NTM worktops have very good resistance to scratches, knocks and abrasion.

If dragged across the worktop, kitchen utensils and items in general may scratch its surface; take care not to drag items across the worktop, and always use a chopping-board or trivet for normal kitchen operations. Metal scouring pads, abrasive substances and powder detergents should not be used for the same reason.

Thanks to the nanotechnologies used for the manufacture of FENIX NTM, any small scratches can be regenerated using a dry or slightly damp melamine foam sponge, also known as a magic rubber, with

circular movements.

Heat

Natural variations in temperature and humidity do not jeopardise the properties of FENIX NTM, which maintains its physical characteristics unchanged. Even violent thermal shocks with sharp changes in temperature and relative humidity have no effect on the appearance and properties of the Ernestomeda panel.

However, do not place items which may give off a great deal of heat, such as saucepans, coffee-pots, irons, etc. directly on the worktop.

Always use a trivet or another type of heat-proof support.

Also take particular care over stand-on ovens, since if not suitably insulated underneath, they may overheat the surface of the worktop and cause it to crack or change colour over time.

When cooking, take care to keep saucepans, frying-pans and griddles inside the perimeter of the hob; this will prevent problems not only for the worktop but also for upstands and wall claddings.

Water and steam

Water and steam will not damage the worktop, but if left to stand they may seep deep into the joints.

To prevent seepage around the sink, through joints in worktops, around the hob area and between worktops and the wall, do not leave water to stand (wipe up immediately) or leave the dishwasher door half open at the end of the wash cycle.

If water seepage is noticed, contact your Dealer immediately to prevent damage to the units. Dry any standing water at once.

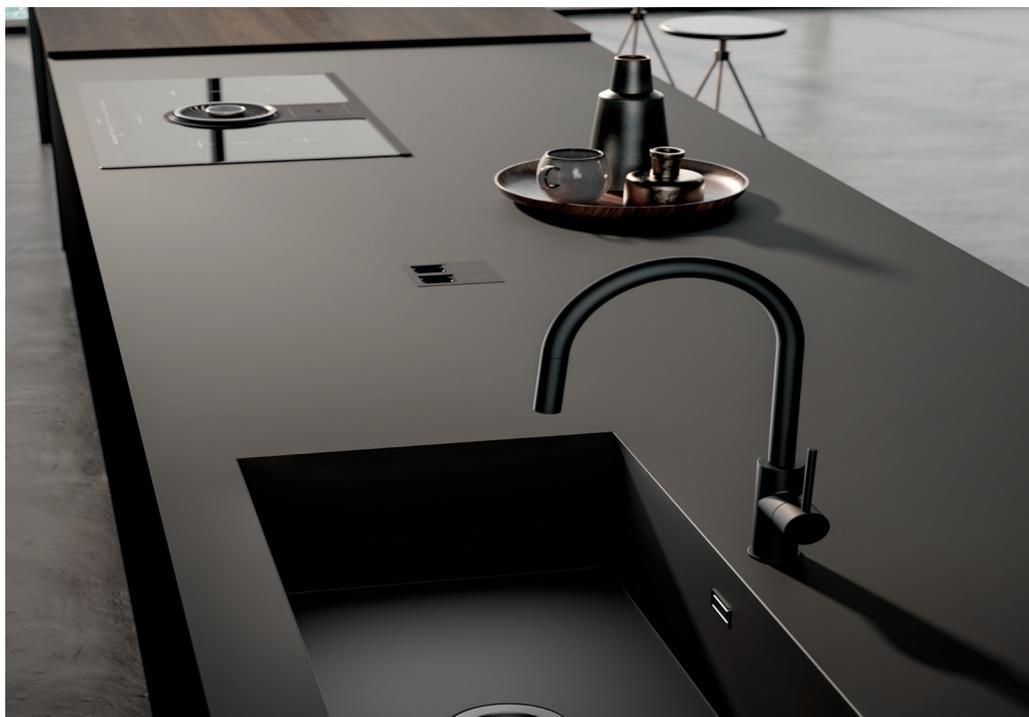
Stains and Cleaning

Routine care: the FENIX NTM surface must be cleaned regularly but does not require any particular care; simply use a soft, wet cloth or the **Ernestomeda microfibre cloth** wet with hot water or neutral detergents.

It tolerates all standard household cleaners or disinfectants well.

Use of a melamine foam sponge (also known as a magic rubber) for routine cleaning and care of the surface is recommended; for the most stubborn dirt, use it wet with a little water, which makes it slightly abrasive.

Grease and oil stains should be removed with universal degreasers, rinsing and drying the surface when done. Remember always to clean the worktop when the stain is fresh and dry up any water drops at once.



Cleaning limescale stains

Limescale deposits and stains are removed using limescale remover products (do not allow them to come into contact with steel surfaces such as a hob/sink) applying them to the whole surface of the worktop with a damp sponge.

Apply them evenly and leave them to act for about one minute. Rinse with plenty of water to eliminate the limescale remover from the worktop.

DO NOT

- » use steam jet appliances;
- » use steel scouring pads;
- » use strongly acidic or alkaline products, since they might stain the surface.

IMPORTANT

Do not climb onto or overload the worktop.

Take great care not to allow heavy items to drop straight onto the worktop, since they might chip its surface and especially the edges.

5.9 LAMINATE / UNICOLOR / LAYERED WORKTOPS

Characteristics

The laminate worktops of Ernestomeda kitchens all consist of HPL (High Pressure Laminate), made of a large number of layers of paper impregnated with thermoset resins and compacted through the combined action of heat and high pressure. This treatment produces a strong material, resistant to scratches, knocks, abrasion, chemicals and heat.

Unicolor HPL laminate is a material made of layers of cellulose fibres impregnated with thermoset resins and then compacted through the combined action of pressure and heat in special presses for a preset time which varies depending on the type of laminate.

It has excellent hardness and resistance to scratches, knocks, abrasion, chemicals, bacteria and heat.

The special characteristic of unicolor laminate is that it can be coloured through its entire thickness.

HPL Layered laminate is a material of excellent quality in terms of both function and appearance, since it is hardwearing, resistant to steam and hygienic.

Its core consists of layers of phenol resin-impregnated cellulose fibres, while its surface comprises one or more layers of fibres with finishing function,

impregnated with thermoset resins and bonded together by a high-pressure process.

Scratches

Due to their specific structure, HPL laminate worktops provide excellent resistance to scratches, knocks and abrasion.

However, do not use steel wool or particularly abrasive pastes, since they may dull the finish of the surface and the edges, or use knives or sharp tools directly on the worktop without a chopping-board.

Heat

Natural variations in temperature and humidity do not cause any change in HPL Laminate, which conserves all its physical characteristics completely intact. Even violent thermal shocks with sharp changes in temperature and relative humidity have no effect on the appearance and properties of the Ernestomeda panel.

However, do not place items which may give off a great deal of heat, such as saucepans, coffee-pots, irons, etc. directly on the worktop.

Always use a trivet or another type of heat-proof support.

Also take particular care over stand-on ovens, since if not suitably insulated underneath, they may overheat the surface of the worktop and cause it to crack or

change colour over time.

When cooking, take care to keep saucepans, frying-pans and griddles inside the perimeter of the hob; this will prevent problems not only for the worktop but also for upstands and wall claddings.

Water and steam

Water and steam will not damage the worktop, but if left to stand they may seep deep into the joints.

To prevent seepage around the sink, through joints in worktops, around the hob area and between worktops and the wall, do not leave water to stand (wipe up immediately) or leave the dishwasher door half open at the end of the wash cycle. If water seepage is noticed, contact your Dealer immediately to prevent damage to the units. Dry any standing water at once to prevent unsightly limescale residues.

Stains and Cleaning

Routine care: the surface must be cleaned regularly but does not require any particular care; simply use a soft, wet cloth or the **Ernestomeda microfibre cloth** wet with hot water or neutral detergents.

It tolerates all standard household cleaners or disinfectants well.

Grease and oil stains should be removed with universal degreasers, rinsing and drying the surface when done.

Remember always to clean the worktop when the stain



is fresh and dry up any water drops at once.

Cleaning limescale stains

Limescale deposits and stains are removed using limescale remover products (do not allow them to come into contact with steel surfaces such as a hob/sink) applying them to the whole surface of the worktop with a damp sponge.

Apply them evenly and leave them to act for about one minute.

Rinse with plenty of water to eliminate the limescale remover from the worktop.

DO NOT:

- » use steam jet appliances;
- » use steel scouring pads;
- » use strongly acidic or alkaline products, since they might stain the surface.

IMPORTANT

Do not climb onto or overload the worktop.

Take care not to drop heavy objects on the worktop, which could damage the surface and especially the edges.

5. 10 STEEL WORKTOPS

Characteristics

The steel used for our worktops is 18/10 stainless steel (AISI code 304 under the AISI regulations or EN X 5 CrN 18-10 under the EN 10088-2 standard), where 18 stands for the percentage of chromium, which makes the alloy resistant to corrosion, and 10 stands for the percentage of nickel, which increases its toughness and strength. These worktops are also extremely reliable and hygienic.

Scratches

It is a typical feature of steel worktops that their surfaces may become scratched in daily use, since they are easily scored. If dragged across the worktop, kitchen utensils and items in general may scratch its surface; take care not to drag items across the worktop, or use a chopping-board or pan stand for normal kitchen operations.

Metal scouring pads, the abrasive sides of kitchen sponges, powder substances or cleaners or particular abrasive liquids should not be used for the same reason

Heat

Occasional splashes of food or boiling water will not damage the worktop.

However, very hot items (hot pans, coffee-pots, hot irons, etc.) should never be placed straight on the worktop for any length of time as this may detach the sheet metal from the supporting substrate or cause

streaks on the surface.

Always use a trivet or another type of heat-proof support.

Take care over ovens and other stand-on appliances which may generate considerable heat; if not suitably insulated underneath, they may damage worktops over time.

While cooking, do not allow frying-pans, saucepans or griddle pans to project over the edge of the hob, since this may damage not only the worktop but also upstands and wall cladding.

Water and steam

Even fairly pure water may contain salts, iron, lime and chemical substances (acids or bases) which may cause oxidation or corrosion stains. The water of new homes in particular may contain small quantities of iron compounds, which may cause oxidation if left on steel for long periods of time. Water and steam will not damage the worktop, but if water is left standing it may seep deep into joints. To prevent seepage and oxidation, do not leave water to stand (wipe up immediately) or leave the dishwasher door half open at the end of the wash cycle. If water seepage is noticed, contact your Dealer immediately to prevent damage to the units.

Stains and cleaning

Products normally used in the kitchen (oil, vinegar, tomato, etc.) and ordinary neutral detergents do not damage the worktop.

To keep steel in good condition, remember to clean the surface after use with soap and water or a neutral detergent, rubbing with a synthetic sponge or the **Ernestomeda microfibre cloth** in the direction of the satin finish, then rinse thoroughly and dry with a soft cloth if necessary.

Do not leave tomato, milk or coffee residues, cans with wet bottoms or iron items in general, especially if wet, on the worktop or in the steel sink for any length of time. Leaving the above items on stainless steel surfaces may lead to electrochemical corrosion.

For stubborn stains like limescale, boiling hot fats, etc. use hot white wine vinegar or methylated spirits. Rinse with plenty of water and dry with a soft cloth. Should the steel lose its shine after a while, or in case of particularly stubborn stains clean using one of the special detergents or creams easily available on the market, or use the Ernestomeda Multipurpose Cream provided in the "KITCHEN'CARE" box supplied with each kitchen, following the instructions on the pack. In the event of very stubborn stains, Easy Clean Barazza professional cream cleaner can be used, or "Inox Creme Franke" (available from our dealers), following the instructions on the pack and rinsing with plenty of water after use before drying at once with a soft cloth,



wiping in the direction of the satin finish.

Remember that these creams are slightly abrasive, so they may damage the steel's shine or satin finish.

Always clean the worktop while the stain is still fresh. Cleaning the sink on worktops with integral washing zone. In sinks in particular, water may be left standing; dry the sink after each use to prevent limescale stains. Do not leave wet sponges, scouring pads, foods or acids or salty liquids standing on the surface for long periods.

DO NOT

- » use steam jet appliances;
- » use steel scouring pads and abrasive sponges;
- » use strongly acidic or alkaline products, since they might stain the surface.

IMPORTANT

Do not climb onto or overload the worktop. Take great care not to allow heavy items to drop straight onto the worktop, since they might chip its surface and especially the edges.

5. 11 CORIAN® WORKTOPS

You are advised to follow the guidelines and/or information below, provided in greater detail in the "DuPont Corian® Use and Care Instructions" supplied with the worktop.

Characteristics

Corian® is a state-of-the-art composite material consisting of natural minerals and acrylic polymers. It is extremely pure, tough, hygienic, hypoallergenic, water-repellent, repairable and non-toxic. On installation, Corian® has a satiny, glossy appearance; the shine tends to become softer with use. To ensure this transformation occurs evenly across the entire worktop, comply with the "DuPont Corian® Use and Care Instructions". Joints can also be created in Corian® (only by qualified staff with Corian® certification) by sealing; this allows one or more different worktops to be seamlessly joined together.

Scratches

If dragged across the worktop, kitchen utensils and items in general may scratch its surface; take care not to drag items across the worktop, and use a chopping-board or pan stand for normal kitchen operations. Metal scouring pads, abrasive substances and powder detergents should not be used for the same reason. Corian® can however be repaired by authorised staff

Heat

Do not place items which may give off a great deal of heat, such as saucepans, coffee-pots, irons, etc. directly on the worktop.

Always use a trivet or another type of heat-proof support. Also take particular care over stand-on ovens, since if not suitably insulated underneath, they may overheat the surface of the worktop and cause it to crack or change colour over time.

While cooking, do not allow frying-pans, saucepans or griddle pans to project over the edge of the hob, since this may damage not only the worktop but also upstands and wall cladding.

Water and steam

Water and steam will not damage the worktop, but if left to stand they may seep deep into the joints.

To prevent seepage around the sink, through joints in worktops, around the hob area and between worktops and the wall, do not leave water to stand (wipe up immediately) or leave the dishwasher door half open at the end of the wash cycle.

If water seepage is noticed, contact your Dealer immediately to prevent damage to the units.

Dry any standing water at once to prevent unsightly limescale residues.

Stains and Cleaning

Standard products used in the kitchen (oil, vinegar, tomato, etc.) may damage the surface of the worktop. Immediately dry any spilled liquids, to prevent stains, discolouring and alterations caused by absorption.

For guidance on specific cleaning products, refer to the "DuPont Corian® Use and Care Instructions" supplied with the worktop.

The worktop should always be cleaned while the stain is fresh.

For routine cleaning simply use hot water and dry with a soft cloth.

For the most stubborn stains, use a damp cloth and a light abrasive cream.

Weekly cleaning of the sink on worktops with integral washing zone:

Remove all oil or fat residues left on the sink by normal food preparation with a solid surface cleaning detergent or solution.

Spray a solution consisting of ¼ bleach and ¼ water onto the sink and leave for a few hours or overnight.

Do not leave the solution on the sink for more than 16 hours. In the morning, rinse or clean with a damp cloth.

Cleaning limescale stains

Limescale deposits and stains are removed using limescale remover products or vinegar (do not allow them to come into contact with steel surfaces such as a hob/sink) applying them to the whole surface of the

worktop with a damp sponge.

Apply them evenly and leave them to act for about one minute.

Rinse with plenty of water to eliminate the limescale remover from the worktop.

DO NOT

- » use steam jet appliances;
- » use steel scouring pads;
- » use strongly acidic or alkaline products, since they might stain the surface.

IMPORTANT

Do not climb onto or overload the worktop.

Take great care not to allow heavy items to drop straight onto the worktop, since they might chip its surface and especially the edges.

5. 12 GLASS WORKTOPS

Characteristics

Tempered glass worktops are made from a sheet of extra-clear glass, heated to a high temperature until its structure softens. After removal from the furnace, it is cooled rapidly with high-pressure jets of cold air which stiffen the external structure and generate high stresses in the inside of the glass.

This procedure considerably increases the glass's bending strength and resistance to thermal shock (up to 6 times). When glass of this type breaks, it shatters into a large number of small blunt pieces, so tempered glass is considered a safe product from the accident prevention point of view.

Because it has passed through a high-temperature furnace, tempered glass may feature slight undulations and little burnt dots. These are not defects but are typical of the tempering process; they do not affect the worktop's appearance or performance and are only visible when the light strikes the worktop from specific angles, or at very close hand. The glass worktop has a painted underside, and its natural transparency means that the front and the outside edges absorb the light that strikes it.

The amount of light and its direction may create shades of colour that give rise to slight variations if compared to parts with a different exposure to light; this is a natural characteristic, arising from the glass's highly reflective properties.

Scratches

The hardening process the worktop glass undergoes also gives it fairly good resistance to scratching or breakage.

If dragged across the worktop, kitchen utensils and items in general may scratch its surface; take care not to drag items across the worktop, or use

a chopping-board or pan stand for normal kitchen operations. Metal scouring pads should not be used for the same reason.

Also take care not to drop items which might cause irreparable damage, such as knives, pans, glasses, etc. straight onto the worktop.

Heat

Generally speaking, glass worktops are more resistant to heat than other types, but do not place hot saucepans (take special care with coffee-pots), irons, ovens or toaster ovens on worktops; always use trivets. While cooking, do not allow saucepans, frying-pans, griddle-pans etc. to project beyond the edge of the hob, because they might damage the wall cladding panels and upstand.

Water and steam

Water and steam will not damage the worktop, but if left to stand they may seep deep into the joints.

To prevent seepage around the sink, through joints in worktops, around the hob area and between worktops and the wall, do not leave water to stand (wipe up immediately) or leave the dishwasher door half open at the end of the wash cycle.

If water seepage is noticed, contact your Dealer immediately to prevent damage to the units.

Dry any standing water at once to prevent unsightly limescale residues.

Stains and Cleaning

Stain-proof and easy to clean, it does not require any special care. It does not absorb liquids and it has excellent protection against products in daily use, and also against conventional neutral cleaners.

Since its surface is totally non-porous it does not absorb foods, it does not require the use of protective chemicals.

Due to the natural characteristics of glass and because the surface is perfectly smooth and antistatic, glass worktops are easy to clean and care for.

Normal dirt is easily removed with a soft cloth or the **Ernestomeda microfibre cloth**, wet with water or an ordinary glass cleaner.

For the most stubborn stains (food fat particles, wax, silicone etc.) use bleach or universal degreasers wiping off with a sponge, rinsing and then drying.

Limescale stains and residue may be removed using a limescale remover or vinegar: apply the product, leave it to act for a few minutes and rinse. Straight after installation of the worktop, the surface should be thoroughly cleaned to remove any residues of fillers and silicone used during installation.

Always clean the worktop while the stain is still fresh

DO NOT

- » use steam jet appliances;
- » use steel scouring pads;
- » damage the lacquered finish on the underside of the worktop.

IMPORTANT

Do not climb onto or overload the worktop.

Take great care not to allow heavy items to drop straight onto the worktop, since they might chip its surface and especially the edges.

5. 13 DELUXE WOOD WORKTOPS

Characteristics

Imperial Oak worktops are built by assembling the type of boards normally used in parquet; worktops in the other types of Deluxe Woods are created by assembling finishing woods over marine plywood substrates.

Because of this product's natural origin, the worktop's appearance may vary; signs of ageing simply make it more unique and prestigious.

Hollows, irregularities, filled areas, knots, tannin stains, differences in colour, stripes, cracks and splintered edges on the wood's surface are not defects since they are all intrinsic characteristics of this product.

These are hand-finished, complete natural wooden products, and any warpage, cracks or changes in the condition of the wood are essential characteristics of these products and are due to natural settling and different environmental conditions.

Scratches

If dragged across the worktop, kitchen utensils and items in general may scratch its surface; take care not to drag items across the worktop, and use a chopping-board or pan stand for normal kitchen operations.

Metal scouring pads, abrasive substances and powder detergents should not be used for the same reason.

Heat

Do not place items which may give off a great deal of heat, such as saucepans, coffee-pots, irons, etc. directly on the worktop. Always use trivets. Also take particular care over stand-on ovens, since if not suitably insulated underneath, they may overheat the surface of the worktop and cause it to crack or change colour over time.

Water and steam

Since it is made from wood, the worktop is particularly vulnerable to water and steam.

Do not allow water to stand on the surface, drying it at once with kitchen roll or an absorbent cloth.

Stains and Cleaning

Standard products used in the kitchen (oil, vinegar, tomato, etc.) may damage the surface of the worktop. For routine cleaning of the worktop, use a soft, damp cloth, or the **Ernestomeda microfibre cloth**. For stubborn stains, use a cloth with the addition of a specific wood cleaner (no alcohol or solvents). For thorough cleaning of even the smallest pores rub with the grain of the wood. Then rinse with a wrung out cloth and dry all surfaces very thoroughly.

Always clean the worktop when the stain is fresh and dry up any water drops at once.

DO NOT

- » use alcohol, solvents or stain removers;
- » bleach and ammonia;
- » use beeswax products or renewers since they may have a polishing effect which changes the finish of matt parts;
- » expose your kitchen to direct sunlight, to delay the process of colour variation the wood may undergo over time;
- » Do not place light fittings (especially halogen lamps or spotlights) too close to Deluxe wood items, as the heat emitted by the lamp dries out the wood and may reduce its stability;
- » Never direct particularly dry air (e.g. from fancoil heaters) straight at solid wood components.
- » allow dishwasher rinse aids and coffee maker descalers to come into contact with the worktop; they are strong acids and may bleach the surface.

IMPORTANT

Do not climb onto or overload the worktop.

Take great care not to allow heavy items to drop straight onto the worktop, since they might chip its surface and especially the edges.

5. 14 VENEERED / ZERO GLOSS VENEERED WORKTOPS

Characteristics

Veneered tops are constructed from panels, covered with a sliced sheet of wood.

Since this is a natural product, its appearance may vary; signs of ageing simply make it more unique and prestigious.

Wood is a natural raw material and therefore has differences in colour, vein pattern and structure which do not constitute defects because they are part of its

intrinsic characteristics.

Over time, the colour of wood surfaces may vary.

Scratches

If dragged across the worktop, kitchen utensils and items in general may scratch its surface; take care not to drag items across the worktop, and use a chopping-board or pan stand for normal kitchen operations.

Metal scouring pads, abrasive substances and powder detergents should not be used for the same reason.

Heat

Do not place items which may give off a great deal of heat, such as saucepans, coffee-pots, irons, etc. directly on the worktop.

Always use trivets.

Also take particular care over stand-on ovens, since if not suitably insulated underneath, they may overheat the surface of the worktop and cause it to crack or change colour over time.

Water and steam

Since it is made from wood, the worktop is particularly vulnerable to water and steam.

Do not allow water to stand on the surface, drying it at once with kitchen roll or an absorbent cloth.

Stains and Cleaning

Standard products used in the kitchen (oil, vinegar, tomato, etc.) may damage the surface of the worktop.

For routine cleaning of the worktop, use a soft, damp cloth, or the **Ernestomeda microfibre cloth**.

For stubborn stains, use a cloth with the addition of a specific wood cleaner (no alcohol or solvents).

For thorough cleaning of even the smallest pores rub with the grain of the wood.

Then rinse with a wrung out cloth and dry all surfaces very thoroughly.

Always clean the worktop when the stain is fresh and dry up any water drops at once.

DO NOT

- » use alcohol, solvents or stain removers;
- » bleach and ammonia;
- » use beeswax products or renewers since they may have a polishing effect which changes the finish of matt parts;
- » expose your kitchen to direct sunlight, to delay the process of colour variation the wood may undergo over time;

- » allow dishwasher rinse aids and coffee maker descalers to come into contact with the worktop; they are strong acids and may bleach the surface.

IMPORTANT

Do not climb onto or overload the worktop.

Take great care not to allow heavy items to drop straight onto the worktop, since they might chip its surface and especially the edges.

5. 15 HI-MELAMINE WORKTOPS

Characteristics

The Hi-Melamine worktops of Ernestomeda kitchens consist of a layer of paper impregnated with thermoset resins. This treatment produces a strong material, resistant to scratches, knocks, abrasion, chemicals and heat.

Scratches

Due to their specific structure, Hi-Melamine worktops have very good resistance to scratches, knocks and abrasion.

If dragged across the worktop, kitchen utensils and items in general may scratch its surface; take care not to drag items across the worktop, and use a chopping-board or pan stand for normal kitchen operations. Metal scouring pads, abrasive substances and powder detergents should not be used for the same reason.

Heat

Do not place items which may give off a great deal of heat, such as saucepans, coffee-pots, irons, etc. directly on the worktop. Always use trivets.

Also take particular care over stand-on ovens, since if not suitably insulated underneath, they may overheat the surface of the worktop and cause it to crack or change colour over time.

Water and steam

Hi-Melamine tops are vulnerable to water and steam. Do not allow water to stand on the surface, drying it at once with kitchen roll or an absorbent cloth.

Stains and Cleaning

The surfaces of Hi-melamine tops are easy to clean and do not require any special care. Most stains wash away with soap and water, which can be dried with a soft cloth, or with the **Ernestomeda microfibre cloth**. For stubborn stains, use a sponge and a specific laminate cleaner (such as "Power House", available from our dealers), or a window-cleaning detergent.

Wipe away all residues of these products with a dry cloth to prevent streaking or loss of shine. Always clean while the stain is fresh and wipe away any drops of water at once.

DO NOT

- » use alcohol, solvents or stain removers;
- » bleach and ammonia;
- » use products containing beeswax or renewers because when polished they modify the surface finish;
- » expose your kitchen to direct sunlight, to delay the process of colour variation;
- » use aggressive products for cleaning edgings (alcohol, acetone, concentrated degreasing cleaners);
- » use steam jet appliances.

IMPORTANT

Do not climb onto or overload the worktop.

Take great care not to allow heavy items to drop straight onto the worktop, since they might chip its surface and especially the edges.



6. SINKS

IMPORTANT

Take great care not to allow heavy items to drop straight onto sinks and integral sinks, since they might chip their surfaces and edges, or even damage them beyond repair.

6.1 STAINLESS STEEL SINKS

For care, refer to the section on Steel worktops.

6.2 CORIAN® WASHING ZONES

For care procedures, refer to the section on Corian® worktops.

6.3 FENIX NTM WASHING ZONES WITH STEEL BOTTOM

For care procedures, refer to the section on FENIX NTM worktops.

For the steel bottom, refer to the section on steel worktops.

6.4 ICONCRETE WASHING ZONES

For care procedures, refer to the section on ICONcrete worktops.

6.5 QUARZ WASHING ZONES

For care, refer to the section on Quarz worktops.

6.6 STONE+ WASHING ZONES

For care, refer to the section on STONE+ worktops.

6.7 ABITUM WASHING ZONES

For care, refer to the section on Abitum worktops.

6.8 STONEWARE WASHING ZONES

For care, refer to the section on Stoneware worktops.

6.9 MARBLE AND GRANITE WASHING ZONES

For care, refer to the section on marble and granite worktops.

6.10 FRAGRANITE SINKS

These sinks, made from a compound of natural stone and resin, are heat and scratch proof and particularly resistant to both normal and heavy-duty wear and tear. The colour of the sinks is an integral part of the material and therefore is not subject to change over time (but it is not necessarily perfectly uniform).

Stains and cleaning

Products normally used in the kitchen (oil, vinegar, tomato, etc.) and ordinary neutral detergents do not

damage the worktop

To keep the sink in good condition, remember to clean the surface after use with soap and water or a neutral detergent, rubbing with a sponge or the **Ernestomeda microfibre cloth**, then rinse thoroughly and dry with a soft cloth if necessary.

If the bottom of the sink is particularly dirty, proceed as follows:

- » Pour hot water (approx. 70° C) into the sink up to a depth of around 5/6 cm;
- » Add two tablespoons of dishwasher detergent;
- » Leave the water for one/four hours (depending on how dirty the sink is) and then rinse thoroughly with the aid of an abrasive sponge.

If this is done regularly, the surface will remain clean and free from lasting stains.

Always clean sinks while the stain is fresh and wipe away any drops of water at once.

Limescale

Remove traces of limescale with special limescale removers.

DO NOT

- » use caustic soda to clear drains;
- » leave ammonia or caustic soda in the sink for any length of time.



7. HOODS

Always switch the hood on when cooking, since long-term exposure to smoke and steam may cause damage to your kitchen. Switch the motor on before starting cooking and switch it off ten minutes after finishing.

To keep the appliance at peak efficiency the filters must be maintained properly and regularly.

With induction hobs, the steam generated during use, especially during lengthy cooking and boiling procedures, may form quite large amounts of condensation on the underside of the hood.

Specific cooking processes (cooking pasta, boiling foods, making soups and/or stews) which take a long time and require a lot of heat produce a great deal of steam, causing water to drip on to wall claddings, worktops, hobs, etc.

This occurs because, since induction hobs do not transmit heat upward like conventional types, they do not "warm up" the bottom of the extractor.

When possible, lids should therefore be used to prevent steam from escaping.

This problem, which is intrinsic to the type of product, is not a defect and therefore does not constitute grounds for a complaint.

CARE

Ducted hoods

Ducted hoods are fitted with grease filters to trap suspended grease particles and protect the extractor motor. The filter is inside the extraction grille and can be in either synthetic material or metal.

The care procedures for grease filters depend on the type used. Synthetic grease filters cannot be washed and must be replaced every 2 months.

Metal grease filters must be washed about every 2 months in the dishwasher or in hot water and washing-up liquid. Leave the filter to dry before reassembly.

Filter hoods

Hoods are fitted with activated vegetable carbon filters to trap the odours in the flow of air passing through them. The carbon filter cannot be washed and must be replaced on average every 3 months; spare filters can be purchased from our dealers.

Follow the specific instructions for each appliance supplied inside it by the manufacturer.

7.1 STAINLESS STEEL HOODS

Although stainless steel is a tough, strong material, a number of guidelines should nonetheless be followed to keep it at its best.

Daily cleaning instructions

To keep steel in good condition, to remove any grease particles that have deposited on it, clean the surface with soap and water or a neutral detergent, rubbing with a soft, non-abrasive sponge or the **Ernestomeda microfibre cloth** in the direction of the satin finish, then rinse thoroughly and dry thoroughly with a soft cloth.

This must be done every time the hood is used, since grease deposits may cause oxidation stains.

Stubborn stains

For stubborn stains like limescale, boiling hot fats, etc., use hot white wine vinegar or denatured alcohol, or 1/3 glass cleaner and 2/3 silicone sealant remover. Rinse with plenty of water and dry with a soft cloth.

Should the steel lose its shine after a while, or in case of particularly stubborn stains clean using one of the special detergents or creams easily available on the market, or use the Ernestomeda Multipurpose Cream provided in the "KITCHEN'CARE" box supplied with each kitchen, following the instructions on the pack.

In the event of very stubborn stains, Easy Clean Barazza professional cream cleaner can be used, or "Inox Creme Franke" (available from our dealers), following the instructions on the pack and rinsing with plenty of water after use before drying at once with a soft cloth, wiping in the direction of the satin finish.

Remember that these creams are slightly abrasive, so they may damage the steel's shine or satin finish.

DO NOT

- » use scouring pads or abrasive sponges;
- » use aggressive products such as ammonia, bleach, acids, solvents and limescale remover;
- » use steam jet appliances.



7.2 PAINTED HOODS

Daily cleaning instructions

To keep the hood in good condition, remove any grease particles deposited on it using a soft, damp loth, or the **Ernestomeda microfibre cloth**.

This must be done every time the hood is used.

On gloss painted finishes only, use a cloth dipped in a window-cleaning product or neutral soap.

Any product should be tested on a hidden or not very visible part before it is used on the whole hood.

Pitting may occur during coating of the metal.

This pitting is intrinsic to the coating process and cannot be classified as a defect.

DO NOT

- » use scouring pads or abrasive sponges;
- » use aggressive products such as ammonia, bleach, acids, solvents and limescale remover;
- » use steam jet appliances.

8. OTHER COMPONENTS

8.1 METAL HANDLES, HANDLE GROOVES AND PLINTHS

For care, refer to the 'Anodised aluminium frame doors' section.

8.2 LACQUERED/METALLIX/ POWDER-COATED HANDLES, HANDLE GROOVES, PROFILES AND PLINTHS

For care, refer to the "Lacquered doors and panels" section.

8.3 VENEERED HANDLES, HANDLE GROOVES, PLINTHS AND PROFILES

For care, refer to the "Veneered doors and panels" section.

8.4 MELAMINE HANDLE GROOVES AND PLINTHS

For care, refer to the 'Hi-melamine doors and panels' section.

8.5 SHELVES

Cleaning

For cleaning of shelves, follow the instructions given for each type of material in the chapter on caring for doors.



8. 6 FEET

FEET H.7 INTERNAL ADJUSTMENT

Thermoplastic foot mounting plate with galvanised metal foot body. (Adjustment +20mm/-5mm).

Rear feet are adjusted directly from the inside of the base unit through a hole provided in the bottom, and front feet using a screwdriver or just by hand, by unscrewing or screwing down the foot.

FEET H.7 FRONT ADJUSTMENT

Thermoplastic foot mounting plate and body. (Adjustment +20mm/-5mm). The rear foot is adjusted directly by means of the front foot, via a rod (front/back).

FEET H. 10/15

Thermoplastic foot mounting plate with galvanised metal foot body and thermoplastic foot (Adjustment +20mm/-5mm), adjusted simply by hand, by unscrewing or screwing down the foot.

FEET H. 2

Zamak alloy foot (adjustment +8mm /-0mm), adjusted directly from inside the unit through a hole provided on the bottom.

8. 7 MEDLEY SYSTEM (BOOKSHELVES)

For care instructions for Medley system components, refer to the following sections

Anodised/lacquered aluminium: anodised/lacquered aluminium frame doors

Wood slice veneered aluminium: veneered doors and panels

Lacquered back panels: lacquered doors and panels

Wood slice veneered back panels: veneered doors and panels

Glass back panels: glass worktops

Stainless steel accessories: steel doors and panels.

8. 8 REOXIDE SANITISING SYSTEM

This is a new indoor air cleaning and sanitisation system.

The system is integrated in the waste bin compartment and its special technology is able to destroy the bacteria, moulds and odours often formed in association with organic waste.

The system is activated automatically by a special probe, which detects when the air quality in the waste bin zone is contaminated, or manually by pressing the button provided.

8. 9 HINGES

Hinges do not require maintenance except for those of sink, drainer and waste-bin units; use a dry cloth, and clean them with vaseline oil if possible. Do not leave open packets of cleaners or other chemical products inside units as this may eventually lead to oxidation.

CUSHIONED HINGES

Cushioned hinges slow doors down as they reach the closed position to prevent the noise made when they strike the side of the unit.

The cushioned closure system starts to act a few degrees after the return spring starts to take effect, which occurs at from 12 to 18 degrees depending on the type of hinge.

They guarantee perfect, smooth door closure in all conditions, environments and applications.

Integral cushioning technology with two silicone oil dampers.

The integral dampers ensure an exceptionally constant braking force, for perfect closure of all kinds of doors in all conditions.

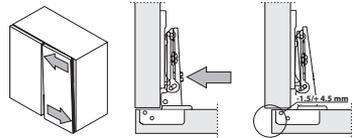
Hinges feature the innovative switch which postpones the cushioning action, activated to enable even the most unusual doors to receive the ideal braking force. If the door is left open to any amount above this value it will remain still; this applies to all hinges, both standard and cushioned.

Opening the door: for correct operation, open the door completely or almost completely.

ADJUSTING HINGES

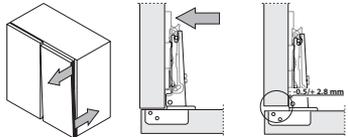
Sideways adjustment

For sideways adjustment of the door, use the screw shown by the arrow. A patented system allows adjustment of $-1.5 +4.5$ mm without altering the distance "L" between the door and the side panel.



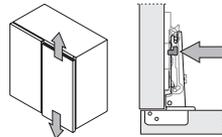
Frontal adjustment

For sideways adjustment of the door, use the cam shown by the arrow. The position is adjusted directly, with calibrated regulation of $-0.5 +2.8$ mm, as the cam is turned.



Vertical adjustment

For vertical adjustment, undo the two screws shown by the arrows and move the door by hand. Retighten the screws when done.



Adjusting the cushioning effect

The power of the integral cushioning system can be regulated by means of the lever in the steel box at the base of the hinge arm. Move the black lever towards the **+** sign to considerably reduce the cushioning effect. This may be useful if doors tend to close very slowly.



black lever on + sign



black lever on - sign

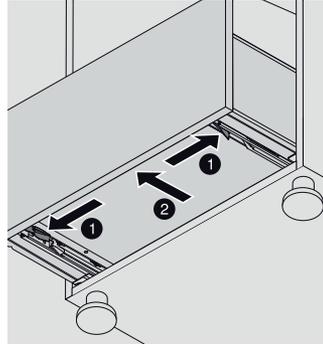
8. 10 DRAWER RUNNERS

Drawers/baskets are equipped with a stop mechanism to prevent them coming off the runners and automatic closure system for the last 4/6 cm.

FULLY PULL-OUT LEGRABOX: ENGAGING AND RELEASE PROCEDURE

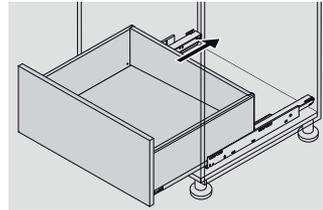
Releasing the drawer

- » the drawer has protection against accidental release
- » pull the drawer out until it reaches the stop, press the two small levers in the underside of the drawer/big basket and lift it right out



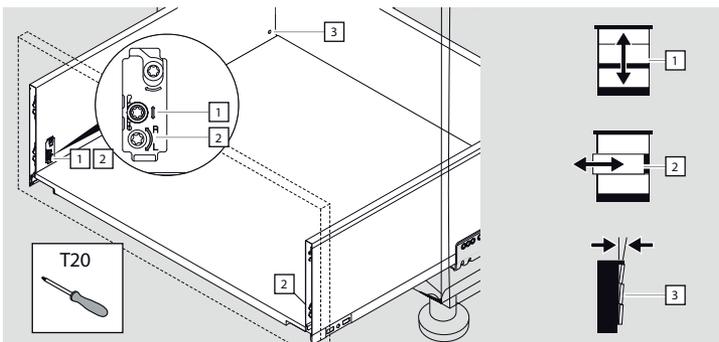
Engaging the drawer

- » leave the runners retracted inside the unit
- » place the drawer about halfway along the runners
- » fully insert the drawer, sliding it along the runners. You will hear it snap into place.



PRECISION ADJUSTMENT OF THE FRONT PANEL

- » Remove the plastic inside cover
- » Proceed as shown in the diagram



DO NOT

- » overload drawers/baskets
- » lean on or force drawers/baskets when open
- » slam drawers shut

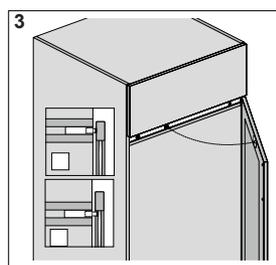
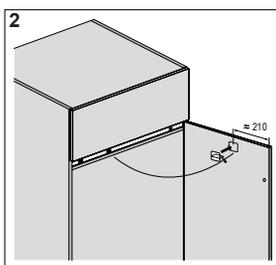
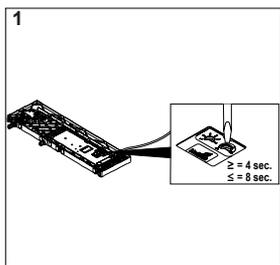
8. 11 ELECTRIC PUSH PULL

Electromechanical opening system for refrigerators.

The device does not require reprogramming in case of a short power outage, but for lengthy power failures the operations described have to be repeated from images 4, 5, 6.

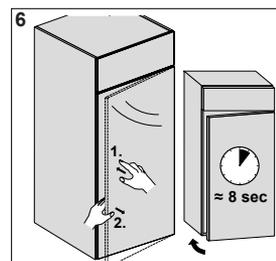
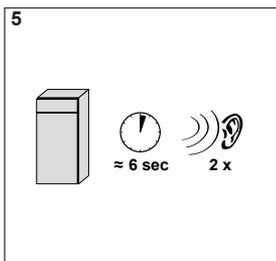
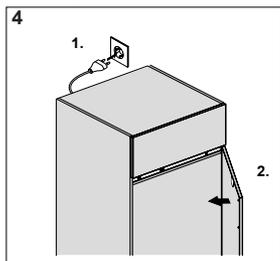


ASSEMBLY



The opening duration can be set on a continuous scale from 4 to 8 seconds. To regulate the duration, raise the melamine surface and simply turn with a screwdriver.

INSTALLATION

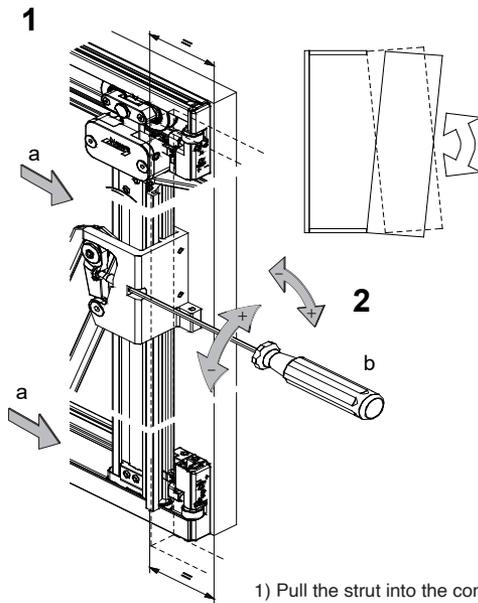


8. 12 INDOOR CUPBOARD

The opening mechanism of the INDOOR retracting door cupboard system does not require any special care. If the cupboard contains appliances such as ovens or microwaves, take care not to close the doors when they are in use.

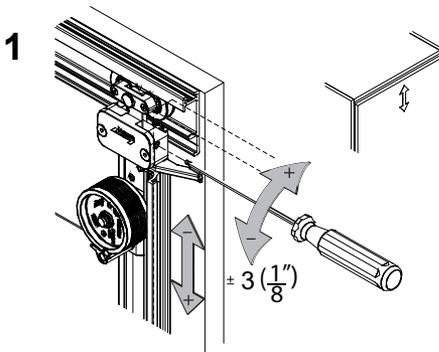
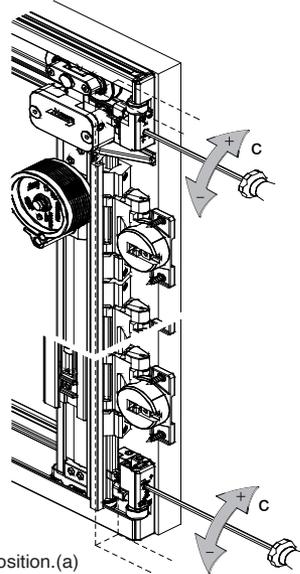
To close the cupboard correctly and prevent possible damage to the door, pull the door fully out before rotating it to close.



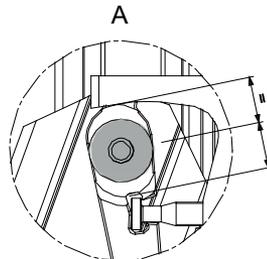
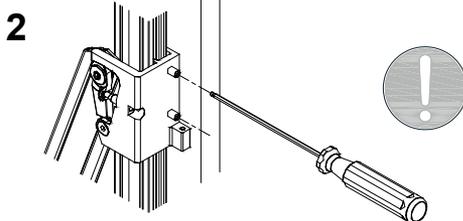
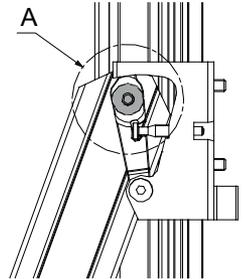


- 1) Pull the strut into the contact position.(a)
- 2) Adjust the angle of the parallel strut.(b)
- 3) Adjust the retaining force.(c)

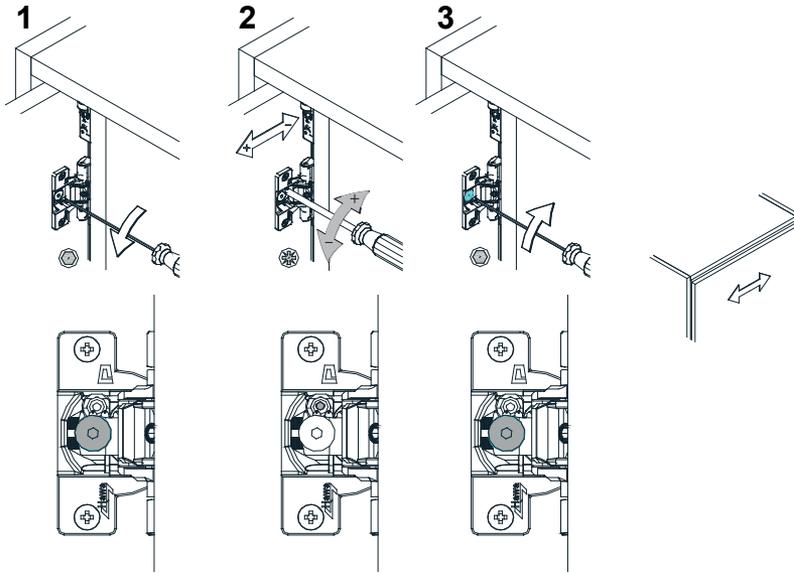
3 Adjusting the door upright angle



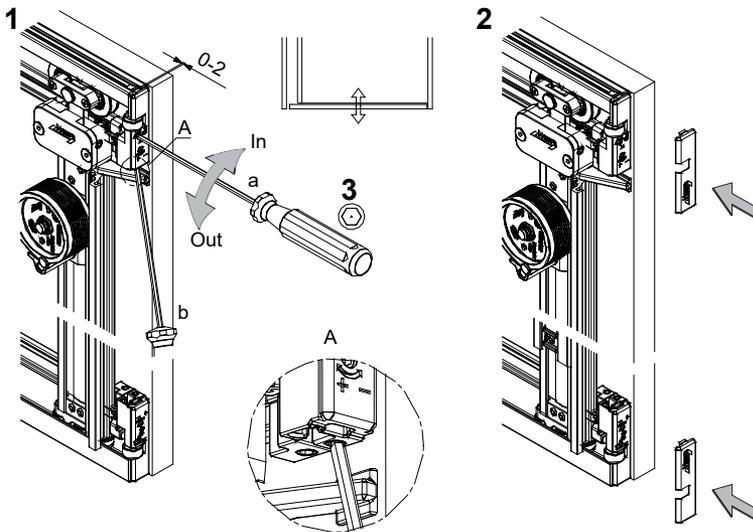
Adjusting the height of the door



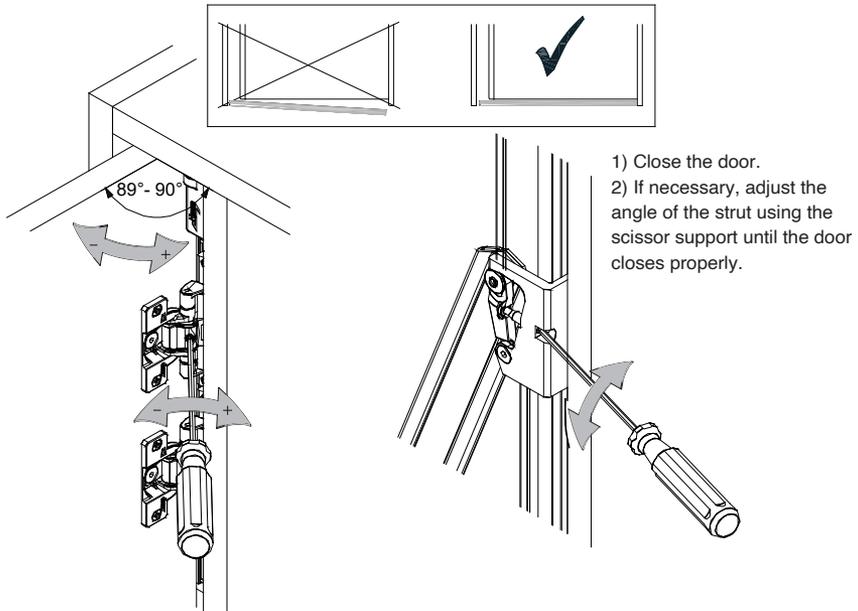
Adjusting the width of the door gap



Adjusting the front panel depth



Adjustment of 90° door opening



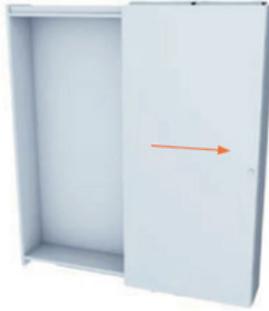
The screw can be adjusted to reduce the speed of the mechanism which retracts the door into the cavity.

8. 13 CAN-DO CUPBOARD

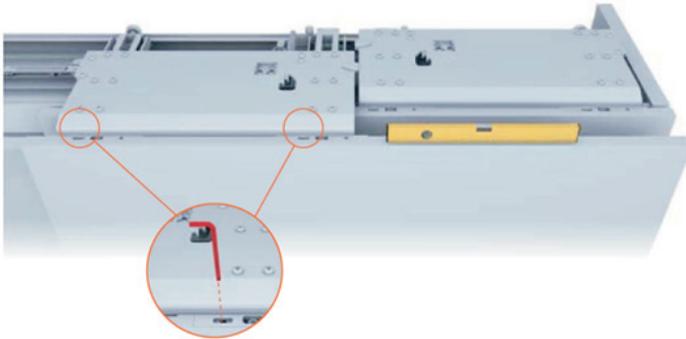
The opening mechanism of the CAN-DO sliding door cupboard system does not require any special care. If the cupboard contains appliances such as ovens or microwaves and the doors are not shaped so that they are exposed, take care not to close the doors when they are in use.

Adjustments

- 1) Completely open the left-hand door.



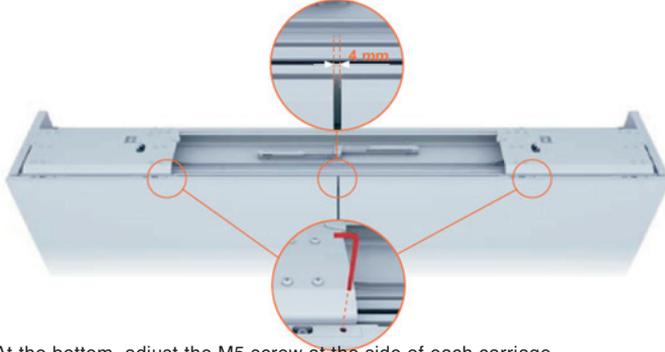
- 2) Level the door by adjusting both the adjuster devices at the top. Repeat the operation for the right-hand door. If the doors are correctly adjusted, both the top and the bottom parts of the



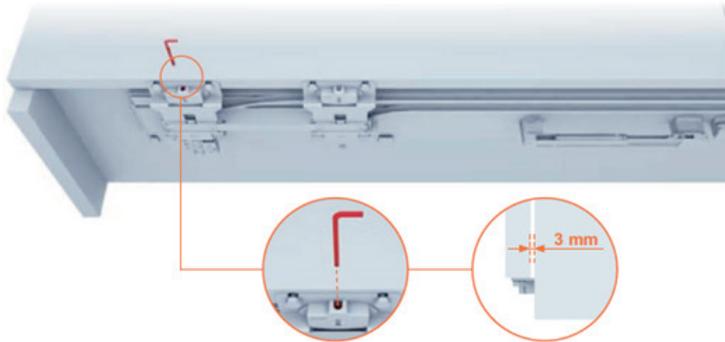
- 3) With the doors closed, adjust the gap in the middle (minimum 4 mm) using the top adjuster devices shown here



- 4) Adjust the gap between the doors and the structure (about 3 mm).
A. At the top, adjust the M5 screw at the side of each carriage.



- B. At the bottom, adjust the M5 screw at the side of each carriage.



- 5) If the doors close too quickly, reduce the force applied by the spring. If they close too slowly, increase the force of the spring.



8. 14 FLEX WALL UNIT

The opening mechanism of the Flex wall unit does not require any special care.

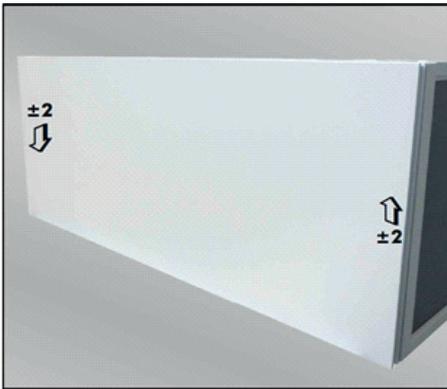
Adjustments



Door tends to rise in closed position
Reduce the compensation force by turning the adjuster system inside the slot (1) in the profile (A) fitted on the top of the wall unit a few turns anticlockwise using one of the pins supplied.

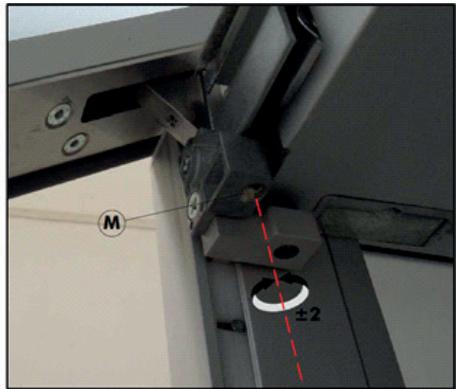


Door tends to fall in open position
Increase the compensation force by locking the adjuster system inside the slot (1) with one pin and simultaneously turning the adjuster system inside slot (2) clockwise with the other pin.



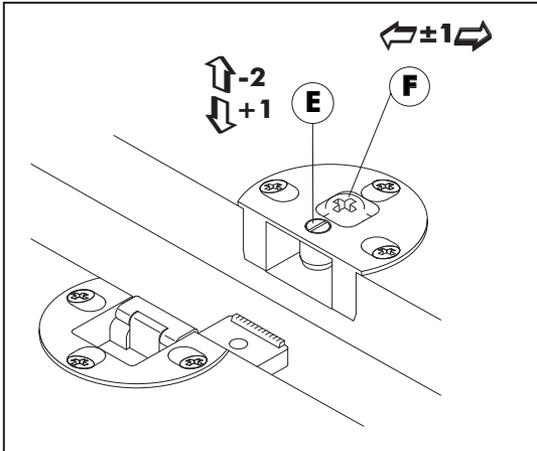
Setting the door parallel to the structure

This problem occurs if the right and left cable are not the same length. Use a straight-head screwdriver (max 6 mm) to adjust the stud bolt inside the fixing brackets (M) until the door and structure are correctly aligned. The maximum adjustment is + or - 2 mm as otherwise the bolt will come out of the bracket.



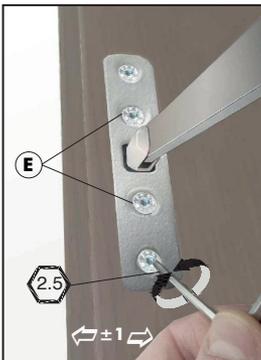
8. 15 "IN LINE" WALL UNIT

Adjusting the door



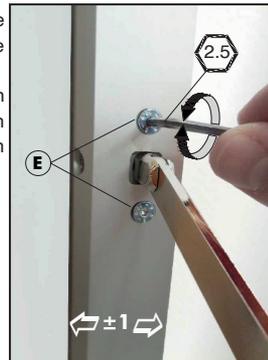
To adjust the door's vertical position, turn adjuster screw **E**. To adjust the door horizontally, undo the locking screw **F** of each hinge slightly then move the door by hand and retighten the screws.

solid door

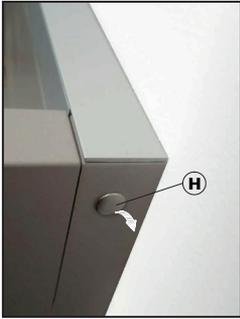


If the adjustment described in the **previous point** is not sufficient, the doors can also be adjusted. Undo the adjuster screws **E** on both levers and move the levers in the required direction by hand, then retighten the screws.

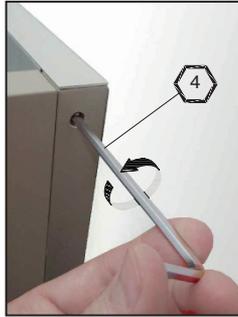
aluminium door



Recovering piston power

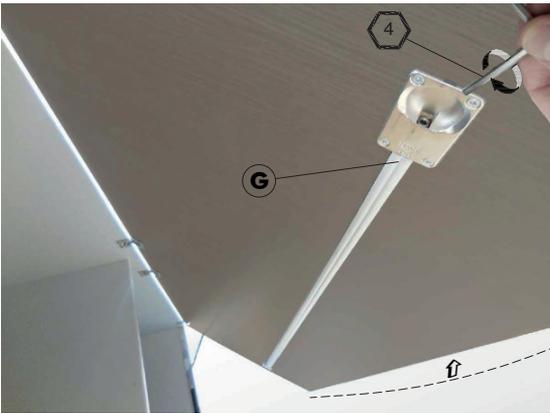


If the door tends to droop when open, some of the piston's natural loss of power can be recovered. Remove the plug **H** and insert a 4 mm socket key into the hole.



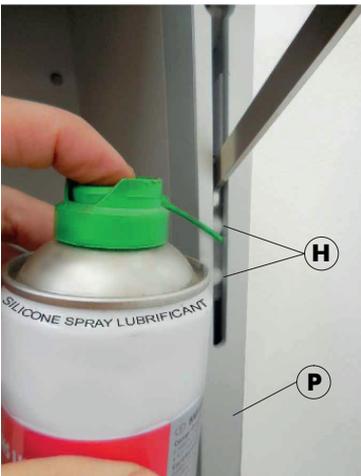
Turn the socket key anticlockwise only, until the open door is stable again. The maximum power recovery is 6% N.

Recovery of door warp



Doors of 150/180 cm tend to warp: to recover this warp, use a 4 mm socket key on the stretcher **G** on their inside.

Lubrication



If the friction felt when opening/closing doors increases, check that dust has not built up inside the mechanism; if so, remove it with a vacuum cleaner. The mechanism can also be lubricated. Use only silicone grease spray lubricants.

Spray lubricant into the opening on the upright **P**, in line with the rotation balls **H**.

9. APPLIANCES

All our appliances are selected from the ranges of leading manufacturers, top companies which not only supply a 2-year guarantee for their products (all with the CE and IMQ mark) but also offer excellent customer service. Requests for technical assistance should therefore be made directly to the manufacturer's service centres, listed in the manuals and certificates supplied with every appliance.

For the use and maintenance of appliances, follow the guidelines provided by the manufacturer.

Dishwashers: protecting worktops. When installing dishwashers, the "self-adhesive steam guard strip" must always be fitted underneath the worktops (except for granite and marble worktops) where the dishwasher is to be installed, following the instructions supplied with the various appliances. This will protect the worktops from steam damage.

Induction hobs. With induction hobs, the steam generated during use, especially during lengthy cooking and boiling procedures, may form quite large amounts of condensation on the underside of the hood. Specific cooking processes (cooking pasta, boiling foods, making soups and/or stews) which take a long time and require a lot of heat produce a great deal of steam, causing water to drip on to wall claddings, worktops, hobs, etc. This is because unlike other types of hobs, induction hobs do not emit any heat upwards, and do not "warm up" the bottom of the hood. The hood should therefore always be switched on a few minutes before cooking starts, to ensure more effective extraction, and when possible lids should be used to reduce the amount of steam which escapes. This problem, which is intrinsic to the type of product, is not a defect and therefore does not constitute grounds for a complaint.

IMPORTANT

Remember that use of induction hobs without use of the specific hoods may cause serious damage to the items installed above (structures of units, doors, etc.). Please note that we will not accept any liability for damage of this kind.

10. CUSTOMER CARE

10.1 SERVICE

Our company selects its retail outlets with care to provide you with qualified consultants who will help plan your kitchen, and qualified technicians who will resolve any problems which might arise after you have purchased it. Expert service which guarantees peace of mind when purchasing our products.

Replacing and adding units, customer service code.

Should you wish to replace or complete your kitchen by adding different elements or new appliances, please contact your dealer who will help you make your choice and place your order. Once again, Ernestomeda dealers, spokespersons for the company and reference points for our customers, will help you find exactly what you need. Please note that each of our kitchens has an identification code, a seven figure number printed on an adhesive label affixed in the sink base unit. To make it easier to complete and/or replace the model you have purchased, please inform your dealer of the identification code for your kitchen. This will enable the dealer to obtain updated information on the characteristics of the model manufactured and delivered, even at a much later stage. Before you replace appliances or add new ones to your kitchen, please remember that the company tests all such products before they go on sale to make sure that they are suitable for built-in installation in our kitchen units. You are therefore advised to purchase appliances which have been checked and tested by our company itself. Incorrect or improper installation might prevent your appliances from working or damage your kitchen.

10.2 RECOMMENDATIONS FOR ENVIRONMENT-FRIENDLY USE

When producing your kitchen, we have made every effort to use the best technologies available, to reduce the environmental impact of the processes and materials used, and to make the kitchen as safe as possible. Once the kitchen has been installed in your home, you can also do a great deal to try to avoid unnecessary environmental impact and prevent risks for you and your children. To help in this, allow us to pass on some simple practical suggestions:

Energy consumption

- » Wherever possible, purchase household appliances with a high energy efficiency rating (e.g. class A); though the initial investment may be higher compared to appliances with lower energy ratings, in the long-run it is justified in terms of reduced costs

and energy saving;

- » Avoid opening the refrigerator or freezer door too frequently; the motor keeps on running while the door is open and causes excessive build-up of frost and overheating of foodstuffs. It is important to remove any excessive build-up of frost as this causes the freezer to consume more energy; Always check that the door is properly closed;
- » Do not fill the freezer or refrigerator excessively as this may cause insufficient cooling and thus higher energy consumption;
- » Try not to place warm foodstuffs in the freezer or refrigerator as this increases energy consumption and may damage other foods inside;
- » Put a lid on the pan when boiling water as this saves time and energy;
- » Foodstuffs requiring long cooking times should be cooked in a pressure cooker to reduce their cooking times and energy consumption;
- » Check that the hob is adjusted correctly: a yellow flame means excessive gas consumption (you will also notice black dirt on pans); if the flame detaches from the burner cap, there is too much air in the gas. N.B. have any adjustments done by specialist staff;
- » Only switch on the oven when necessary, and do not overdo warm-up times; do not open the oven door unless necessary; in addition, remember that the oven is particularly "energy-greedy" and only warm it up for the time strictly necessary;
- » Whenever possible, use a microwave oven to heat foodstuffs as it does not require preheating and saves large amounts of energy;
- » Use high efficiency lamps (either fluorescent or LED) for lighting purposes, especially in the rooms where you spend the most time: the initial investment is slightly higher, but apart from helping the environment you will also save money in the long term;
- » Switch lights off if they are not needed: it is important to get into the habit of not leaving lights on when not required;
- » Turn off the television set (or similar appliances) using the appliance's ON/OFF button instead of the remote control as these appliances continue to use energy even in standby mode;
- » Use extractor hoods with intelligence, adjusting the speed to real extraction needs: if you are only using a few pans - or pans which do not produce much steam - on the hob, set the hood at a low extraction rate, or if possible open the windows for ventilation;

- » Clean hood filters regularly; maintenance of this kind improves hood performance and reduces energy consumption;
- » Use your central heating or air-conditioning system only if necessary, set thermostats appropriately and if possible do not cover radiators with curtains or furniture;
- » When the heating or air-conditioning system is in operation, try to keep windows firmly closed to prevent draughts, and ensure windows provide effective insulation (low heat conduction or double-glazing);
- » Do not turn on the hot water tap when it is not needed: even if the tap is not on for long enough for the hot water to reach it, you may start the boiler to no useful purpose;
- » Select the appropriate washing machine programme, using lower temperature washes when possible (40° - 60°).

Water Consumption

- » Do not leave water taps running when not needed: this is a simple rule, but an effective way of saving water;
- » Make sure you close taps properly and take care to prevent dripping; repair without delay if they leak water all the time;
- » Consider using tap-water (when potable) instead of bottled water: you will avoid producing waste (plastic bottles) and the pollution created by transporting it;
- » Use a jet breaker on taps and replace it regularly: this will considerably reduce water use;
- » Try not to use your dishwasher and washing machine when they are not fully loaded so as to reduce unnecessary water and energy consumption;
- » Do not exceed the recommended detergent dosage as indicated by the producer and check detergent quality in terms of water hardness; this will reduce water consumption;
- » Allow cooking water (e.g. after boiling vegetables) to cool and then use it for watering plants;
- » Wherever possible, purchase washing machines and dishwashers with low water consumption (e.g. class A); though the initial investment may be higher compared to appliances with lower energy ratings, in the long-run it is justified in terms of reduced costs and energy saving;

Waste recycling

- » Managing waste and packaging
- » Separate waste for recycling and recovery as far as possible.
- » Compact bulky waste when possible.
- » Always bear in mind the regulations in your country/town and any specific legal requirements.
- » When disposing of waste, check the symbols marked on it. At end-of-life, products must be disposed of through authorised centres, especially those registered to handle waste electrical and electronic equipment (WEEE).

Cleaning the kitchen

- » Do not use more detergent than necessary; when cleaning surfaces with light dirt, a damp microfibre cloth is sufficient;
- » Prefer green detergents (such as those carrying the ECOLABEL that certifies the product's eco-sustainability throughout its life cycle) and detergents whose packaging has a reduced environmental impact;
- » Using a (full) dishwasher is preferable to washing dishes by hand: modern dishwashers need a lot less water and detergent than the equivalent hand-washing.

Safety in the kitchen

- » Be very careful when carrying out potentially dangerous activities in the kitchen (e.g. cutting with sharp knives, replacing light bulbs, etc.);
- » Only have gas connections made by specialist staff using regulation pipes;
- » Always turn off the main gas supply tap when gas is not required;
- » Only purchase hobs fitted with a safety valve;
- » Do not leave knives unattended (in particular, keep them out of reach of children);
- » Do not use electrical appliances near sinks or wet areas;
- » Follow the safety instructions for household appliances with care;
- » Do not overload furniture units (see recommendations in use and maintenance manual).

Sustainable disposal

Ernestomeda fitted kitchens are built to last. Extending the useful life of materials, components and products is a way of achieving sustainable development.

However, when the time comes to replace your kitchen, to minimise all environment impact, first of all consider whether you can re-use all or part of it (e.g. in a holiday home or garages, or by donating it to a charitable institution or selling it at a car boot sale). If it has to be scrapped, contact your town's authorised disposal centres, and if possible, try to separate the components which can be recycled (wood, glass, aluminium, etc.) for easier reprocessing, allowing the birth of a new product without the use of primary resources.

Pay special attention to electrical and electronic equipment (known as "WEEE") such as household appliances, as they might contain materials which are damaging to the environment if they are not disposed of properly; your town will have special disposal areas for these.

Always bear in mind any specific legal requirements in your country. If in doubt, contact the waste disposal and/or recycling authorities in your town. Remember that "Sustainable Development is the development which allows this generation to satisfy its needs without reducing the ability of future generations to satisfy theirs".

PRODUCT INFORMATION

ernestomeda



PRODUCT
INFORMATION

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THE PRODUCT INFORMATION BELOW REFERS TO KITCHEN AND LIVING-AREA FURNITURE.

FORMALDEHYDE EMISSIONS

All wood-based panels covered by this product information are compliant with:

- » Italian Ministerial Decree of 10/10/2008 "Regulations governing formaldehyde emissions from wood-based panels and products manufactured with the same in the home and other environments";
- » EPA TSCA Title VI (USA standard);
- » CANFER (Canadian regulations);
- » CARB ATCM Phase 2 (Californian standard);
- » JIS A 1460 - F**** (Japanese standard, specified materials only).

WATER-REPELLENT PANELS

Ernestomeda uses water-repellent wood-based panels with max swelling of 10% after 24 hours, below the limit specified by the UNI EN 317 standard.

1. UNITS

1.1 STRUCTURE

Constructed from wood particle board panels faced on two sides with matt melamine finish, with laminate and/or ABS edging.

1.2A STANDARD SHELVES

MELAMINE SHELF

Constructed from wood particle board panels faced on two sides with matt melamine finish, with laminate and/or ABS edging.

"DOUBLE" SHELF

Anodised aluminium stiffener strip fitted onto the front of the melamine shelf.

GLASS SHELF

Made from tempered glass with glossy ground edges.

"VITRE" SHELF

Tempered glass shelf with perimeter frame in anodised aluminium.

“Mix” SHELF

Tempered glass shelf with perimeter frame in anodised or lacquered aluminium.

MEDLEY SHELVING UNIT

Tempered glass shelf with perimeter frame in lacquered or veneered aluminium (see doors section).

CHROMED WIRE SHELVES AND BASKETS

Made from chromed metal wire

1. 2B SPECIAL SHELVES

“BOTTLE RACK” SHELF

Constructed with anodised, lacquered and metallix aluminium perimeter frame, solid wood pegs.

1. 3 BACK PANELS

UNIT BACK PANEL

HDF fibre board panel

BACK PANEL FOR NON-ASSEMBLED UNITS

In wood particle board panels.

STANDARD EQUIPMENT

- » Wall unit mounting fixtures: tested in accordance with the DIN 68840 standard, with hole cover caps;
- » The wall unit mounting bracket is securely fixed to the unit using screws and pins. The wall unit mounting bracket accessory has horizontal and vertical adjustment;
- » **A hand screwdriver should be used for all adjustments; mechanical screwdrivers without clutch must never be used;**
- » Sink base unit with swing doors: The bottom is protected by stainless steel lining, which protects the unit from accidental water leaks, condensate from the siphon and detergent corrosion;
- » Fridge tall unit: the bottom of the unit on which the refrigerator is installed is in thermoplastic material, specifically developed and designed to prevent any build-up of standing water and to convey the air flow towards the fridge motor. In the version with plinth h.7 cm, the tall unit bottom is in melamine with stainless steel lining, to protect the unit against water leaks.

1. 4 FINISHING SIDE PANELS

VENEERED FINISHING SIDE PANEL

Made from wood particle board panels of the same type as the structure (see structure section). Outside face veneered with the material of the chosen

commercial version (see doors section), inside faced with melamine or laminate with matt finish, also matching the structure finish. Side panel in same depth as wall unit has edging in matching colour at front only. Side panel in same depth as base unit has edging in matching colour on all 4 sides.

“EASY GLOSS”/ “GLOSSIX”/ “FLAT MATT”/ “ERNESTOMEDA ZERO GLOSS™”/ “SATINED METAL EFFECT”/ “MIRROR METAL EFFECT” LACQUERED FINISHING SIDE PANEL

Made from wood particle board panels of the same type as the structure (see structure section). Outside face lacquered in chosen commercial version (see doors section), inside faced with melamine or laminate with matt finish, also matching the structure finish. Side panel in same depth as wall unit has lacquered edging in matching colour at front only. Side panel in same depth as base unit has lacquered edging in matching colour on all 4 sides.

LAMINATE FINISHING SIDE PANEL WITH ABS/LASER EDGING

Made from wood particle board panels of the same type as the structure (see structure section). Outside face finished with material of chosen commercial version (see doors section), inside faced with melamine or laminate with matt finish, also matching the structure finish. Side panel in same depth as wall unit has edging in matching colour at front only. Side panel in same depth as base unit has edging in matching colour on all 4 sides.

HI-MELAMINE FINISHING SIDE PANEL WITH ABS/LASER EDGE

Made from wood particle board panels of the same type as the structure (see structure section). Outside face finished with material of chosen commercial version (see doors section), inside faced with melamine or laminate with matt finish, also matching the structure finish. Side panel in same depth as wall unit has edging in matching colour at front only. Side panel in same depth as base unit has edging in matching colour on all 4 sides.

FENIX NTM FINISHING SIDE PANEL WITH LASER EDGE

Made from wood particle board panels of the same type as the structure (see structure section). Outside face finished with material of chosen commercial version (see doors section), inside faced with melamine or laminate with matt finish, also matching the structure finish. Side panel in same depth as wall unit has edging in matching colour at front only. Side panel in same depth as base unit has edging in matching colour on all 4 sides.

LACQUERED GLASS FINISHING SIDE PANEL

Made from wood particle board panels of the same type as the structure (see structure section). Outside

face covered with glued sheet of tempered glass, back face painted in colour of chosen commercial version (see doors section), inside faced with melamine or laminate with matt finish, also matching the structure finish. Side panel in same depth as wall unit has edging in matching colour at front only. Side panel in same depth as base unit has edging in matching colour on all 4 sides.

LAMINAM STONEWARE SIDE FINISHING PANEL

Made from wood particle board panels of the same type as the structure (see structure section). Outside face covered with glued sheet of stoneware in colour of chosen commercial version (see doors section), inside faced with melamine or laminate with matt finish, also matching the structure finish. Side panel in same depth as wall unit has edging in matching colour at front only. Side panel in same depth as base unit has edging in matching colour on all 4 sides.

STONE+ FINISHING SIDE PANEL

Made from wood particle board panels of the same type as the structure (see structure section) Outside face covered with glued sheet of Stone+ in colour of chosen commercial version (see doors section), inside faced with melamine or laminate with matt finish, also matching the structure finish. Side panel in same depth as wall unit has edging in matching colour at

front only. Side panel in same depth as base unit has edging in matching colour on all 4 sides.

2. DOORS

2.1 VENEERED DOORS

VENEERED/ ERNESTOMEDA ZERO GLOSS™ VENEERED PLAIN DOOR

In wood particle or MDF board or hollow veneered panels.

ERNESTOMEDA ZERO GLOSS™ SOLID WOOD FRAME DOOR

Frame in solid wood, internal panel in veneered wood particle board.

ANODISED/LACQUERED ALUMINIUM FRAME DOOR WITH VENEERED PANEL

Frame and internal panel in anodised or lacquered aluminium. External panel in veneered wood particle board. External and internal panels are glued to frame. Metal filter for recirculated air. Edging seal in coated expanded material.





2.2 DELUXE WOOD DOORS

DELUXE WOOD PLAIN DOOR

Made from wood panels on birch plywood core. Panels veneered and edged with aged solid wood.

ANODISED/LACQUERED ALUMINIUM FRAME DOOR WITH DELUXE WOOD PANEL

Frame and internal panel in anodised or lacquered aluminium. External panel on poplar plywood core. External and internal panels are glued to frame. Metal filter for recirculated air. Edging seal in coated expanded material.

2.3 LAMINATE DOORS

"MATT"/"GLOSSY"/"TEXTURED"/"WOOD" LAMINATE PLAIN DOOR WITH ABS/LASER EDGING

In wood particle or MDF board panels. Both faces covered with HP laminate, edging on all 4 sides in same colour as laminate.

2.4 HI-MELAMINE DOORS

HI-MELAMINE PLAIN DOOR WITH ABS/LASER EDGING

In wood particle board panels. Covered on both faces with melamine paper. Edging on all 4 sides in same colour as melamine.

2.5 FENIX NTM DOORS

FENIX NTM PLAIN DOOR ABS/LASER EDGING

In wood particle or MDF board panels. The outside face is covered with FENIX NTM, the inside is faced with laminate in matching colour. Matt edging on all 4 sides in the same colour as the FENIX NTM.

2.6 LACQUERED DOORS

"EASY GLOSS"/"GLOSSIX"/"FLAT MATT"/"ERNESTOMEDA ZERO GLOSS™"/"SATINED METAL EFFECT"/"MIRROR METAL EFFECT LACQUERED PLAIN DOOR

In MDF board and/or hollow veneered panels. Lacquered on both faces and 4 edges (metal effect with satin finish on visible outside face only)

"FLAT MATT"/"ERNESTOMEDA ZERO GLOSS™"/"METAL EFFECT" LACQUERED FRAME DOOR

In MDF board panels. Lacquered on both faces and 4 edges (metal effect without satin finish).

ANODISED/LACQUERED ALUMINIUM FRAME DOOR WITH "GLOSSIX"/"FLAT MATT"/"METAL EFFECT" LACQUERED PANEL

Frame and internal panel in anodised or lacquered aluminium. External panel in lacquered MDF (metal effect with satin finish on visible outside face only).



External and internal panels are glued to frame. Metal filter for recirculated air. Edging seal in coated expanded material.

2. 7 STEEL DOORS

STEEL PLAIN DOOR

In wood particle board and lightweight filler panels. Outside and inside faces in sheet stainless steel. With internal stiffeners near hinges and handles.

2. 8 CORIAN® DOORS

ANODISED ALUMINIUM FRAME DOOR WITH CORIAN® PANEL

Frame and internal panel in anodised or lacquered aluminium and front panel in Corian®. External and internal panels are glued to frame. Metal filter for recirculated air. Edging seal in coated expanded material.

2. 9 FRAME DOORS WITH GLASS

ERNESTOMEDA ZERO GLOSS™ SOLID WOOD FRAME DOOR WITH GLASS

Frame in solid wood, internal panel in wood particle board in ERNESTOMEDA ZERO GLOSS™ finishes,

with a sheet of diamond-patterned backpainted tempered glass glued to it.

“FLAT MATT”/ “ERNESTOMEDA ZERO GLOSS™”/ “METAL EFFECT” LACQUERED FRAME DOOR WITH GLASS

In MDF board panels.

Lacquered on both faces and on edges (metal effect without satin finish), with glued diamond-patterned backpainted tempered glass sheet.

ALUMINIUM FRAME DOOR WITH GLOSS/MATT LACQUERED GLASS

Aluminium frame with matt epoxy powder paint finish. Backpainted tempered extra-clear glass panel. Inside panel in painted aluminium sheet. External and internal panels are glued to frame.

ANODISED/LACQUERED ALUMINIUM FRAME DOOR WITH GLOSS/MATT LACQUERED GLASS

Frame and internal panel in anodised or lacquered aluminium and external front panel in lacquered extra-clear glass. External and internal panels are glued to frame. Metal filter for recirculated air. Edging seal in coated expanded material.

“FLAT MATT”/ “ERNESTOMEDA ZERO GLOSS™”/ “METAL EFFECT” / “METALLIX” LACQUERED ALUMINIUM FRAME DOOR WITH GLASS

Lacquered or metallix aluminium frame with tempered glass.

2. 10 STONE+ DOORS

ANODISED/LACQUERED ALUMINIUM FRAME DOOR WITH STONE+ PANEL

Frame and internal panel in anodised or lacquered aluminium and external front panel in Stone+. External and internal panels are glued to frame. Metal filter for recirculated air.

Edging seal in coated expanded material.

ALUMINIUM FRAME DOOR WITH STONE+ PANEL

Perimeter frame in aluminium, liquid lacquered/ powder coated with matt finish. Panel exterior in Stone+, interior in liquid lacquered/powder coated aluminium, glued to frame.

2. 11 LAMINAM STONEWARE DOORS

ANODISED/LACQUERED ALUMINIUM FRAME DOORS WITH STONEWARE PANEL

Frame and internal panel in anodised or lacquered

aluminium and external front panel in stoneware. External and internal panels are glued to frame. Metal filter for recirculated air.

Edging seal in coated expanded material.

ALUMINIUM FRAME DOOR WITH STONEWARE PANEL

Perimeter frame in aluminium, liquid lacquered / powder coated with matt finish. Panel exterior in stoneware, interior in liquid lacquered/powder coated aluminium, glued to frame.

3. DRAWERS AND BASKETS

LEGRABOX DRAWER sides and back in anthracite colour painted sheet metal. Drawer bottom in wood particle board with melamine finish.

DRAWER AND BIG BASKET RUNNERS

Snap-in system prevents drawers/basket from accidentally coming off runners. Automatic closure system in the last 4 cm of travel, with "Blumotion" damper.

NON-SLIP MAT

In plasticised PVC resins, colour Anthracite for Legrabox, striped Black for Tandembox



4. WORKTOPS

4.1 LAMINATE WORKTOPS

In wood particle board panels. Clad on both sides with HPL laminate. Front and side edging in ABS in colour similar to the laminate.

4.2 LAYERED WORKTOPS

Core in layers of resin-impregnated fibres, surface comprising one or more layers of fibres with finishing function, bonded together by a high-pressure process.

4.3 UNICOLOR WORKTOPS

In wood particle board panels. Top face clad in unicolor HPL laminate, underside in HLP laminate. Front and side edging in unicolor.

4.4 FENIX NTM WORKTOPS

In wood particle board with top face clad with Fenix NTM, underside in HPL laminate. Front and side edging in Fenix NTM.

4.5 CORIAN® WORKTOPS

In slabs of Corian®, supported by poplar plywood

boards depending on thickness.

The front and side edges have a sanded finish.

4.6 MARBLE AND GRANITE WORKTOPS

In slabs of marble or granite supported by stone material depending on thickness. The surfaces and front and side edges are finished. With stain-proof coating.

4.7 ICONCRETE WORKTOPS

In slabs of ICONcrete (resin and natural stone composite coloured with pigments) supported by expanded polystyrene and PVC boards depending on thickness. The front and side edges are finished.

4.8 QUARZ WORKTOPS

In slabs of quartz (natural quartz, acrylic resin and coloured pigment composite) supported by expanded polystyrene and PVC boards depending on thickness. The front and side edges have a sanded, polished finish.

4.9 STEEL WORKTOPS

Made from sheet stainless steel glued to wood particle





or aluminium honeycomb board. The sheet steel is folded to seal the front and sides and the corners are welded.

in matching colour.

4. 10 GLASS WORKTOPS

Made from a tempered sheet of extra-clear glass, backpainted and with scratch-proof protective film. Polished front and side edges.

4. 11 LAMINAM STONEWARE WORKTOPS

In stoneware slabs, supported by expanded polystyrene and PVC boards depending on thickness. Front and side edges finished in matching colour.

4. 12 STONE+/MDI INDUCTION BY INALCO WORKTOPS

In slabs of coloured-body Stone+, supported by plywood or expanded polystyrene and PVC boards depending on thickness. Front and side edges finished in matching colour.

4. 13 ABITUM WORKTOPS

In slabs of coloured-body Abitum, supported by plywood or expanded polystyrene and PVC boards depending on thickness. Front and side edges finished



5. ACCESSORIES

5.1 UPSTANDS

ALUMINIUM

Made from extruded anodised aluminium profile. Bottom seals are provided.

STEEL

Made in sheet stainless steel. The sheet steel is folded to seal the sides and the corners are welded.

MARBLE/GRANITE

Made from slabs of various kinds of stone (marble and granite). All visible parts finished, with stain-proof coating.

ICONCRETE

Made from slabs of natural stone and resin composite. All visible parts finished.

QUARZ

Made from slabs of quarz composite. All visible parts finished.

CORIAN®

Made from slabs of Corian® . All visible parts finished

GLASS

Made from sheets of tempered backpainted extra clear glass. Polished front and side edges.

STONE+

Made from slabs of Stone+. All visible parts finished in matching colour.

LAMINAM STONEWARE

Made from stoneware slabs, with all visible parts painted and polished to match the slab.

5.2 WALL CLADDINGS AND PANELS

VENEERED/ERNESTOMEDA ZERO GLOSS™ VENEERED WALL CLADDINGS AND PANELS

In veneered wood particle board panels, with edging on all 4 sides.

DELUXE WOOD WALL CLADDINGS AND PANELS

Made from wood panels on birch plywood core
Panels veneered and edged with aged solid wood.

LAMINATE WALL CLADDINGS AND PANELS

In wood particle board panels, covered on both faces with HLP laminate, edging on all 4 sides.

FENIX NTM WALL CLADDINGS AND PANELS

In wood particle board panels. The outside face is covered with FENIX NTM, the inside is faced with laminate coloured to match the FENIX NTM, edging on all 4 sides.

UNCOLOR LAMINATE WALL CLADDINGS AND PANELS

In wood particle board panels, covered on both faces with unicolor laminate, edging on all 4 sides.

LACQUERED WALL CLADDINGS AND PANELS

In MDF board panels, lacquered on both faces and on the edges.

HI-MELAMINE WALL CLADDINGS AND PANELS

In wood particle board panels, covered on both faces with melamine paper. The tactile effect is on the visible external face only; edging on all 4 sides

STEEL WALL CLADDINGS AND PANELS

In wood particle board panels covered with sheet stainless steel on the outside face; the sheet steel is folded to seal the sides and the corners are welded.

MARBLE AND GRANITE WALL CLADDINGS

Made from slabs of stone. Visible surfaces finished, edges finished where specified. With stain-proof

coating.

ICONCRETE WALL CLADDINGS

Made from slabs of natural stone and resin composite coloured with pigments. Visible surfaces finished.

QUARZ WALL CLADDINGS

Made from slabs of composite of natural quartz, acrylic resins and coloured pigments. Visible surfaces finished, edges finished where specified.

CORIAN® WALL CLADDINGS

Made from slabs of Corian® with poplar plywood substrate. Visible surfaces finished, edges finished where specified.

GLASS WALL CLADDINGS

Made from a sheet of tempered extra-clear glass, backpainted and with polished straight side edges.

STONE+ WALL CLADDINGS

Made from coloured-body Stone+ slabs, edgings in matching colour finished where specified.

LAMINAM AND KERLITE STONEWARE WALL CLADDINGS

Made from slabs of stoneware, edges finished where specified.



5. 3 PLINTHS AND FEET

PLINTHS

Anodised, liquid lacquered, powder coated, veneer/ melamine or Metallix-finish aluminium profiles, with bottom seal.

FEET

Thermoplastic foot mounting plate with galvanised metal foot body

5. 4 LIGHTING SYSTEMS

LED LINE, LED ORBITA

Flush inset bar in anodised aluminium or coloured to match the carcass, with anti-dazzle opaque polycarbonate shade and continuous row of warm light LEDs with touch button or infrared/proximity sensor on/off switching system.

STRIP LED

Flush inset with anti-dazzle opaque polycarbonate shade and continuous row of warm light LEDs with touch button or infrared/proximity sensor on/off switching system.

5. 5 SHELVES

VENEERED SHELF

In veneered particle board or hollow panels, with edging on all 4 sides.

HI-MELAMINE SHELF

In wood particle board panels.

Covered with melamine paper on both faces, edging on all 4 sides

LAMINATE SHELF

In wood particle board panels. Clad with HPL laminate on both faces, edging on all 4 sides.

FENIX NTM SHELF

In wood particle board panels. Clad with FENIX NTM on both faces, edging on all 4 sides.

“EASY GLOSS”/ “GLOSSIX” / “FLAT MATT”/ “ERNESTOMEDAZERO GLOSS™”/ “SATINED METAL EFFECT”/ “MIRROR METAL EFFECT”

LACQUERED SHELF
In MDF board or hollow panels, with lacquered faces and edges.





STEEL/LACQUERED “CLEVER” SHELF

Shelf in satin finish stainless steel sheet or lacquered, with core in expanded material. Visible edging in gloss finish stainless steel or lacquered.

“Order” shelf

Shelf in anodised aluminium with accessories in aluminium and wood; can be fitted with LED lighting.

5.6 SIDE FACING PANELS

QUARZ SIDE FACING PANELS

Made from quartz panels, may have wood particle board support depending on thickness. The edges have a sanded, polished finish.

CORIAN® SIDE FACING PANELS

Made from Corian® panels, may have poplar plywood board support depending on thickness. The edges have a sanded, polished finish.

STONE+ SIDE FACING PANELS

Made from Stone+ board panels
The edges have a sanded, polished finish.

LAMINAM STONEWARE SIDE FACING PANELS

Made from slabs of stoneware supported by plywood boards. The edges of the boards are finished with the same material.

STEEL SIDE FACING PANELS

Made from sheet stainless steel glued to wood particle board, covered on both faces. The sheet steel is folded to seal the front and sides and the corners are welded.

ALUMINIUM SIDE FACING PANELS

Made from wood particle board panels covered on the outside with silver anodised sheet aluminium folded to cover the edges.

VENEERED SIDE FACING PANELS

Made from wood particle or hollow board panels with wood slice veneer and wood edging.

LAMINATE SIDE FACING PANELS

Made from wood particle board panels, covered on both faces with HLP laminate, edging on all 4 sides.

HI-MELAMINE SIDE FACING PANELS

Made from wood particle board panels, covered with melamine paper on both faces, edging on all 4 sides.

FENIX NTM SIDE FACING PANELS

Made from wood particle board panels, covered with FENIX NTM on both faces, edging on all 4 sides.

“EASY GLOSS”/“GLOSSIX”/“FLAT MATT”/“ERNESTOMEDA ZERO GLOSS™”/“SATINED METAL EFFECT”/“MIRROR METAL EFFECT” LACQUERED SIDE FACING PANELS

Made from MDF board panels, which may also be hollow with ultralight MDF perimeter framed depending on thickness. Lacquered on both faces and all 4 edges.

GLASS SIDE FACING PANELS

Made with perimeter frame in anodised or lacquered aluminium. Backpainted tempered extra-clear glass panel glued to the frame.

MARBLE/GRANITE SIDE FACING PANELS

Made from slabs of stone with sanded and polished edges. With stain-proof coating.

DELUXE SIDE FACING PANELS

Made from solid wood panels on birch plywood core. Panels veneered and edged with aged solid wood.

ICONCRETE SIDE FACING PANELS

Made from ICONcrete panels, may have wood particle board support depending on thickness. The edges have a sanded, polished finish.

5. 7 SPECIAL ELEMENTS**CAN-DO**

Cupboard system with pantograph doors, totally compatible with the kitchen's modular scheme. It allows appliances to be installed both visible (doors shaped to provide a view of and access to the appliance) and concealed (the doors enclose the appliances inside the cupboard). STRUCTURE: wood particle board panels. Back panels are in HDF board and can be customised with “termo wood” melamine paper or veneer coloured to match the door of the cupboard. FRONT PANELS: (refer to the front panels chapter). INTERNAL FITTINGS: bottle racks can be fitted in addition to the standard shelves and drawers/ big baskets.

INDOOR

Cupboard with retracting door system. Can be fitted with appliances. STRUCTURE: wood particle board panels. Back panels are in HDF board and can be customised with “termo wood” melamine paper or

veneer coloured to match the door of the cupboard. FRONT PANELS: (refer to the front panels chapter). INTERNAL FITTINGS: as well as the standard shelves and drawers/big baskets, it can be equipped with bottle rack, glass rack, drawers unit with or without top and table in wood veneer over wood particle board or satin stainless steel with TIP-ON opening system and lock in closed position.

FLEX WALL UNIT

Wall unit with single door with two-stage opening-closing system (opening: initial vertical slide followed by rotation of the door). STRUCTURE: wood particle board panels. Back panels are in HDF board and can also be customised with the Icon programme wood finishes. Side panels have perimeter frame in anodised aluminium faced on the inside with a panel in the structure finish, or customised in the wood, lacquered and glass materials. FRONTS: only available with door th. 28 mm with aluminium frame from the ICON programme, plus the glass finishes. INTERNAL EQUIPMENT: “mix” glass shelves as standard.

IN LINE WALL UNIT

Single door wall unit with lift-up flap door, with door travel system integral in side panel. STRUCTURE: wood particle board panels. FRONTS: available aluminium frame/tempered glass door, or with the door of the commercial version chosen. INTERNAL EQUIPMENT: “mix” glass shelves as standard.

“FLAT MATT”/“METAL EFFECT”/“METALLIX” LACQUERED ALUMINIUM ORGANIZER

Worktop back storage unit. Comprises a satin stainless steel container and an aluminium lid. Can be fitted with special satin steel and wood internal accessories

FLAP WALL UNIT

Wall unit with a single flap door. STRUCTURE: veneered wood particle boards or lacquered MDF boards assembled with 45° joint. FRONTS: available with frame door in aluminium th. 28 mm in the veneered and lacquered finishes in the Ernestomeda colour range, plus the glass finishes. Available with veneered and lacquered door th. 22 mm. INTERNAL FITTINGS: “mix” glass shelves as standard and with vertical steel partitions depending on size.

HANDY

Shelf in satin finish stainless steel sheet, with core in expanded material. Visible edging in gloss finish



stainless steel, with satin finish steel structure.

OVEN CONTAINER

Structure built to contain ovens of standard modular sizes. In satin finish stainless steel sheet.

OPEN SYSTEMS

Open elements in melamine finish wood particle boards or lacquered MDF boards.

K-SYSTEM BASE-TALL UNIT

Modular open system comprising a structure of aluminium uprights and cross-pieces fixed to a back panel. The structure is available in the lacquered and metallix finishes and can be equipped with pull-out fittings, drawers, solid wood shelves, veneered shelves, bottle rack shelves, foot rails, socket strips and LED lighting systems. The drawer front, back panel and side facing panel are available in the same finish as the doors.

K-SYSTEM WALL UNIT

Modular open system comprising vertical stainless steel uprights to which horizontal anodised aluminium profiles are connected. The shelves are in tempered glass. The bottom part of the system can be fitted with

lighting. Available in lacquered and metallix finishes.

K-SYSTEM ISLAND HOOD

Modular open system comprising vertical stainless steel uprights to which horizontal anodised aluminium profiles are connected. The structure can be fitted with one or two tempered glass or solid Bamboo shelves and is equipped with lighting along its entire length. The suction unit casing is in stainless steel, with a dummy filter.

SHOW SYSTEM

A storage system consisting of display cabinets, glass-fronted cupboards, open units and base unit with 3 drawers. Structure: in panels in wood particle or MDF board in the ERNESTOMEDA ZERO GLOSS™ veneer or lacquered versions, with structure in carcass colour where present.

Front: aluminium frame door with tempered glass, in lacquered and metallix finishes.

Internal fittings: shelf in aluminium (anodised or lacquered) with tempered glass. Veneered drawer fronts in the ERNESTOMEDA ZERO GLOSS™ finishes. LED lighting available.

WINE DISPLAY WINE CELLAR

The cabinet consists of a perimeter frame in solid wood and open section with veneered or lacquered water-repellent wood particle or MDF board panels. The appliance is customised with aluminium bottle rack with solid wood pegs. The glass door is fitted with a demister heater around the edge and has low emissivity double glazing. It is complete with internal lighting system and thermostat.

VIEW WALL-MOUNTED GLASS-FRONTED CABINET/WALL UNIT/TALL UNIT

Constructed with Aluminium Frame/Glass with AIR hinge on top/bottom and push-pull opening in lacquered/powder coated versions. Structure in melamine, shelves in melamine/glass. Drawer bottoms in eco-leather. Back Up back panels in melamine, veneer and liquid lacquered finishes.

DAYLIGHT OPEN UNITS

Open tall units and structures for installation on base and wall units, comprising: storage structures and drawer structures in melamine and lacquered finishes. Drawer bottoms in eco-leather. Back Up back panels in melamine, veneer and lacquered finishes. Surround in lacquered/powder coated aluminium, with optional LED lighting with remote or radio-controlled on/off switching.

SET BOISERIE PANELS AND STAY SHELVING SYSTEM

Melamine/Fenix/veneer/lacquered structure. Liquid lacquered plinth. Profile in powder coated aluminium. With optional LED lighting with remote or radio-controlled on/off switching. May be fitted with accessories such as jar rack (with glass jars), spice rack (with glass jars), knife rack and kitchen film holder.

BACK SYSTEM

Modular open system comprising vertical uprights and back panel in melamine and horizontal shelves in melamine and aluminium. Can be configured as open structure, wine cellar, traditional pantry or laundry area. With optional Strip Led lighting with remote on/off switching and with Fit range accessories if wished.

5.8 MISCELLANEOUS

SERVO-DRIVE

Motorised opening system for **Baskets** and **Drawers**:

- » The electronic opening system is activated by just a short press or pull

SERVO-DRIVE WALL UNITS WITH VERTICAL SLIDING FLAP DOOR

- » The flap door opens automatically when the unit front is pressed;
- » The flap door closes automatically when the SERVO-DRIVE switch is pressed.

DRIVE UNIT

Power supply voltage: 24 VDC Current rating: 2.0 A
Power absorption in standby mode: 0.19 W
Room temperature: from 0 to +50°C
Degree of protection: IP20

Compliant with the following standards: EC low voltage directive 2006/95/EC EC EMC directive 2004/108/EC

Compliant with the following EU standards:

EN 60335-1, EN 55014-1, EN 55014-2, EN 61000-3-2, EN 61000-3-3, EN 60950.

MULTI-SOCKET POWER STALK

A telescopic inset accessory fitted with 3 Schuko sockets, in silver anodised aluminium with imitation steel cover; it can be mounted in all types of worktops. When not in use, the stalk retracts completely into the base unit underneath.

MULTI-SOCKET ACCESSORY

Accessory for small appliances with two sockets (standard and Schuko) in satin nickel and matt black finish.

These accessories can be installed:

- in worktops,
- in unit back panels,
- in wall or island MEDLEY shelving units

SURF CUTLERY RACK AND FIXTURES

The cutlery rack is made from lacquered and powder coated aluminium and can be fitted with solid wood fixtures (jar rack, salt and pepper rack, capsule rack, knife rack, kitchen film rack, spice rack and partitions)

K-SYSTEM UTENSIL RAIL

With stainless steel and aluminium structure, it can be fitted with LED lighting and a pack of hooks.

GREEN EVERPURE® H-300 KIT

Residential microfiltration system, does not remove the vital minerals from the water but reduces:

- » Limescale - Lead - Asbestos Fibres;
- » Cystscome Giardia, Entamoeba Histolytica and Cryptosporidium - Volatile organic compounds (VOC)* including THMs* - Taste and smell of



chlorine;

» cloudiness - Moulds and algae - Iron oxide - Manganese oxide - Oxides of sulphur - Dirt and particles over 1/2 micron in size.

* Bacteriostatic control with KDF®.

KDF reduces limescale formation as tested by KDF® FLUID TREATMENT, INC. KDF provides bacteriostatic control as tested by KDF® FLUID TREATMENT, INC.

6. ISLAND AND PENINSULA SYSTEMS

6.1 BUFFET

Made from wood particle or poplar plywood boards (vener, deluxe woods, melamine).

6.2 ANNEX

Peninsula permanently fixed to the side/side facing panel and the unit back panel. SUPPORT: with structure in anodised or lacquered aluminium.

TOP AND SIDE PANEL: in slabs of various materials (wood, quartz, ICONcrete, Corian®, Laminate, Fenix NTM, Stone, Deluxe Wood, Stoneware and Stone+). The assembled peninsula is rigidly fixed to the side or

side facing panel of the unit.

6.3 EVOLUTION

Extending peninsula which can slide inside a special base unit with baskets, on which the sliding mechanism is mounted. SUPPORT: anodised or lacquered aluminium structure with painted tubular steel internal frame carrying the sliding mechanism for fixing to the base.

TOP AND SIDE PANEL: in thick slabs of various materials (wood, quartz, ICONcrete, Corian®, Laminate, Fenix NTM, Stone, Deluxe Wood, Stoneware and Stone+). The sliding mechanism has straight ball guides.

6.4 UNIT

Worktop made from wood particle or plywood boards (vener, deluxe wood, melamine, fenix laminate). Fixed to the base unit and support. SUPPORT: with rectangular cross-section in metal (lacquered)

6.5 BALANCE

Worktop made from wood particle or plywood boards (vener, deluxe wood, melamine, fenix, laminate).



Fixed to the base unit and support.

SUPPORT: with circular cross-section in metal with satin steel finish.

6. 6 STEP

Worktop in wood particle boards (veneer, quartz and ICONcrete). Fixed to a base unit and the side panel, by means of a concealed "L"-shaped plate.

6. 7 LYNEA

In MDF board or hollow panels, with lacquered faces and edges. Intermediate and bottom shelves are available, the latter mounted on feet.

6. 8 K-SYSTEM PENINSULA

Worktop made from veneered wood particle boards. Fixed to the K-System base unit and a support.

SUPPORT: in aluminium and steel which can be customised in the lacquered version (gloss not included) and in the metallix finishes.

6. 9 MOVE-ON/MOVE-ON PLUS

Sliding peninsula with top made from veneered or melamine finished wood particle boards. The Move-on snack peninsula slides over the surface of the worktop to further optimise use of the kitchen's depth. Move-on

plus version with section equipped to contain a set of useful utensils is also available.

The Move-on peninsula slides over the equipped section to reveal it as required.

7. SNACK TOPS

7. 1 QUERCUS/VINTAGE DELUXE TOPS

Made from solid wood boards glued onto a birch plywood substrate; edges are created by folding the top panel. The underside is enclosed with a wood particle board panel finished on both faces.

7. 2 IMPERIAL OAK TOPS

Made from solid wood boards glued onto a birch plywood substrate; edgings are created by folding the top panel. The underside is enclosed with a wood particle board panel finished on both faces.

7. 3 VENEERED TOPS

Made from veneered wood particle boards; edgings are created by folding the top panel or are in solid wood. The underside is enclosed with a wood particle board panel finished on both faces.

7. 4 HI-MELAMINE TOPS

In wood particle board panels with top face covered

with melamine paper. Edgings are created by folding the top panel and are therefore also in melamine. The underside is enclosed with a wood particle board panel with melamine finish.

7. 5 CORIAN® TOPS

Made from slabs of Corian® glued to a poplar plywood structure.

The enclosing panel on the underside is in poplar plywood with laminate finish.

7. 6 METAL SUPPORT.

Support for peninsula (when included): in square, rectangular or circular tubular aluminium, in aluminium, steel or lacquered.

8. TABLES

8. 1 DIALOG TABLE

It consists of a top and a leg of the same thickness, available in square and rectangular version in various finishes.

DELUXE Wood: Made from solid wood boards glued onto a birch plywood substrate; edgings are created by folding the top panel. The underside is enclosed with a wood particle board panel finished on both faces.

Veneer: Made from veneered wood particle boards; edgings are created by folding the top panel. The underside is enclosed with a wood particle board panel finished on both faces.

Melamine: In wood particle board panels with top face covered with melamine paper. Edgings are created by folding the top panel and are therefore also in melamine. The underside is enclosed with a wood particle board panel with melamine finish.

8. 2 CYCLOS TABLE

Swivel square table with three different positions of use. The swivel movement is locked/released by means of a lever underneath the table top.

TOP: in wood particle board panel, with solid wood edging.



8.3 STEADYTABLE TABLE

Fixed rectangular table with 2 sides mounted projecting over the base units underneath.

TOP: in wood particle board panel, with solid wood edging.

8.4 K-TABLE

Fixed rectangular table.

TOP: made from wood particle or plywood boards in the ERNESTOMEDA ZERO GLOSS™ and deluxe wood veneer finishes.

SUPPORT: lacquered or metallix finish tubular aluminium structure.

8.5 WOODSET TABLE

Top made from veneered or melamine finished wood particle boards fixed to the worktop and a support.

SUPPORT: made from veneered or melamine finished wood particle boards

8.6 LINE TABLE

Top made from veneered or melamine finished wood particle boards fixed to the base and a support.

SUPPORT: in liquid lacquered/powder coated metal

9. CHOPPING-BOARDS

9.1 QUICK CHOPPING-BOARD

In veneered wood particle board, with two matching polyethylene chopping-boards.

9.2 COOK CHOPPING-BOARD

In wood particle board or birch plywood. Available in the ERNESTOMEDA ZERO GLOSS™ or deluxe wood veneer finishes.

Complete with recess to take satin finish steel tray inset accessories.

9.3 BAMBOO CHOPPING-BOARD

In solid Bamboo, a very tough, resistant material highly suitable for use in the home.

9.4 LAYERED LAMINATE/FENIX CHOPPING-BOARD

Its core and surface consist of layers of coloured phenol resin-impregnated cellulose fibres, impregnated with thermoset resins and bonded together by a high-pressure process.

10. COOKING AND WASHING ZONES

10.1 SEQUEL/INTEGRAL WASHING ZONES

Made from slabs of various materials: Corian®, quartz, ICONcrete, stoneware, Stone+, stone and steel (hob can be integrated in steel).

10.2 UNDER-MOUNTED WASHING ZONES

Made by installing steel sinks underneath the worktop.

10.3 ABLE RECESS

Worktop with recess which can contain the washing and cooking zone. In slabs of different materials, quartz, stoneware, Stone+, MDi Induction by Inalco, layered Fenix, layered laminate and steel. (Integral hob possible with steel).

10.4 BAY WASHING MONOBLOC

Worktop with recess which can contain the washing zone and drainer. It can be produced in various materials: marble, granite, stone, quartz, ICONcrete, steel, Corian® and Stone+.

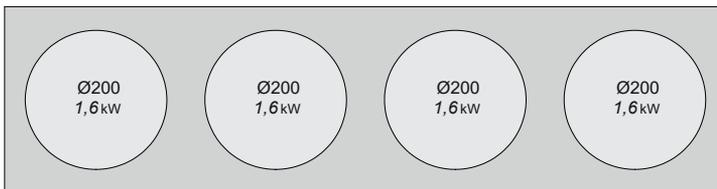
10.5 DUAL COOKING-WASHING MONOBLOC

Worktop with recess which can be produced in various materials: marble, granite, stone, quartz, ICONcrete, steel and Stone+. Can contain the washing and cooking zones and may feature burners with customised controls and knobs (on front or top). A specific organizer can be installed.

10.6 MDI INDUCTION BY INALCO COOKING ZONE

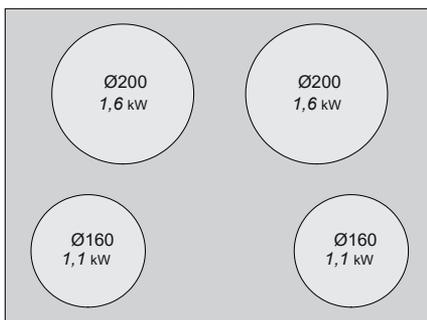
MDi Induction by Inalco is an innovative worktop material on which an induction hob can be installed directly. In coloured-body slabs, which may be supported by plywood or expanded polystyrene and PVC boards depending on thickness. Front and side edges finished in matching colour. Touch control panel. MDi Induction by Inalco slabs combined with Stone+ slabs of the same colour may be of a slightly different shade due to the conformation of the MDi Induction by Inalco slab suitable for use for induction cooking. The possible configurations and the relative power ratings are listed below

HOB WITH 4 PLATES IN LINE



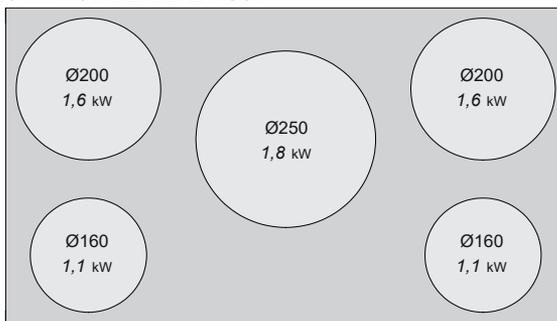
Maximum power: 6,4 kW

HOB WITH 4 PLATES WITH STANDARD LAYOUT



Maximum power: 5.4 kW

HOB WITH 5 PLATES WITH STANDARD LAYOUT



Maximum power: 7.2 kW

11. OPENING SYSTEMS

11.1 HANDLES

- » In galvanic finish zamak alloy (Tag Filter, Tag, Pass, Joint+, Pulse+, Obliqua model inset handle).
- » In lacquered finish zamak alloy (Tag, Tag Filter, Pass, Tab22, Tab28, Shell, Obliqua model inset handle).
- » In powder-coated zamak alloy (Tab22 and Tab28)
- » In metallix finish zamak alloy (Shell).
- » In zamak and aluminium with lacquered finish (Roll+, Lever, Tube, Trace).
- » In zamak and aluminium with metallix finish (Lever).
- » In zamak and aluminium with powder-coated finish (Roll+, Lever, Tube, Trace).
- » In zamak and aluminium with anodised finish (Roll+).
- » In zamak alloy and steel (Union+, Tube).
- » In galvanic finish iron (Ride+).
- » In anodised aluminium (Way, Road, Gap).
- » In powder-coated aluminium (Way, Road, Stream, Zed).
- » In lacquered finish aluminium (Way, Road, Dip, Gap, Nexus, Shell, Stream, Zed).
- » In galvanic finish aluminium (Road+).
- » In metallix finish aluminium (Nexus, Shell).

11.2 GROOVE STRIP OPENING

Anodised, powder-coated, lacquered, veneered or melamine finish aluminium profile for horizontal and vertical groove strips.

11.3 FLAP OPENING SYSTEM

In galvanised metal, consisting of mechanical struts fixed to the side panels, finished with cover plates. Flap opening systems do not need hinges on the top of the wall unit and are fitted with the Blumotion opening and closing system (integral). They can be operated by electronic systems for automatic opening.

11.4 HINGES

In galvanised metal, rapid locking, three-way adjustable hinges (vertical, horizontal, depth). On most elements, hinges have “cushioned closure” which ensures impact-free closing.

IMPORTANT NOTES

The “soft” cushioning system is not fitted in the following types of hinge:

- » Aluminium frame glass doors with hinges (streamlined) without cup.
- » Refrigerator doors.

11.5 PUSH PULL SYSTEM

Opening system in which the door is opened by

pressing on it, by means of the push pull system pusher fitted on the side or bottom panel.

11.6 HINGE OPENING STOP

Metal or plastic opening stops which limit the opening of hinged and flap doors. For use in specific cases to prevent damage due to repeated knocks.



12. MEDLEY SYSTEM

12. 1 MEDLEY SHELVING UNIT

Shelving unit base in extruded aluminium with scotch brite steel finish. The base compartment can be fitted with accessories (see Medley base Accessories). The uprights are in lacquered extruded aluminium.

The uprights are assembled by means of a lacquered extruded aluminium bar, containing a LED strip (optional)

The back panel for the wall version can be veneered, lacquered or in tinted mirror glass; for the room centre version it is in tempered glass.

The extruded aluminium shelf can be lacquered or finished with veneer.

The shelf can be fitted with a tempered glass pane with screen-printing around the edge, or can be equipped with accessories (see Medley shelf accessories).

12. 2 MEDLEY BASE ACCESSORIES

Frosted tempered extra clear glass shelf.

Basin with siphon in satin finish stainless steel, with drain for liquids.

The basin with siphon can be fitted with various

stainless steel equipment (plate rack, perforated bowl, perforated shelf, bowl with jars and solid wood surface).

12. 3 MEDLEY SHELF ACCESSORIES

The shelf can be fitted with various stainless steel equipment (perforated jar bowl, kitchen roll shelf, perforated shelf, chopping-board holder with Teflon chopping-boards, and knife rack with solid wood inserts).

12. 4 MEDLEY BOOKSHELF

The uprights are in lacquered extruded aluminium and are assembled by means of a base and a top. The base and top are made from water-repellent wood particle board faced on both sides with a melamine finish.

The base compartment and top section can be completed with LED lighting and enclosed with frosted extra clear glass.

The base and top fronts are in extruded aluminium, which can be lacquered or finished with veneer.

The back panel for the wall version can be veneered, lacquered or in tinted mirror glass; for the room centre

version it is in tempered glass.

The shelf is in lacquered or veneer finish extruded aluminium, and tempered glass painted around the edges.

12. 5 WALL-MOUNTED MEDLEY BOOKSHELF

The lacquered extruded aluminium uprights are assembled by means of a lacquered extruded aluminium bar, containing a LED strip (optional). At the bottom they are assembled using a base made from wood particle board faced on both sides with a melamine finish.

The base compartment can be completed with LED lighting and enclosed with frosted tempered extra clear glass.

The base and fronts are in extruded aluminium, which can be lacquered or finished with veneer.

The back panel can be veneered, lacquered or in tinted mirror glass.

The shelf is in lacquered or veneer finish extruded aluminium, and tempered glass painted around the edges. The bookshelf is enclosed at the top by a top and at the sides by side facing panels, both in lacquered aluminium.

12. 6 DRAWER UNIT

Made from veneered wood particle boards assembled by the folding method and solid wood drawers.

12. 7 OPEN UNIT

In lacquered version, made from MDF board assembled by the folding method.

In the wood version, made from veneered wood particle boards assembled by the folding method.

12. 8 BRIDGE SYSTEM

In lacquered version, made from MDF board assembled by the folding method.

In the wood version, made from veneered wood particle boards assembled by the folding method

12. 9 BRIDGE SYSTEM ACCESSORIES

Veneer jar rack, knife rack, spice rack, power track. Aluminium and wood hooks, glass rack, kitchen roll holder and shelves.

13. APPLIANCES

Refer to the manufacturers' manuals.

"In compliance with Italian law 126/1991 and Ministerial Decree N. 101 of 08/02/1997"

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