



## **EN\_ Use and Maintenance**

Design, innovation, ergonomics, sustainability  
and everything you need to know to look after your kitchen

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# CERTIFICATION

Stosa kitchens are conceived, designed, produced and packaged entirely in Italy.

## **ISO 9001: 2015 QUALITY MANAGEMENT SYSTEM**

ISO 9001 is one of the most influential standards in the world.

As an evolved company, we have chosen ISO 9001 certification because we understand that continuous innovation and research are essential to future prosperity. We also believe that all our employees need to be kept constantly informed, trained and directly involved in implementing our Quality Management System.

The ISO 9001 model serves as a strategic tool for living up to the promises we make to our customers and for measuring performance through specific indicators.



**Certification of Italian Origin** demonstrates that Stosa's products and processes conform to the objectives and verifiable requirements of **UNI 11674**. This standard establishes the criteria for guaranteeing the Italian origin of finished furniture.

It requires all relevant phases of the furniture production process, including design, semi-finished part and finished product production and final packaging to be done here in Italy. Kitchen and living zone furniture must also conform to the safety requirements and test methods established by **UNI EN 14749** for all kinds of domestic furniture, storage units and worktops, and by **UNI 11663** which establishes parameters for strength and durability. Stosa Cucine has obtained this prestigious recognition by complying fully with the requirements of all these reference standards. The Italian Origin mark is awarded by one of Italy's leading analysis test and certification laboratories.



**IT**  
By **COSMOB**



## 100% MADE IN ITALY

This certification guarantees that Stosa kitchens are made entirely in Italy, that design, development, production and assembly work is 100% Italian and that processes conform to legislation in the fields of labour, health and safety.

100% Made in Italy certification demonstrates our commitment to defending Italian culture and craftsmanship as the inspiration behind technically and stylistically superb products. It also confirms our determination to promote the excellence for which Italian design has always been recognised on the domestic and international markets.

# SUSTAINABILITY

Stosa's commitment to sustainability is demonstrated by use of eco-friendly, sustainable materials for the production of doors. Our unique furnishing solutions not only respect nature but satisfy the needs of today's increasingly aware and demanding consumers. Sustainability means energy saving too. At Stosa, sustainability is a constantly evolving project driven by a commitment to responsibility, reliability and transparency – values that Stosa considers essential to the future of mankind.

## FSC® CERTIFICATION

All Art Line carcasses and doors are FSC® certified.



FSC® C110382

## **CARB P2 CERTIFICATION**

All Stosa kitchen units are made from CARB P2 certified materials.  
Carcasses are made from recyclable panels with extremely low formaldehyde content.



The material is US market compliant:  
EPA P2-CARB P2 acc. to CCR Title 17 - § 93120.2 (a) - US EPA TSCA Title VI - 40 § 770  
The panels used are type E1 according to standard UNI EN 717-1.



## **COSMOB CERTIFICATION FOR “CIRCULAR MANUFACTURING IN THE FURNISHING INDUSTRY”**

Stosa Cucine has gained COSMOB Qualitas Praemium (CQP) certification for “Circular manufacturing in the furnishing industry” in recognition of the excellent results achieved in recent years in the sustainable use of resources throughout the product life cycle.

Stosa Cucine has always been committed to developing an industrial cycle based on respect for the environment and for people, without neglecting any of the fundamental processes that quality furniture needs to undergo along the supply chain from production to the customer's home.

This commitment was behind the decision to adopt a circular approach to resources and materials and to re-cycle them into the supply chain for re-use.



Certificate no. 42 / 2021

# CARE AND MAINTENANCE

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## **IMPORTANT ADVICE FOR LOOKING AFTER YOUR KITCHEN**

Thank you for choosing and purchasing one of our products!

The materials used to make this kitchen are of excellent quality, strength and durability. To preserve these characteristics, please read the important advice given below. This manual contains all the information you need to clean and maintain the materials from which your kitchen is made. Please read it thoroughly to learn how to look after your kitchen and keep it fully functional for years to come.

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## TAKING THE BEST CARE OF YOUR STOSA KITCHEN



### AMBIENT CONDITIONS

Your kitchen is made mainly from wood and wood derivatives. Temperatures and humidity levels beyond the specified limits may damage elements of your kitchen.



### DISTRIBUTE LOAD EVENLY

Avoid concentrations of weight. Distribute heavy objects evenly throughout the base cabinets.



### DO NOT OVERLOAD

Do not sit on worktops or tables. Do not rest ladders or heavy equipment against the cabinets or wall units. Do not climb on the worktops to reach items located high up. Respect the maximum useful load values.



### DO NOT CLEAN WITH ABRASIVE MATERIALS

Abrasive materials can cause scratches. Use microfibre cloths instead of abrasive pads.



### DO NOT USE STRONG ACIDS OR ALKALIS

Respect the instructions that strictly forbid the use of certain strong acids and/or alkalis. Remove such substances immediately if they accidentally fall on to elements of your kitchen.

**DO NOT USE SOLVENTS (acetone, trichloroethylene, alcohol, ETC.)**

Respect the instructions that strictly forbid the use of certain chemical products. Remove such substances immediately if they accidentally fall on to elements of your kitchen.

**AVOID CONTACT WITH HOT OBJECTS**

Hot and especially very hot objects can damage worktops and/or alter their colour. Never place hot or very hot objects directly on worktops. Always use a hot pan stand.

**DO NOT USE STEAM CLEANERS**

Steam cleaners emit high pressure steam. Steam can cause kitchen elements to swell.

**DO NOT ALLOW POOLS OF LIQUID TO FORM**

Standing water and liquids in general tend to cause wood parts and panels to swell. Wipe accidental spillages off your kitchen elements immediately.

**FOLLOW MANUFACTURERS' INSTRUCTIONS**

It is important to read, follow and keep the instructions for use provided by product manufacturers.

## GENERAL PRECAUTIONS



Cabinets in general permit a maximum load of 20 kg per internal shelf, including pull-out baskets.

Exceptions are:

- glass shelves and illuminated bases (maximum load 5 kg);
- standard and deep drawers (maximum load 20 Kg);
- pull-out baskets in corner base cabinets (8 kg for external baskets; 9 kg for internal baskets).



Load must be distributed evenly over the entire surface. Maximum total load for wall units and suspended base cabinets must not exceed 60 Kg. Total load must, obviously, also be compatible with the type of wall and with the chosen installation technique. Do not overload wall units and wall shelves; place heavier objects inside base cabinets and cupboards.



Unusual humidity and temperature can cause certain wood and wood-based parts of your kitchen to warp. Humidity can infiltrate micro-pores and cause swelling.

To avoid these risks, do not allow ambient humidity to remain below 40% or above 70% for extended periods. Likewise, maintain temperature within the range of 10°C to 35°C. Generally speaking, in the absence of specific instructions, use a microfibre cloth and neutral soap to clean your kitchen.

Do not allow pools of liquid to form.

It is normal for the colour of your kitchen elements to vary slightly over time depending on how your kitchen is used and its exposure to direct sunlight. If new kitchen elements are fitted later, it is therefore normal to see a slight difference in colour, but this will become less noticeable in time.

When applying double-sided adhesive tape, remember to clean both surfaces thoroughly with isopropyl alcohol (not denatured alcohol) first. Use a clean lint-free cotton cloth.

Throughout the lifetime of your kitchen, check regularly that the fridge doors close properly and that the door seals are fully functional.

If a fridge door seal fails to close correctly for any reason, water vapour may escape from the fridge and damage surrounding cabinets (warping the sides and swelling the doors). A small amount of warping may occur naturally in side panels over the lifetime of your kitchen.

These are minimal variations and do not compromise the appearance of your kitchen. Generally, they do not exceed 1.5 mm/m. If your kitchen is fitted with a built-in oven, fridge or hob, a ventilation grille must be fitted in the plinth.

Check regularly that grilles have not been removed or blocked and that they permit an adequate flow of air. Inadequate ventilation invalidates your kitchen's warranty. In the same way, vents at the tops of tall units must also be kept fully functional. Your kitchen comes with an installation manual containing the rules and precautions to be followed to ensure correct installation and functioning. Keep this manual safe for re-use should your kitchen ever have to be removed and re-installed.

## DOORS



### LAMINATED AND DECORATIVE DOORS

Do not clean doors of this type with aggressive materials like scouring pads, abrasive creams or powder detergents. To clean laminate doors properly, use a microfibre cloth and a specific detergent product. Never use acetone, which can damage plastic edgeband, trichloroethylene, ammonia or ethyl alcohol.



### PVC, PET AND ALKORCELL DOORS

PVC, PET and ALKORCELL doors are highly sensitive to sunlight and should therefore not be directly exposed to it.



Use a microfibre cloth and neutral soap to keep them clean. Do not use aggressive materials like scouring pads, abrasive creams or powder detergents. Do not use acetone, trichloroethylene, ammonia or ethyl alcohol.

## WORKTOPS



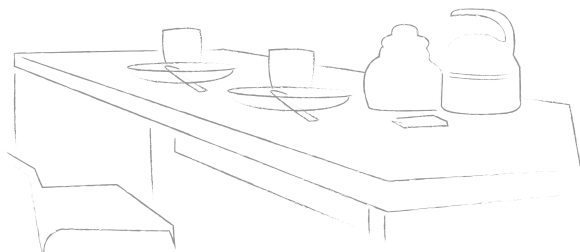
### MARBLE AND GRANITE WORKTOPS

Avoid contact with citric acid (found in tomatoes and citrus fruits, for example) as this reacts with the surface and spoils its shine. Cleaning products and liquid foods (oil, wine, vinegar, etc.) can also cause damage if not removed immediately. Place a pan stand under hot objects to avoid heat stains. Hot saucepans, hot cooking utensils and hot coffee pots placed directly on marble worktops can irreparably damage the surface. Excessive, concentrated weights can cause cracks and breaks in the material. Never stand or sit on worktops. Keep saucepans and frying pans entirely within the hob area to avoid heat damage to surrounding areas. Hob manufacturers normally specify the maximum size of pots and pans in their instructions for use.



### LAMINATE WORKTOPS

Do not allow water to stand on the worktop. Use a cloth to dry up accidental water spillages. Make sure that water does not drip over the edges of the worktop. Use pan stands and cutting boards to support hot objects (e.g. coffee pots, saucepans, hotplates...) and to avoid scratches and cuts. Do not clean parts of this type with aggressive materials like scouring pads, abrasive creams or powder detergents. Do not use acetone, trichloroethylene or ammonia. Fruit juices, chemical products and cleaning products can also cause colour changes. Remove all traces immediately after use. Place a pan stand under hot objects to avoid heat stains. Hot saucepans, hot cooking utensils and hot coffee pots placed directly on laminate worktops can irreparably damage the surface. Avoid dragging objects over the worktop if they can cause scratching. Always use a cutting board with knives and sharp objects to avoid permanent damage to the surface.







## STRATIFIED HPL WORKTOPS

HPL worktops are highly resistant to domestic chemical products. Use pan stands and cutting boards to support hot objects (e.g. coffee pots, saucepans, hotplates...) and to avoid scratches and cuts. To ensure lasting beauty, keep these work surfaces clean and dry at all times. To remove stubborn or ingrained dirt, first wipe off any dry material with a soft, damp cloth. Do not rub, to avoid scratching the worktop. Then wash the surface with a soft, non-abrasive sponge and domestic detergent. (We recommend a descaler like *Chanteclair*.) Rinse with plenty of warm water and dry thoroughly. To remove particularly stubborn dirt you can use acetone, but take the greatest care to avoid contact with plastic edgeband.



## DEKTON® / IRIS TECHNICAL CERAMIC WORKTOPS

These materials are made from sintered clays like quartzes, feldspars and kaolins. They are compact, frost-resistant, non-absorbent and resistant to chemical and physical attack. These materials undergo very slight colour changes. Refer to the manufacturer's instructions.

In general, avoid placing damp glasses and cookware on the surface as this can lead to the formation of marks and stains. Mop up any type of spillage on the worktop immediately. Use a pan stand to support hot objects. Always use a cutting board to avoid cuts and scratches.

Use water, neutral soap and a soft sponge for daily cleaning. Avoid abrasion from ceramic plates and knives.

To remove stubborn stains, use a product like Cif white cream with micro-particles diluted in warm water and applied to the surface with a soft sponge. Do not rub marks too hard, as excessive force applied to one area can cause the material to lose its shine.



## DECORCERAMICA WORKTOPS

Never use steam cleaners to clean joins.

Avoid striking glazed tiles with pointed objects.



## FENIX® WORKTOPS

Fenix® worktops have an excellent ability to recover from superficial micro-scratches. This material does not need any special maintenance but does require regular cleaning. Remove liquid spillages and food or condiment residues immediately. Do not allow water to stand on the worktop. In particular, if water with a high limescale content is allowed to evaporate on a Fenix® worktop, it can leave a mark. Marks of this kind can nevertheless be removed by ordinary maintenance.

Never clean Fenix® worktops with abrasive products, scouring pads or steel scrapers. Avoid acids, highly alkaline products and products with a high chlorine content. Place a pan stand under hot objects to avoid heat stains. Hot saucepans, hot cooking utensils and hot coffee pots placed directly on Fenix® worktops can irreparably damage the surface. When using knives or sharp utensils, always use a cutting board to avoid permanent damage to the worktop. For more detailed information, consult the website of the coating manufacturer. For ordinary cleaning under normal conditions of use (dust, fingerprints, etc.) or to remove typical food and drink residues (sugary liquids, jam, milk, coffee, wine, oil, egg, animal fats, etc.), use a soft cloth or dry paper towel first, followed by warm water at up to 35°C-40°C and soap or a delicate domestic detergent. Leave until the dirt softens. Rinse with warm water and dry immediately with a soft cloth. For extraordinary cleaning (stubborn sauce, grease, egg stains, etc.), use a delicate alcohol or acetone-based solvent followed by warm water at up to 35°C-40°C and soap or a delicate domestic detergent. Leave until the dirt softens. Rinse with warm water and dry immediately with a soft cloth. To remove limescale or stubborn dirt, use a microfibre cloth dampened in warm water and detergent (a descaler such as *Chanteclair* is recommended).

Cleaning procedure:

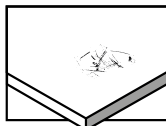
- Spray a degreaser such as *Chanteclair* on to the worktop.
- Leave for 10 minutes.
- Wipe the worktop clean with a damp microfibre cloth.
- Dry the worktop.

When the surface is dry, wipe the entire worktop with the Fenix® sponge (the *magic sponge*).

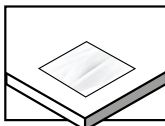
If you have never used degreaser on the worktop before, you may have to repeat this operation.

To remove stubborn stains or small scratches:

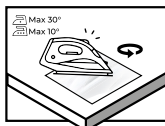
#### IRON



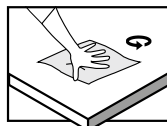
1. Surface defects caused by micro-scratches.



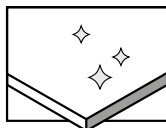
2. Place a sheet of damp kitchen paper over the area where the micro-scratches are visible.



3. Place the hot iron on the surface to treat. Do not leave the iron on the surface for more than 10 seconds.

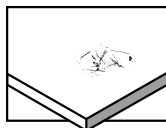


4. Rinse the treated area with lukewarm water and a microfibre cloth.

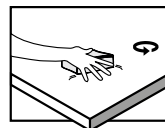


5. The surface is now repaired.

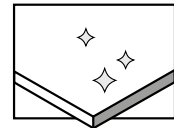
#### MAGIC SPONGE



1. Surface defects caused by micro-scratches.



2. Rub the magic sponge over the area where the micro-scratches are visible.



3. The surface is now repaired.



#### ENGINEERED QUARTZ WORKTOPS

All products for cleaning hard surfaces can be used on these worktops. We advise rinsing the worktop thoroughly to remove soap residues. Avoid using alkaline degreasers. To remove patches of limescale, use an acid-based descaler (such as Viakal). Dark and matte surfaces normally show up dirt more clearly and therefore require greater care to keep them clean. Colour differences have no effect on the strength and durability of the surface, however. Place a pan stand under hot objects to avoid heat stains. Hot saucepans, hot cooking utensils and hot coffee pots placed directly on these worktops can irreparably damage the surface. Take great care when using silicone. Once silicone has been applied, it is difficult to remove. Excessive, concentrated weights can cause cracks and breaks in the material. Never stand or sit on worktops.



## NEOLITH® WORKTOPS

Use a microfibre cloth to remove dust from the surface. Clean Neolith® worktops every day if necessary. In most cases, a damp cloth can be used to remove dirt. Neolith® worktops can also be cleaned with lukewarm water containing a detergent in the dose recommended by the manufacturer. (Do not use products containing hydrofluoric acid or its derivatives.) Rinse the worktop with lukewarm water and dry with a cloth or towel.

Wipe up spillages immediately and dry the worktop. The quicker spillages are removed and the worktop dried, the easier it is to remove stains. Remember that many common detergents contain waxes or shine additives that can leave an oily film on Neolith® surfaces if used repeatedly.

If such residues cannot be removed by normal cleaning operations, follow a procedure specific for this type of dirt. Much depends on the length of time for which such substances remain on the surface, so cleaning should be performed as soon as possible. This prevents residues from drying and makes cleaning much easier. The following is a list of substances that can be used to remove dirt and stains:

### Type of dirt

Grease

Oil

Ink

Oxidation, Rust

Wine

Coffee

Candle wax

Blood

Ice-cream

Resin

Fruit juice

Permanent marker

### Type of detergent

Alkaline / Solvent

Solvent

Oxidant / Solvent

Acid

Alkaline / Acid

Alkaline / Solvent

Solvent

Oxidant

Alkaline

Solvent

Oxidant

Solvent

Avoid abrasion from ceramic plates and knives. Avoid abrasion from ceramic plates and knives. Use pan stands to support hot objects (e.g. coffee pots, saucepans, hotplates, etc.) and use cutting boards to avoid scratches and cuts. If exposed to sunlight, stone surfaces may undergo natural colour changes in time.



## **STAINLESS STEEL WORKTOPS AND SINKS AND STAINLESS-STEEL COOKER HOODS**

Do not use metal scouring pads, abrasive substances or powder detergents. To avoid heat stains and burns, do not place hot pans on these worktops. Take particular care with coffee pots. Avoid dragging objects over the worktop if they can cause scratching. When using knives or sharp utensils, always use a cutting board to avoid permanent damage to the worktop. Never use acid detergents, especially muriatic acid, or products containing chlorine and its compounds. Avoid leaving wet objects on worktops for long periods. Wet objects may eventually cause oxidation, and this may transfer to the worktop, causing stains and/or rust. Such stains are difficult to remove even using special creams. Always clean steel in the direction of the satin finish. After every use, clean the sink with warm water, a non-corrosive liquid detergent and a soft cloth. With daily use, a film of limescale can build up in the sink, particularly on the bottom. This film of limestone is very porous and absorbent and therefore stains easily. The presence of stains at the bottom of the sink is generally due to such accumulations of limescale. The build-up of limescale must be prevented by descaling at least a couple of times a week. Never use detergents containing chlorine or chlorine compounds. Do not allow products for unblocking sink drains to come into contact with the steel sink itself as they can cause irreparable damage. For example, many commercial products on the market contain sodium hypochlorite (e.g. bleach). Do not use these products when cleaning steel components. These products cause treated surfaces to oxidise.



## FRAGRANITE SINKS

Never use caustic soda to unblock sink drains.

Never leave ammonia or caustic soda standing in the sink.

Before using the sink, always consult the manufacturer's *Use and Maintenance* manual.



## BUILT-IN HPL SINKS

Frying oil can reach a temperature high enough to damage HPL and cause it to bubble.

Never pour hot oil into the sink. Apart from being anti-ecological, this can also damage the bottom of the sink.

# DOMESTIC APPLIANCES AND TAPS



## DOMESTIC APPLIANCES

Follow the manufacturer's instructions provided with all domestic appliances. Avoid using abrasive creams that can dull and scratch surfaces and avoid prolonged contact with products containing solvents when cleaning the outside of domestic appliances. Never use detergents containing chlorine or chlorine compounds on stainless-steel parts.



## HOODS

Stosa recommends using hoods in extractor mode (i.e. expelling steam outside the kitchen). The following points should also be remembered. Read and keep safe the instruction manual supplied with the hood. If gas powered or fossil-fuel appliances are used, it is essential to conform to all applicable standards and legislation governing fume extraction and safety. Always turn on the hood when cooking. This is because, in the long run, smoke and steam can damage your kitchen and excess heat from the hob can reduce the hood's useful lifetime. Wash (if possible) or replace the hood filters regularly. Replace active carbon filters regularly on the basis of use. Failure to replace filters can reduce extraction efficiency, allow steam to build up and damage your kitchen furniture. Carefully follow the instructions in the hood's user guide. Check that the size and routing of extraction pipes (for extraction hoods) are appropriate and that the pipes are not obstructed. Bear in mind that the hood's performance is proportionally reduced by the length of extraction pipes, bends and the presence of grilles. Always clean steel hoods in the direction of the material's satin finish.



## HOBBS

Make sure that the hood is switched on when cooking. Follow the hob manufacturer's instructions scrupulously. In particular, make sure that pans do not extend beyond the edges of the hob. If this precaution is not followed, particularly in the case of powerful hobs, heat can radiate on to the worktop and spoil or even break it.



## DISHWASHERS

Wait for the dishwasher to cool down after the washing cycle. If it is opened immediately after the washing cycle, the steam released may cause the overlying worktop to swell over time. Dishwashers are generally fitted with a strip designed to protect the worktop. Check that this has indeed been installed. If you really need to open the door immediately after the washing cycle, without waiting for the dishwasher to cool down, open it fully to avoid directing steam on to the worktops or edges of adjacent doors. Doing so is nevertheless not recommended.

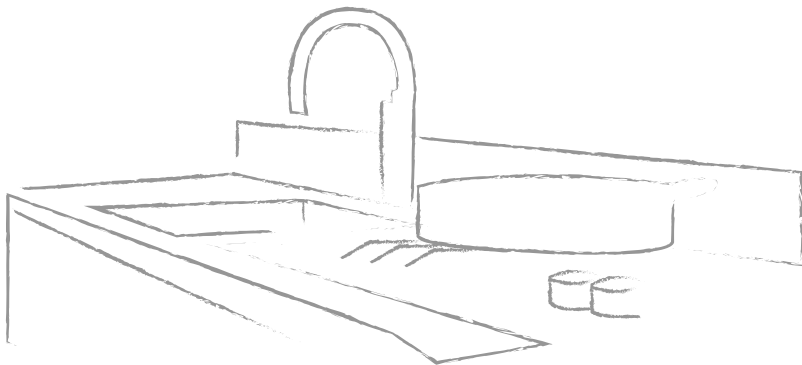
If your dishwasher has a function that automatically opens the door at the end of the washing cycle, this function must be deactivated.

To do so, refer to the *Use and Maintenance manual* supplied with the dishwasher.



## TAPS

Unfiltered water can damage taps and cause leaks. Before using a tap, check that filters have been installed upstream to remove any impurities present and that these are properly maintained.



## TABLES



### TABLES

To ensure an extended life, remember that kitchen tables are not designed for outdoor use or for sitting on. Do not iron on veneered or laminated table tops as the heat of the iron can cause indelible marks and even cause the surface to detach. Remember that wood changes colour naturally over time. To delay this process, simply avoid exposing your table to direct sunlight. Do not use acetone, trichloroethylene or ammonia.



### CHAIRS

To ensure an extended life, remember that kitchen chairs are not designed for outdoor use. Make sure that all four legs are in firm contact with the floor. Never sit on the chair backs. We recommend applying felt or rubber pads to the chair feet. In the case of wooden chairs, remember that wood changes colour naturally over time. To delay this process, simply avoid exposing your chairs to direct sunlight. On wooden chairs, use a cloth soaked in neutral detergent (20% maximum) for deep cleaning. Do not use acetone, trichloroethylene or ammonia.



## HINGES AND DRAWER RUNNERS



### HINGES

Do not leave packages of detergent, chemical products, or even salt open inside kitchen cabinets as this can lead to oxidation over time. Do not apply weights to cabinet doors as this can overload and damage the hinges. If your hinges feature a delayed closing mechanism, never force the door to close more quickly. This could cause the hinges to break.



### DRAWER AND BASKET RUNNERS

Do not overload drawers.

Do not push down on or overload the protruding part of an open drawer. Do not slam drawers shut.



## PLINTHS, HANDLES, SIDE PANELS



### MELAMINE-COATED PVC PLINTHS

Take care not to strike these plinths with hard objects (e.g. brooms and mops). Do not allow water to stand near the plinth (e.g. after cleaning the floor).



### KNOBS AND HANDLES

Do not use steel scouring pads, abrasive products or detergents that could damage the protective film that keeps these parts looking attractive. Many commercial products on the market contain sodium hypochlorite. Never use these products to clean metal components. These products cause treated surfaces to oxidise. Use a microfibre cloth and neutral soap to clean them instead. Dry handles thoroughly after cleaning.



### GLASS SPLASHBACKS

Refer to the manufacturer's data sheet for all relevant precautions, use and maintenance instructions.

Use a damp, soft microfibre cloth for normal cleaning. Do not wash accessories in a dishwasher. Do not use abrasive substances, solvents or aggressive detergents.

Glass splashbacks can break if impacted by metal objects. Take care to avoid impacts with saucepans and cookware.

## END OF USEFUL LIFETIME AND DISPOSAL

When the time comes to replace your kitchen, dispose of it in the correct way. First of all, assess whether it can be completely or partly re-used (e.g. in a second home or garage or through a charity or second hand market). Take particular care over waste electrical and electronic equipment (WEEE). Items like domestic appliances may contain substances that harm the environment if disposed of incorrectly. Dispose of these items through an authorised collection and recycling centre.

If possible, try to separate materials that can be recycled (wood, glass, aluminium etc.) to make collection and recycling easier.

Dispose of recyclable materials through an authorised recycling centre, municipal waste disposal centre or local council service. Always conform to current standards and legislation in your country. If you have any doubts, contact your local waste disposal and/or recycling authority.

## ECOLOGY AND SAFETY

*Sustainable development* is development that allows the present generation to satisfy its needs without compromising the ability of future generations to satisfy theirs.

Stosa kitchens are made using the most advanced technologies to reduce the environmental impact of materials and processes and to ensure maximum safety.

At home, you can do a lot to limit your own impact on the environment and avoid unnecessary risk to yourself and your children.

## ENERGY CONSUMPTION

When purchasing domestic appliances, choose ones with high energy efficiency (e.g. class A). You may spend a bit more initially compared to a low-efficiency alternative, but in the long term you will save by spending less on energy. Avoid opening fridge and freezer doors frequently. If doors are opened too often, the motor functions continuously, frost builds up and the temperature of the food inside rises. If a lot of frost forms inside the fridge or freezer, defrost it, because a thick layer of frost causes the appliance to consume more energy.

- Always make sure that fridge and freezer doors are properly closed.
- Do not over-fill the fridge or freezer. This can prevent adequate cooling and cause increased energy consumption.
- Avoid placing hot foods in the fridge or freezer. This causes needless energy consumption and can also spoil the products preserved inside.

- When boiling water in a saucepan, always cover the pan with a lid. The water will boil faster and you will use less energy.
- If a recipe requires a long cooking time, use a pressure cooker to reduce cooking time and save energy.
- Make sure that gas hobs are correctly adjusted. A yellow flame indicates too much gas (and will also blacken your pots and pans) while a flame that detaches from the burner indicates too much air.

N.B. Have the necessary adjustments made by qualified personnel.

- Only turn on the oven when it is actually needed and avoid long pre-heating times. Do not open a hot oven unless strictly necessary as this wastes a lot of energy. Only preheat the oven for the time actually necessary.
- If possible, use a microwave oven to re-heat foods. These ovens do not need pre-heating and therefore use a lot less energy.
- Use the latest high-efficiency lamps (fluorescent or LED) for lighting, especially in areas where you spend a lot of time. The initial investment may be slightly higher but more efficient lamps are better for the environment and save you money in the long run.
- Turn lights off when they are not needed. Make a habit of not leaving lights on unnecessarily.
- Turn off the television (and other similar appliances) at the main power button and not just on the remote control because these appliances continue to consume energy in standby mode.
- Use the hood sensibly, adjusting speed to suit requirements. If you only have a couple of pans on the hob - or if you are not making a lot of steam, set the hood to a low speed. In some cases it may be sufficient to open the windows to ensure an adequate exchange of air.
- Clean hood filters regularly. This simple maintenance improves hood performance and therefore reduces energy consumption.
- Only use your home's heating or air conditioning system if strictly necessary. Adjust the thermostats responsibly. Avoid covering radiators with curtains or furniture.
- When the heating or air conditioning system is working, keep the windows closed and avoid unnecessary draughts. Make sure that your home's windows are well insulated (low thermal conductivity or double glazing).
- Do not turn on hot water taps for short periods. If hot water does not reach the tap before you close it, the boiler has been ignited needlessly.
- Choose washing machine programs with care and prefer lower temperature programs (40°C-60°C).

## **WATER CONSUMPTION**

- Do not leave taps running needlessly. This is a simple but effective way of saving water.
- Make sure that taps are properly closed. Do not leave taps dripping and, if necessary, have them repaired as soon as possible.
- Consider drinking tap water (if potable) instead of bottled water. This not only avoids the production of waste (plastic bottles) but also reduces the pollution caused by transport.
- Fit water economisers on your taps and replace them at suitable intervals. This significantly reduces water consumption.
- Avoid using the dishwasher and washing machine with partial loads. This reduces both water and energy consumption.
- Do not exceed the dosages recommended by detergent manufacturers and choose a type of detergent that suits the hardness of the water. This too helps reduce water consumption.
- Leave cooking water (e.g. water you have boiled vegetables in) to cool and use it to water plants.
- Try to purchase washing machines and dish washers that do not use a lot of water (e.g. class A). The initial investment is slightly higher than for lower efficiency classes but you will save money and energy in the long run.

## **WASTE RECYCLING**

- Avoid producing unnecessary waste.
- Separate different waste types for collection and recycling.
- Choose products packaged in recycled or easily recyclable materials, such as mono-material packaging.
- Crush bulky waste whenever possible (plastic bottles and jars, boxes).
- If you have a garden or a large balcony, use organic and green waste to make compost for your plants.

## **CLEANING YOUR KITCHEN**

- Do not use detergent unless necessary. If surfaces are not very dirty, a damp microfibre cloth may be sufficient.
- Try to use more ecological detergents (like those with an ECOLABEL certifying that the product's life cycle has a low environmental impact). Prefer products with low-impact packaging too.
- Use a dishwasher (with a full load) instead of washing up by hand. Modern dishwashers need a lot less water and detergent than hand washes.

## **SAFETY IN THE KITCHEN**

- Take particular care when performing potentially hazardous jobs in the kitchen (e.g. cutting with sharp knives, replacing lamps, etc.).
- Have all gas connections made by qualified personnel using properly homologated pipe and hose.
- Always turn the gas off at the mains when not needed.
- Only purchase gas hobs equipped with a safety valve.
- Do not leave knives unattended and, in particular, keep them out of the reach of young children.
- Store detergents and other hazardous products out of the reach of children (Stosa provides specific storage accessories for this purpose).
- Never use electrical appliances near sinks or in wet areas.
- Follow scrupulously the instructions provided with electrical appliances.
- Do not overload kitchen furniture. Refer to the specifications given in the Use and Maintenance manual.

# PRODUCT DATA SHEETS

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# UNIVERSAL

## *universal*

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This product data sheet satisfies the requirements of Legislative Decree No 206 of 06/09/2005 "Consumer Code". The materials used have a low formaldehyde content in accordance with Ministerial Decree of 10 October 2008.

The panels used are type E1 according to standard UNI EN 717-1.

The material is US market compliant:

EPA P2-CARB P2 acc. to CCR Title 17 - § 93120.2 (a)

- US EPA TSCA Title VI - 40 § 770

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associated with:

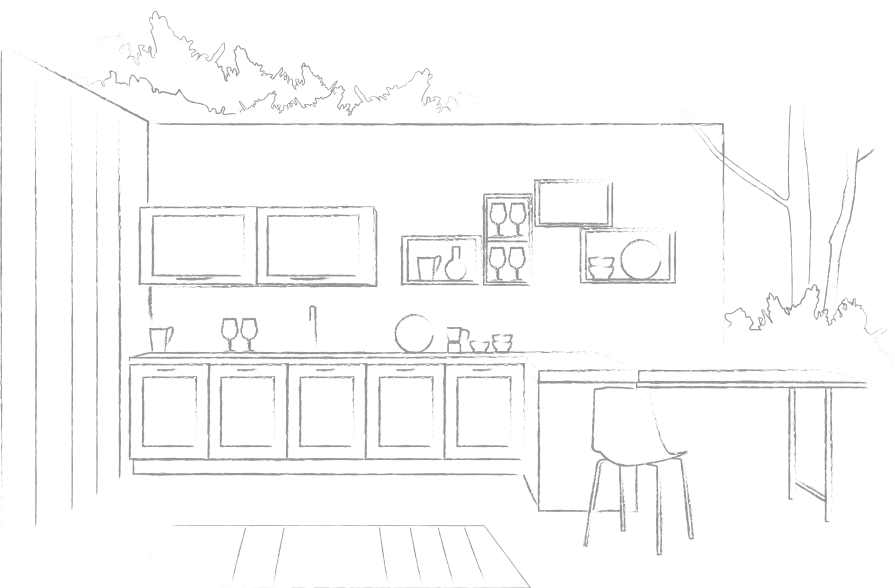


## MATERIAL TYPE

•	•	Melamine
•	•	Alkorcell
•	•	PET
•	•	Glass

SVEVA KAYA





## Material

## SPECIFICATIONS

Melamine  
- Single matte colour

KAYA

18 mm thick particleboard door faced on both sides with 0.3 mm thick melamine paper pressed on without adhesives using the thermal reaction of the resins impregnating the paper. Decorative internal and external facing in smooth finish matte melamine. Edgeband on all 4 edges in 10/10 ABS applied with hot-melt adhesive.

Thermo-structured  
melamine  
- Wood essence  
- Single colour

KAYA

18 mm thick particleboard door faced on both sides with 0.3 mm thick melamine paper pressed on without adhesives using the thermal reaction of the resins impregnating the paper. Decorative internal and external facing in thermo-structured melamine. Edgeband on all 4 edges in 10/10 ABS applied with hot-melt adhesive.

Thermo-structured  
melamine  
- Wood essence

KAYA

18 mm thick particleboard door faced on both sides with 0.3 mm thick melamine paper pressed on without adhesives using the thermal reaction of the resins impregnating the paper. Decorative internal and external facing in thermo-structured melamine. Edgeband on all 4 edges in 10/10 ABS applied with hot-melt adhesive.

Textured melamine  
- Oxide effect

KAYA

18 mm thick particleboard door faced on both sides with 0.3 mm thick melamine paper pressed on without adhesives using the thermal reaction of the resins impregnating the paper. Decorative internal and external facing in textured melamine. Edgeband on all 4 edges in 10/10 ABS applied with hot-melt adhesive.

Textured melamine  
- Mortar effect

KAYA

18 mm thick particleboard door faced on both sides with 0.3 mm thick melamine paper pressed on without adhesives using the thermal reaction of the resins impregnating the paper. Decorative internal and external facing in textured melamine. Edgeband on all 4 edges in 10/10 ABS applied with hot-melt adhesive.

## Material

## SPECIFICATIONS

Melamine  
- Single matte colour

**KAYA**

18 mm thick particleboard door faced on both sides with 0.3 mm thick melamine paper pressed on without adhesives using the thermal reaction of the resins impregnating the paper. Decorative internal and external facing in smooth finish matte melamine. Edgeband on all 4 edges in 10/10 ABS applied with hot-melt adhesive.

Sveva Alkorcell  
- Shaker door

**SVEVA**

18 mm thick MDF frame, finished as follows:

- Stiles faced in 0.2 mm thick thermoformable Alkorcell and edgebanded at ends in 0.5 mm thick ABS.
  - Rails faced in 0.2 mm thick thermoformable Alkorcell, hot sealed at ends.
  - Raised panel in 6 mm thick MDF faced inside and out with Alkorcell sheet. Stiles and rails joined using two dowels and vinyl adhesive.
- Decorative finishes are Bianco Plank and Acacia.

Sveva Alkorcell  
- Solid door

**SVEVA**

18 mm thick particleboard door faced on both sides with 0.2 mm thick Alkorcell sheet. ABS edgeband on all 4 edges applied with hot-melt adhesive.

Glass  
door

**SVEVA / KAYA**

18 mm thick frame with MDF stiles and rails faced in 0.3 mm thick PET. 0.5 mm thick ABS edgebanded at ends in same colour as PET.  
4 mm thick tempered glass.

# **THE MATERIALS OF YOUR KITCHEN**

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## MATERIALS USED

**CARCASS IN WHITE/ROSÈ:** made from 18 mm thick particleboard on both sides, faced inside and outside with matte melamine in white/rosè. ABS edgeband (in white and rosè, with thickness varying according to the article, from 0.5 mm to 1 mm), minimum 0.3 mm on the back of the panel.

**STRUCTURAL SIDE PANELS:** available in all door finishes and in thicknesses from 18 mm to 19 mm.

**FACED BACK:** MDF panel in various thicknesses, faced in polypropylene on both sides.

**SHELVES:** made from 18 mm thick particleboard panels, faced on both sides. Front and rear edgeband in 1 mm thick ABS, side edges in paper.

**GLASS SHELVES:** 6 mm thick clear glass with polished edges.

## OPENING SYSTEMS

### HANDLES:

- in zamak or aluminium, various finishes and variable spacing and modularity.

### RECESSED GROOVE SYSTEM:

- set of horizontal and vertical extruded aluminium profiles in various finishes.

### DRAWERS AND DEEP DRAWERS:

- mechanical opening system
- painted metal drawer sides
- 16 mm thick melamine coated bottom.
- full extraction
- adjustment of front alignment

### HINGES FOR SWING DOORS:

- in steel with variable degrees of opening
- with or without built-in fittings
- three-dimensional position adjustment

### VERTICAL OPENINGS:

- mechanical opening systems as follows: Lift-up and Flap doors
- push/open mechanism available
- three-dimensional position adjustment
- adjustable opening and closing force

## ACCESSORIES

### COATED PVC PLINTH:

- In rigid PVC coated with 0.2 mm thick paper and polymer.
- Bonded to core by application of primer and solvent-free adhesives. Soft PVC seals.  
Available in the following colours: matte white, matte nickel and matte black.

### RISERS:

- base in extruded rigid PVC, with co-extruded seal in soft PVC; coating in superflex-folded paper (0.1-0.2 mm thick) or anodised aluminium sheet (0.3 mm thick).

### SHELVES

30 mm thick shelves available in the carcass colours of white, rosé and vulcan.

18 mm thick shelves available in the same colours as doors.

## WORKTOPS / SPLASHBACKS

### LAMINATED WORKTOPS:

In postformed laminate. Core made from water-repellent particleboard panel in various thicknesses. Upper face in 0.7 mm thick HPL laminate, available in various colours. Underside faced in highly impregnated, stretched melamine paper. Back edgeband in white PVC. As an option, the front edge can be finished with an aluminium profile.

### STEEL WORKTOPS:

Structure in postformed laminate. Core made from water-repellent particleboard panel. Covering in 0.8 mm thick steel.

### MARBLE AND GRANITE WORKTOPS:

Stone slabs, polished with carborundum and water based diamond and magnesia abrasives, cut to size.

### ENGINEERED QUARTZ WORKTOPS:

Mix of natural quartz, resins and oxide pigments.

### FENIX WORKTOPS®:

Innovative material made from latest-generation thermoplastic resins, designed for vertical and horizontal applications with the aid of nanotechnologies. The irregular surface results in low light reflection and a soft touch.

### NEOLITH® WORKTOPS:

Neolith® is made from a sintered mix of 100% natural raw materials, in an initial 400 bar pressing stage and a second stage of firing at temperatures over 1200°C.

### CERAMIC WORKTOPS:

A mix of raw materials including glass, porcelain and quartz.

### GLASS SPLASHBACKS:

Refer to the manufacturer's data sheet for all relevant precautions, use and maintenance instructions.

Use a damp, soft microfibre cloth for normal cleaning. Do not wash accessories in a dishwasher. Do not use abrasive substances, solvents or aggressive detergents.

Glass splashbacks can break if impacted by metal objects. Take care to avoid impacts with saucepans and cookware.

### HPL WORKTOPS:

HPL worktops are highly resistant to domestic chemical products. To ensure lasting beauty, keep these work surfaces clean and dry at all times. To remove stubborn or ingrained dirt, first wipe off any dry material with a soft, damp cloth. Do not rub, to avoid scratching the worktop. Then wash the surface with a soft, non-abrasive sponge and domestic detergent. (We recommend a descaler like *Chanteclair*.) Rinse with plenty of warm water and dry thoroughly. To remove particularly stubborn dirt you can use acetone, but take the greatest care to avoid contact with plastic edgeband.



## **BRIEF INSTRUCTIONS FOR USE, MAINTENANCE AND CLEANING**

- To protect the kitchen from smoke and steam, always turn on the hood when cooking and follow the manufacturer's recommendations with regard to filtering devices.
- Maintain constant temperature and humidity in the room.
- To delay the long-term colour changes to which materials are subject, avoid exposing kitchen furniture to direct sunlight.
- The entire kitchen can be cleaned using a soft cloth soaked in neutral detergent (20% max). Never use abrasive creams.
- Avoid leaving liquid foods and cleaning fluids on kitchen surfaces.
- Dry surfaces thoroughly immediately after cleaning.
- Never place hot pans directly on worktops as this can cause heat stains.
- Do not use steam cleaning on Art-Deco worktop joint grouting.
- For further information, consult the "Use and Maintenance" manual.

## APPEARANCE AND AESTHETICS

Solid wood and veneered components undergo natural changes in the structure of the wood. Under normal conditions of use, small size changes are acceptable. Small changes in colour and shade or imperfections (such as small knots) add to the attractiveness of the wood.

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It is normal for the colour of your kitchen elements to vary slightly over time depending on how your kitchen is used and its exposure to direct sunlight. If new kitchen elements are fitted later, it is therefore normal to see a slight difference in colour, but this will become less noticeable in time.

## DOMESTIC APPLIANCES

Scrupulously observe the manufacturer's recommendations in the manuals provided. Domestic appliance manufacturers provide warranties and assistance for their products. Requests for assistance should therefore be forwarded directly to them as indicated in the relevant manuals.

For any information not given in this document, visit our website  
**[www.stosa.it](http://www.stosa.it)**

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