

# WORKSTATION SINKS

**ARTINOX**

# WORKSTATION SINKS

## A STORY OF PASSION

Artinox was founded in 1985 in Conegliano by Mario Zanardo, in a region where stainless-steel craftsmanship is a tradition and the pursuit of well-made products is deeply rooted. Here, every creation takes shape through a perfect balance of artisanal expertise and industrial precision.

We design, manufacture and distribute worldwide high-end kitchen systems, developed to meet the highest expectations of the market.

## ARTINOX GROUP

In addition to the WORKSTATION SINKS Business Unit, the Artinox Group also operates through two other divisions, demonstrating how our technical know-how and innovative approach can be successfully applied in professional and industrial sectors. Each Business Unit delivers solutions tailored to its specific market, addressing diverse needs while maintaining the same core values: stainless steel, quality, and reliability.

### SHELVING

Stainless steel and polypropylene shelving systems, ideal for HoReCa, retail, agri-food, hospital, chemical, pharmaceutical and naval sectors.

### ENCLOSURES

Stainless steel enclosures for industrial use, ideal for food & beverage, pharmaceutical, chemical, petrochemical, shipping & outdoor applications.



## QUALITY AND RESPONSIBILITY

Beyond the inherent excellence of our products, we are committed to continuous improvement, overseeing every stage of the production process, certified under ISO 9001. We also implement concrete solutions to reduce our environmental impact – ISO 14001 certified – such as generating clean energy through the installation of solar panels, helping to lower emissions. Responsibility that looks to the future.

## FUNCTIONAL DESIGN

The kitchen is a space that tells a story of lifestyle, where time takes on a special meaning. Our Workstations become environments in which every daily gesture transforms into elegance and functionality. This creates a fluid, intelligent, and sophisticated space, designed for those who see the kitchen not merely as a workspace, but as a true stage for their personal style. Here, functionality and design merge into a timeless language.

The sliding system allows for effortless use of a refined range of accessories including grids, cutting boards and containers, all designed to accompany every action in perfect harmony.



## STAINLESS STEEL WITHOUT COMPROMISE

Our AISI 304 stainless steel enhances every environment, domestic or professional, with flawless performance and full compliance with all industry standards. Its non-porous surfaces make it exceptionally easy to clean and naturally antibacterial. It is a material that remains unaltered over time, composed of more than 70% recycled content and fully recyclable.

### STAINLESS STEEL FOR OUTDOOR

For the Outdoor collection we have selected AISI 316L stainless steel, a premium material traditionally used in the nautical and surgical sectors. It offers exceptional resistance to salt, making it perfect for outdoor spaces where functionality and beauty must endure over time.

## ONLY 100% MADE IN ITALY

We believe that a product designed and fully manufactured in Italy represents a true value. Artinox does not market semi-finished products to be assembled or modified: every item is conceived, crafted, and finished in our Conegliano facilities. A process that ensures quality, durability, and safety, making each piece unique and proudly Italian.



## THE FINISHES

Our finishes elevate stainless steel into an element of exclusive design. The collections are available in five variants: Brushed, highlighting the understated elegance of AISI 304 and AISI 316L, and Matte Vintage, bringing warmth and refined sophistication to any space. The Titanium collections, with surface durability ensured by the PVD treatment, in Pale Gold, Copper Bronze, and Gun Metal, turn metal into a distinctive style statement and characterful design element.

## PREMIUM CRAFTSMANSHIP

The entire range of design products is conceived and developed with an advanced technical approach. Each component is crafted through precise manufacturing processes, creating ergonomic and sophisticated shapes that cannot be achieved with conventional methods. State-of-the-art welding systems ensure strength and flawless aesthetics, combining functionality with contemporary style.



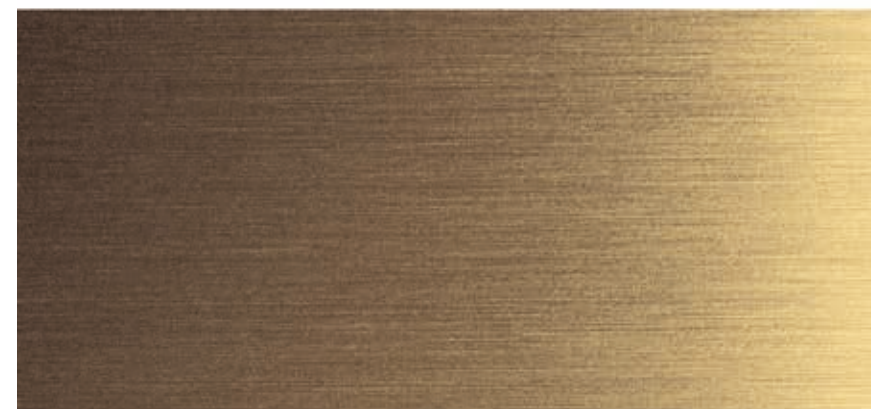
**Brushed**



**Matte Vintage**



**PVD brushed Gun Metal**



**PVD brushed Pale Gold**



**PVD brushed Copper Bronze**

# PLANUM XT

Collection pg. 68





# PLANUM XL

Collection pg. 62





ARTINOX

# LAYER BRL

Collection pg. 80



# LAYER SP

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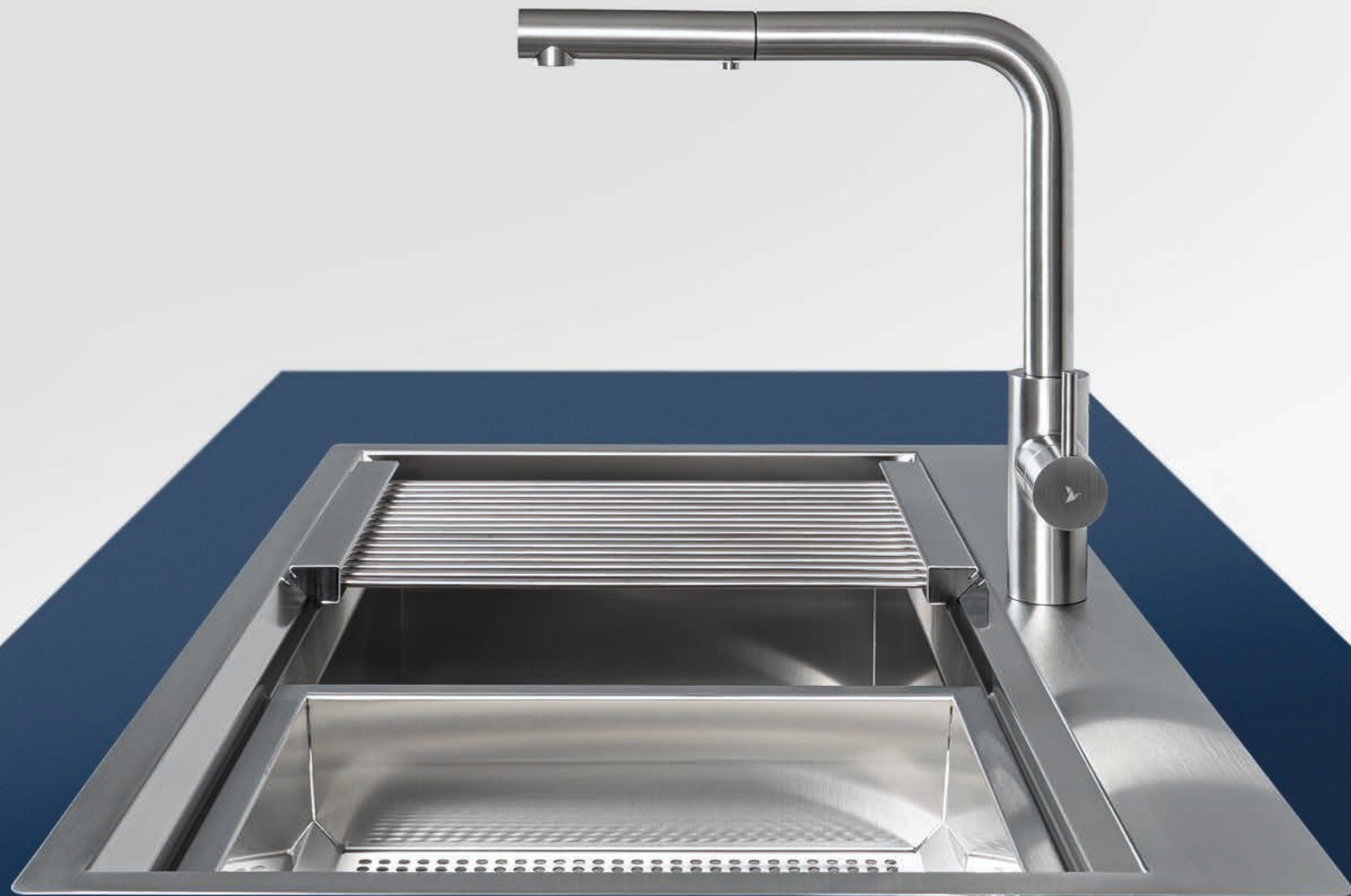
# LAYER SBR

Collection pg. 88



# LAYER BRP

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# ACCESSORY CHANNEL

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LINEA

Collection pg. 116



# SHORE

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# GHOST

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# RADIUS

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# RADIUS XL

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# RADIUS MATTE VINTAGE

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# MOSE

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# AQUA

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# TITANIUM

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# PRISMA

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# STARTAC MARINA

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# RADIUS MARINA

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# DETAILS THAT MAKE THE DIFFERENCE

## Limitless capacity

All our collections are designed to meet every need: available in a wide range of lengths and widths, with depths of 170, 200, or 250 mm, ensuring versatility and functionality in any setting. Capacity and practicality combine in solutions crafted to make daily tasks effortless and enjoyable, with the assurance of consistently impeccable quality.



## Accessories elevate your kitchen

Our accessories combine functionality and durability, making every kitchen gesture effortless, fluid, and enjoyable. The collection features refined, ergonomic components built to last. They glide smoothly and are easy to clean, even in the dishwasher.



## Fine materials

In addition to stainless steel, our collections include premium components and accessories made from Paperstone®, natural wood, and polyethylene, all eco-friendly, non-toxic, and safe for food contact. All materials come from certified sources. Paperstone® is an ecological composite made from recycled paper and natural resins, combining strength, durability, and refined aesthetics. Our soft touch finish and natural oil treatment enhances its elegance. Lightweight yet solid, it ensures practicality and safety, even in the dishwasher.



## More space in kitchen

Some models in our collections are designed with a dedicated space for the mixer tap. Each product features a solid internal reinforcement to ensure perfect stability. One, two, or three holes are available, depending on the chosen mixer, providing maximum functionality and customization.



## Water system in AISI 316L

Our mixer taps are designed with an advanced technical approach, engineered to provide superior functionality. The pure and harmonious lines integrate seamlessly with every Workstation, combining style, practicality, and timeless design. Made exclusively from AISI 316L stainless steel, they ensure maximum hygiene, durability, recyclability, and resistance even in the most demanding environments and outdoor settings.



## Integrated overflow and drains

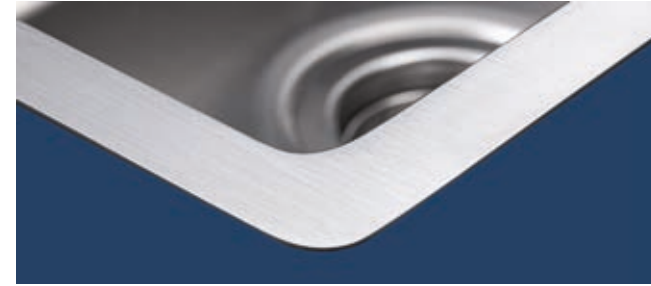
The 3 ½" Exclusive drains ensure impeccable quality, durability, and style. All models are crafted in stainless steel, featuring pop-up push systems for a smooth and hygienic experience. Perfectly coordinated with our finishes, they combine design and functionality, with an integrated overflow seamlessly built in for maximum hygiene and easy cleaning. Some lines are available without overflow where required by the market.



# A SET-UP FOR EVERY STYLE

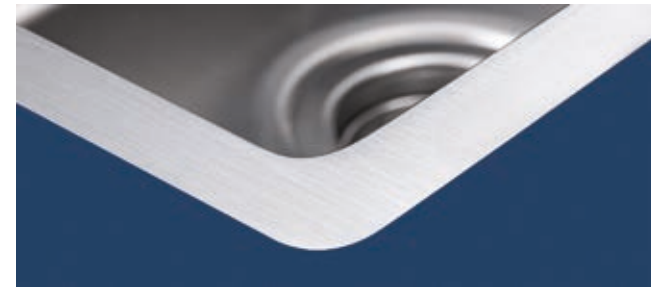
## Over-mount

The over-mount option always allows easy installation on tops of any material.



## Flush-mount

The visible perimeter of the Flush-mount evokes cleanliness, the edge is perfectly rectified with a two tenths of a millimeter tolerance.



## Under-mount

The Under-mount solution allows you to make the most out of the surface of the kitchen countertop.



## Edgeless

The Edgeless installation allows worktop edges to join maximizing the combination between hygiene and aesthetics.



## Integrated

Innovative installation between stainless steel bottom vertically glued and the kitchen countertop.



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WORKSTATIONS

# PLANUM XL

The Planum collection is characterized by large dimensions and a double sliding system, where numerous accessories slide and combine. These features allow to extend the functionality of the work surface, enhancing the overall kitchen experience.



## PLANUM XL 141 READY



- PaperStone® chopping board **55**
- Basin **26**
- Slanted colander **23**
- Grid **10**
- PaperStone® tool holder set **72**
- Therion Tap **38**
- Therion Tap **38**

Top mount

Cod. **SAPI14**

## PLANUM XL 141 PRO



- PaperStone® chopping board **55**
- Slanted colander **23**

Top mount

Cod. **SBPI14**

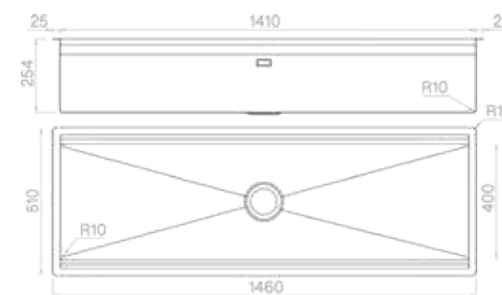
## PLANUM XL 141 SOLO



- Material AISI 304
- Finishing Brushed
- Inner Corner R 10 mm Welded
- Overall dimensions 1460 x 510 mm
- Basin dimensions 1410 x 400 mm
- Bowl depth 254 mm
- Plus Strainer 3 1/2"
- Cabinet size 600 + 900 mm

Top mount

Cod. **PI144025**



Accessories on page 78

**PLANUM XL 111** **READY**



- PaperStone® chopping board **55**
- Slanted colander **23**
- Basin **26**
- Grid **10**
- Therion Tap **38**
- Therion Tap **38**

Top mount Cod. **SAPI11**

**PLANUM XL 111** **PRO**



- PaperStone® chopping board **55**
- Slanted colander **23**

Top mount Cod. **SBPI11**

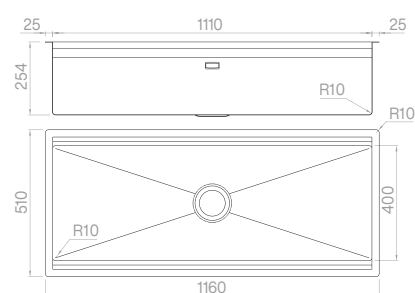
**PLANUM XL 111** **SOLO**



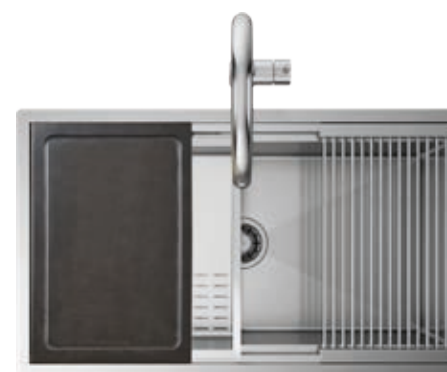
- |                    |                |
|--------------------|----------------|
| Material           | AISI 304       |
| Finishing          | Brushed        |
| Inner Corner       | R 10 mm Welded |
| Overall dimensions | 1160 x 510 mm  |
| Basin dimensions   | 1110 x 400 mm  |
| Bowl depth         | 254 mm         |
| Plus Strainer      | 3 ½"           |
| Cabinet size       | 1200 mm        |

Top mount Cod. **PI114025**

Accessories on page 78



**PLANUM XL 81** **READY**



- PaperStone® chopping board **55**
- Slanted colander **23**
- Grid **10**
- Therion Tap **38**

Top mount Cod. **SAPI81**

**PLANUM XL 81** **PRO**



- PaperStone® chopping board **55**
- Slanted colander **23**

Top mount Cod. **SBPI81**

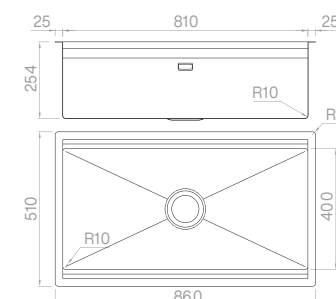
**PLANUM XL 81** **SOLO**



- |                    |                |
|--------------------|----------------|
| Material           | AISI 304       |
| Finishing          | Brushed        |
| Inner Corner       | R 10 mm Welded |
| Overall dimensions | 860 x 510 mm   |
| Basin dimensions   | 810 x 400 mm   |
| Bowl depth         | 254 mm         |
| Plus Strainer      | 3 ½"           |
| Cabinet size       | 900 mm         |

Top mount Cod. **PI814025**

Accessories on page 78



PLANUM XL 74

READY



- PaperStone® chopping board **55**
- Slanted colander **23**
- Grid **10**
- Therion Tap **38**

 Top mount

Cod. **SAPI74**

PLANUM XL 74

PRO



- PaperStone® chopping board **55**
- Slanted colander **23**

 Top mount

Cod. **SBPI74**

PLANUM XL 74

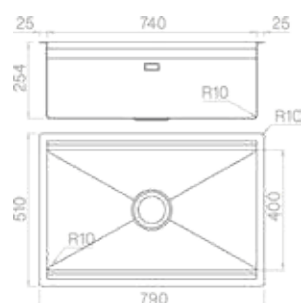
SOLO



- Material AISI 304
- Finishing Brushed
- Inner Corner R 10 mm Welded
- Overall dimensions 790 x 510 mm
- Basin dimensions 740 x 400 mm
- Bowl depth 254 mm
- Plus Strainer 3 ½"
- Cabinet size 800 mm

 Top mount

Cod. **P1744025**



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# PLANUM XT

The upper-level hosts innovative support surfaces, such as cutting boards and racks crafted from noble materials, while the lower level accommodates containers designed for draining and preserving food during preparation.  
In photo: accessory complanarity with 20 mm th worktop.



## PLANUM XT 141

READY



- PaperStone® chopping board **55**
- Basin **26**
- Slanted colander **23**
- Grid **10**
- PaperStone® tool holder set **72**
- Therion Tap **38**
- Therion Tap **38**

 Under mount


Cod. **SAP014XT**

## PLANUM XT 141

PRO



- PaperStone® chopping board **55**
- Slanted colander **23**

 Under mount


Cod. **SBP014XT**

## PLANUM XT 141

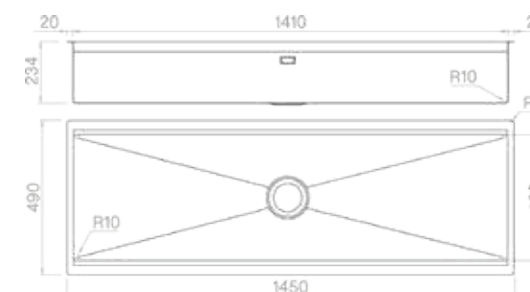
SOLO



- Material AISI 304
- Finishing Brushed
- Inner Corner R 10 mm Welded
- Overall dimensions 1450 x 490 mm
- Basin dimensions 1410 x 400 mm
- Bowl depth 234 mm
- Plus Strainer 3 ½"
- Cabinet size 1200 mm

 Under mount

Cod. **P014XT**



Accessories on page 78

PLANUM XT 111 **READY**



- PaperStone® chopping board **55**
- Slanted colander **23**
- Basin **26**
- Grid **10**
- Therion Tap **38**
- Therion Tap **38**

 Under mount Cod. **SAP011XT**

PLANUM XT 81 **READY**



- PaperStone® chopping board **55**
- Slanted colander **23**
- Grid **10**
- Therion Tap **38**

 Under mount Cod. **SAP081XT**

PLANUM XT 111 **PRO**



- PaperStone® chopping board **55**
- Slanted colander **23**

 Under mount Cod. **SBP011XT**

PLANUM XT 81 **PRO**



- PaperStone® chopping board **55**
- Slanted colander **23**

 Under mount Cod. **SBP081XT**

PLANUM XT 111 **SOLO**



- |                    |                |
|--------------------|----------------|
| Material           | AISI 304       |
| Finishing          | Brushed        |
| Inner Corner       | R 10 mm Welded |
| Overall dimensions | 1150 x 490 mm  |
| Basin dimensions   | 1110 x 400 mm  |
| Bowl depth         | 234 mm         |
| Plus Strainer      | 3 ½"           |
| Cabinet size       | 1200 mm        |

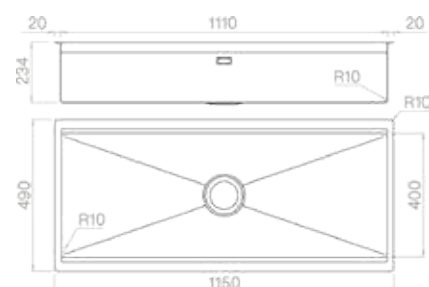
 Under mount Cod. **P011XT**

PLANUM XT 81 **SOLO**

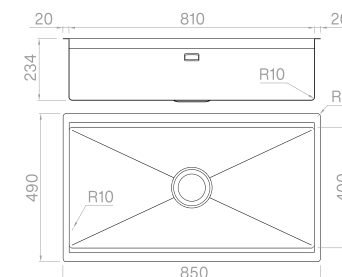


- |                    |                |
|--------------------|----------------|
| Material           | AISI 304       |
| Finishing          | Brushed        |
| Inner Corner       | R 10 mm Welded |
| Overall dimensions | 850 x 490 mm   |
| Basin dimensions   | 810 x 400 mm   |
| Bowl depth         | 234 mm         |
| Plus Strainer      | 3 ½"           |
| Cabinet size       | 900 mm         |

 Under mount Cod. **P081XT**



Accessories on page 78



Accessories on page 78

PLANUM XT 74

READY



- PaperStone® chopping board **55**
- Slanted colander **23**
- Grid **10**
- Therion Tap **38**

 Under mount Cod. **SAP074XT**

PLANUM XT 74

PRO



- PaperStone® chopping board **55**
- Slanted colander **23**

 Under mount Cod. **SBP074XT**

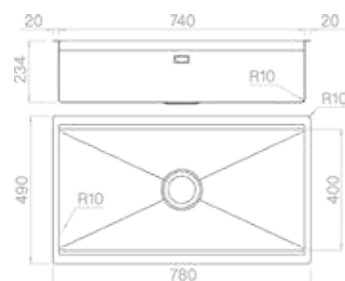
PLANUM XT 74

SOLO



- Material AISI 304
- Finishing Brushed
- Inner Corner R 10 mm Welded
- Overall dimensions 780 x 490 mm
- Basin dimensions 740 x 400 mm
- Bowl depth 234 mm
- Plus Strainer 3 ½"
- Cabinet size 800 mm

 Under mount Cod. **P074XT**



Accessories on page 78



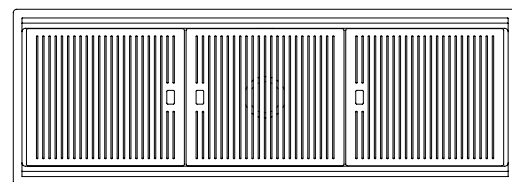
DECK PLANUM 141

76



Material PaperStone®  
Set size 1410 x 460 mm  
Chopping board + grid

Arrangement on the bottom



Cod. SAPDP14

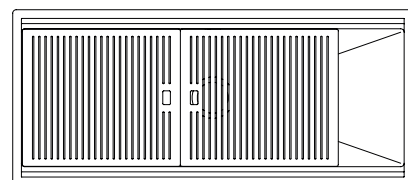
DECK PLANUM 111

77



Material PaperStone®  
Set size 1110 x 460 mm  
Chopping board + grid

Arrangement on the bottom



Cod. SAPDP11

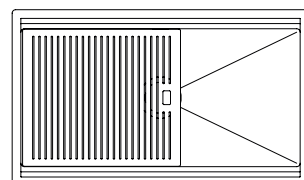
DECK PLANUM 81

78



Material PaperStone®  
Set size 810 x 460 mm  
Grid

Arrangement on the bottom



Cod. SAPDP81

GRID

11



Material PaperStone®  
Set size 398 x 460 mm

Cod. SAPDP1

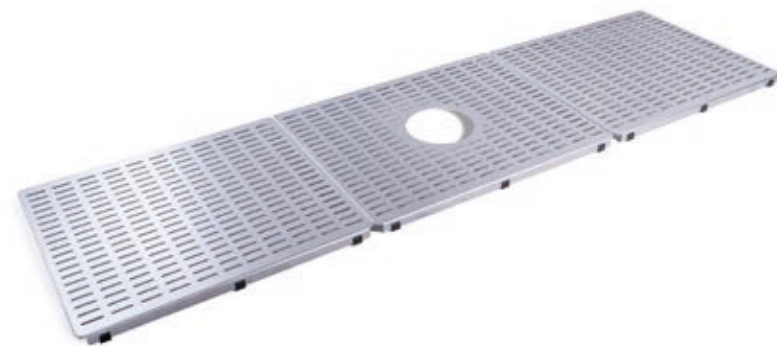


FALSE BOTTOM 141

79

Material  
Finishing  
Set size

AISI 304  
Matte vintage  
1406 x 395 mm



Cod. **AFDP1440**

FALSE BOTTOM 111

80

Material  
Finishing  
Set size

AISI 304  
Matte vintage  
1106 x 395 mm



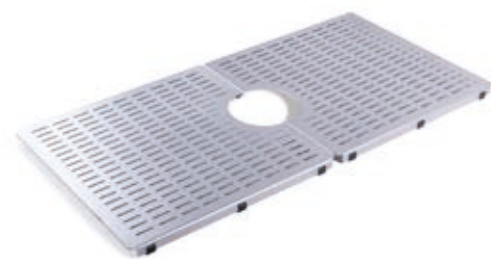
Cod. **AFDP1140**

FALSE BOTTOM 81

81

Material  
Finishing  
Set size

AISI 304  
Matte vintage  
806 x 395 mm



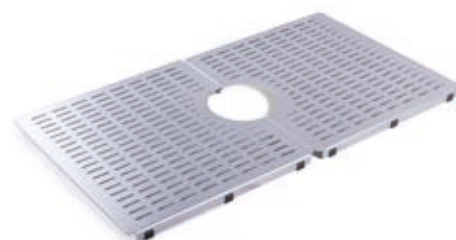
Cod. **AFDP8140**

FALSE BOTTOM 74

82

Material  
Finishing  
Set size

AISI 304  
Matte vintage  
736 x 395 mm



Cod. **AFDP7440**



Upper level



Oak wood chopping board **1**

300x457x26 mm  
Cod. **TRIB3045**



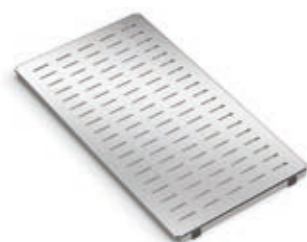
PaperStone® chopping board **55**

300x457x20 mm  
Cod. **TRPS3045**



Drainer **8**

250x457x20 mm  
Cod. **VPB2545**

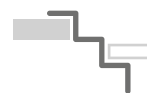


Grid **10**

300x457x25 mm  
Cod. **GRS3045**



Lower level



Colander **16**

190x420x60 mm  
Cod. **VQSF2142**



Dish tray **53**

300x420x60 mm  
Cod. **VQSF2842**



PaperStone® Bowl set **2**

320x420x120 mm  
Cod. **VPV61P**



PaperStone® Slicer/grater set **75**

200x420x80 mm  
Cod. **TI24426P**



PaperStone® chopping board **9**

200x457x20 mm  
Cod. **TRPS2046**



Oak wood bottle holder set **7**

130x457x170 mm  
Cod. **VPB3C**



PaperStone® bottle holder set **72**

130x457x170 mm  
Cod. **VPB3CPA**



Slanted colander **23**

300x420x80/40 mm  
Cod. **VQSI2842**



Basin **26**

300x420x160 mm  
Cod. **VQSP2842**



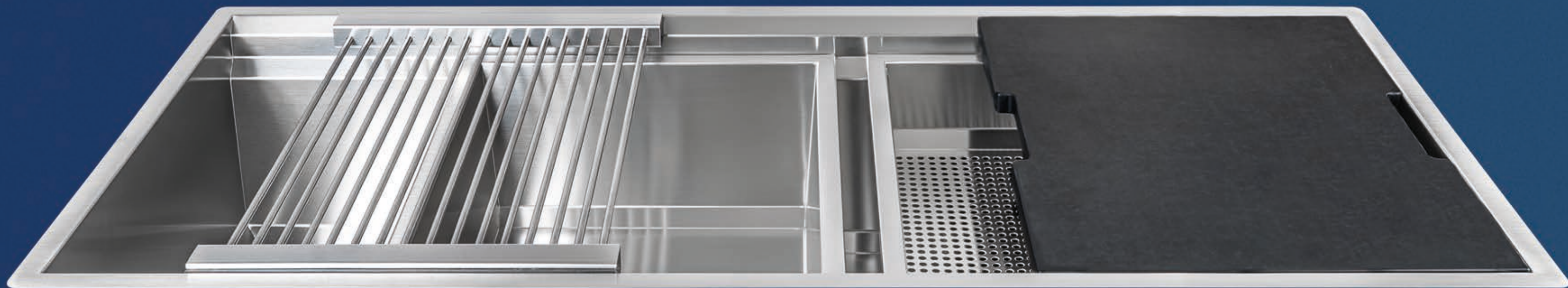
Drainer tray **61**

340x420x30 mm  
Cod. **VQSI3442**



## LAYER BRL

Its essential aesthetic is enhanced by a generous depth that increases overall capacity. Every accessory finds its ideal place within the space, sliding perfectly aligned with the worktop. An iconic Workstation that transforms the preparation area into a highly functional and customizable environment, offering endless combinations.



LAYER BRL 104 **READY**



- Wooden chopping board
- Colander
- Grid
- Circle Tap

- 4
- 48
- 14
- 52

- Top mount
- Under mount

Cod. **SABRLI10**  
Cod. **SABRLO10**

LAYER BRL 74 **READY**



- Wooden chopping board
- Colander
- Circle Tap

- 4
- 21
- 52

- Top mount
- Under mount

Cod. **SABRLI74**  
Cod. **SABRLO74**

LAYER BRL 104 **PRO**



- Wooden chopping board
- Colander

- 4
- 48

- Top mount
- Under mount

Cod. **SBBRLI10**  
Cod. **SBBRLO10**

LAYER BRL 74 **PRO**



- Wooden chopping board

- 4

- Top mount
- Under mount

Cod. **SBBRLI74**  
Cod. **SBBRLO74**

LAYER BRL 104 **SOLO**



- |                    |                  |
|--------------------|------------------|
| Material           | AISI 304         |
| Finishing          | Brushed          |
| Inner Corner       | '0' Radius angle |
| Overall dimensions | 1080 x 510 mm    |
| Basin dimensions   | 960 x 410 mm     |
| Bowl depth         | 230 mm           |
| Plus Strainer      | 3 ½"             |
| Cabinet size       | 1200 mm          |

- Top mount
- Under mount

Cod. **ALBRLI10**  
Cod. **ALBRLO10**

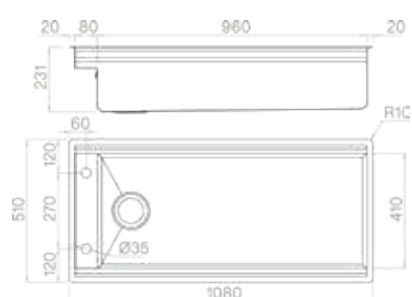
LAYER BRL 74 **SOLO**



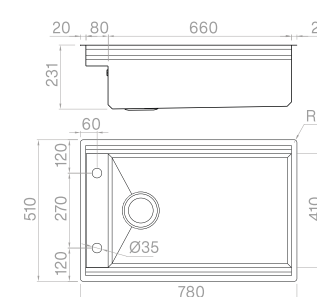
- |                    |                  |
|--------------------|------------------|
| Material           | AISI 304         |
| Finishing          | Brushed          |
| Inner Corner       | '0' Radius angle |
| Overall dimensions | 780 x 510 mm     |
| Basin dimensions   | 660 x 410 mm     |
| Bowl depth         | 230 mm           |
| Plus Strainer      | 3 ½"             |
| Cabinet size       | 900 mm           |

- Top mount
- Under mount

Cod. **ALBRLI74**  
Cod. **ALBRLO74**



Accessories on page 85



Accessories on page 85

LAYER BRL 50

READY



- Wooden chopping board
- Colander
- Circle Tap

4  
21  
52

- Top mount
- Under mount

Cod. **SABRLI50**  
Cod. **SABRLO50**

LAYER BRL 50

PRO



- Circle Tap

52

- Top mount
- Under mount

Cod. **SBBRLI50**  
Cod. **SBBRLO50**

LAYER BRL 50

SOLO

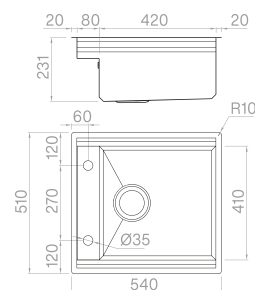


- Material: AISI 304
- Finishing: Brushed
- Inner Corner: '0' Radius angle
- Overall dimensions: 540 x 510 mm
- Basin dimensions: 420 x 410 mm
- Bowl depth: 230 mm
- Plus Strainer: 3 1/2"
- Cabinet size: 600 mm

- Top mount
- Under mount

Cod. **ALBRLI50**  
Cod. **ALBRLO50**

Accessories on page 85



Upper level



Oak wood chopping board

300x465x20 mm  
Cod. **TBRL4634**



PaperStone® chopping board

300x465x20 mm  
Cod. **TPBR4634**



Grid

300x465x25 mm  
Cod. **GFL4630**



Lower level



Colander

190x435x80 mm  
Cod. **VFPBRL19**



Colander

345x435x80 mm  
Cod. **VFGBRL34**



Basin

300x435x160 mm  
Cod. **VGBRL34**



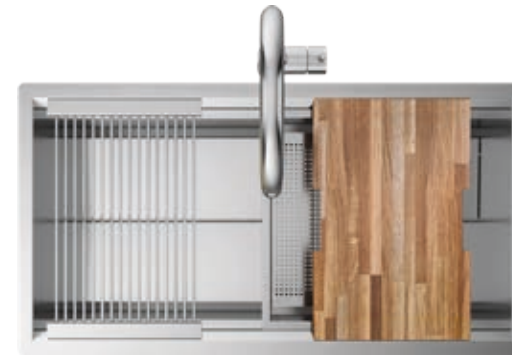
# LAYER SP

The exclusive design stands out for its pure, harmonious lines, enhanced by a functional bottom door that conceals the drain within.



## LAYER SP 81

### READY



- Wooden chopping board
- Colander
- Grid
- Eos Tap

5  
49  
15  
39

- Top mount
- Under mount

Cod. **SASB81SP**  
Cod. **SASB81PS**

## LAYER SP 81

### PRO



- Wooden chopping board
- Colander

5  
49

- Top mount
- Under mount

Cod. **SBSB81SP**  
Cod. **SBSB81PS**

## LAYER SP 81

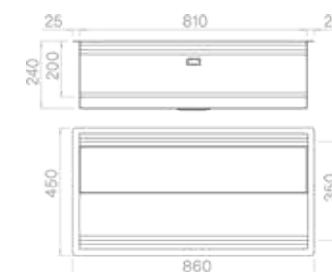
### SOLO



- Material AISI 304
- Finishing Brushed
- Inner Corner '0' Radius angle
- Overall dimensions 860 x 450 mm
- Basin dimensions 810 x 350 mm
- Bowl depth 240 mm
- Standard strainer 3 1/2"
- Cabinet size 900 mm

- Top mount
- Under mount

Cod. **ALSB81SP**  
Cod. **ALSB81PS**



Accessories on page 101

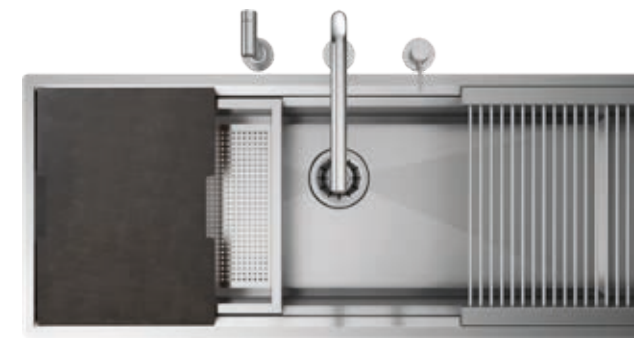
# LAYER SBR

The pure, geometric form of LAYER accommodates accessories that glide effortlessly across its two inclined levels. The upper tier is dedicated to stainless steel grids and cutting boards crafted from refined materials such as PaperStone® and oak wood, while the lower-level hosts trays and containers designed to offer maximum practicality and functionality.



## LAYER SBR 104

READY



- PaperStone® chopping board
- Colander
- Grid
- Hidros Tap

57  
49  
15  
40

- Top mount
- Under mount

Cod. **SASBR104**  
Cod. **SASBRST1**

## LAYER SBR 104

PRO



- PaperStone® chopping board
- Colander

57  
49

- Top mount
- Under mount

Cod. **SBSBR104**  
Cod. **SBSBRST1**

## LAYER SBR 104

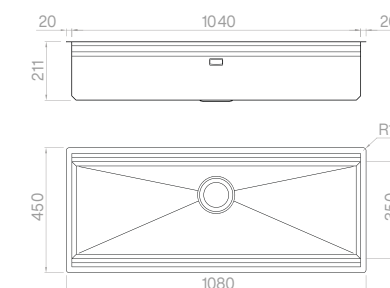
SOLO



- Material: AISI 304
- Finishing: Brushed
- Inner Corner: '0' Radius angle
- Overall dimensions: 1080 x 450 mm
- Basin dimensions: 1040 x 350 mm
- Bowl depth: 210 mm
- Plus Strainer: 3 1/2"
- Cabinet size: 1200 mm

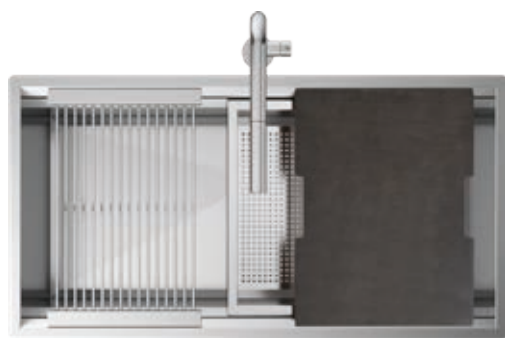
- Top mount
- Under mount



Cod. **SBR104**  
Cod. **SBRST104**



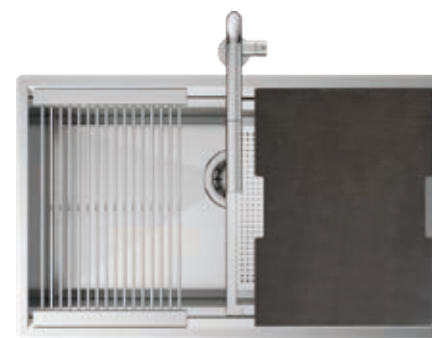
Accessories on page 101



LAYER SBR 81 READY



- PaperStone® chopping board **57**
  - Colander **49**
  - Grid **15**
  - Arion Tap **59**
-  Top mount Cod. **SASBR81**  
 Under mount Cod. **SASBRST8**



LAYER SBR 70 READY



- PaperStone® chopping board **57**
  - Colander **22**
  - Grid **15**
  - Arion Tap **59**
-  Top mount Cod. **SASBR70**  
 Under mount Cod. **SASBRST7**



LAYER SBR 81 PRO



- PaperStone® chopping board **57**
  - Colander **49**
-  Top mount Cod. **SBSBR81**  
 Under mount Cod. **SBSBRST8**



LAYER SBR 70 PRO



- PaperStone® chopping board **57**
  - Colander **22**
-  Top mount Cod. **SBSBR70**  
 Under mount Cod. **SBSBRST7**



LAYER SBR 81 SOLO

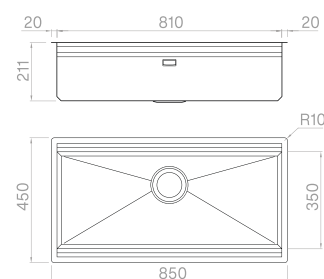


- |                    |                  |
|--------------------|------------------|
| Material           | AISI 304         |
| Finishing          | Brushed          |
| Inner Corner       | '0' Radius angle |
| Overall dimensions | 850 x 450 mm     |
| Basin dimensions   | 810 x 350 mm     |
| Bowl depth         | 210 mm           |
| Plus Strainer      | 3 ½"             |
| Cabinet size       | 900 mm           |
-  Top mount Cod. **SBR81**  
 Under mount Cod. **SBRST81**

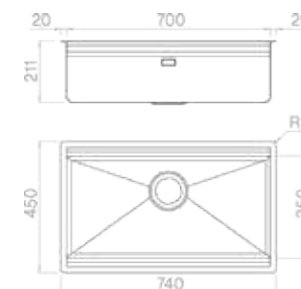
LAYER SBR 70 SOLO



- |                    |                  |
|--------------------|------------------|
| Material           | AISI 304         |
| Finishing          | Brushed          |
| Inner Corner       | '0' Radius angle |
| Overall dimensions | 740 x 450 mm     |
| Basin dimensions   | 700 x 350 mm     |
| Bowl depth         | 210 mm           |
| Plus Strainer      | 3 ½"             |
| Cabinet size       | 800 mm           |
-  Top mount Cod. **SBR70**  
 Under mount Cod. **SBRST70**

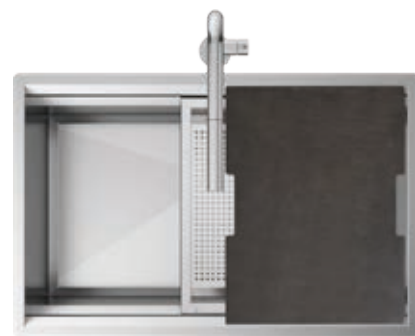




Accessories on page 101



Accessories on page 101



LAYER SBR 65 **READY**



- PaperStone® chopping board **57**
  - Colander **22**
  - Arion Tap **59**
-  Top mount Cod. **SASBR65**  
 Under mount Cod. **SASBRST6**



LAYER SBR 50 **READY**



- PaperStone® chopping board **57**
  - Colander **22**
  - Arion Tap **59**
-  Top mount Cod. **SASBR50**  
 Under mount Cod. **SASBRST5**



LAYER SBR 65 **PRO**



- PaperStone® chopping board **57**
  - Colander **22**
-  Top mount Cod. **SBSBR65**  
 Under mount Cod. **SBSBRST6**



LAYER SBR 50 **PRO**



- PaperStone® chopping board **57**
-  Top mount Cod. **SBSBR50**  
 Under mount Cod. **SBSBRST5**



LAYER SBR 65 **SOLO**



- |                    |                  |
|--------------------|------------------|
| Material           | AISI 304         |
| Finishing          | Brushed          |
| Inner Corner       | '0' Radius angle |
| Overall dimensions | 690 x 450 mm     |
| Basin dimensions   | 650 x 350 mm     |
| Bowl depth         | 210 mm           |
| Plus Strainer      | 3 ½"             |
| Cabinet size       | 750 mm           |
-  Top mount Cod. **SBR65**  
 Under mount Cod. **SBRST65**

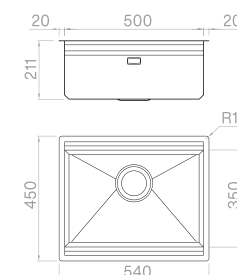
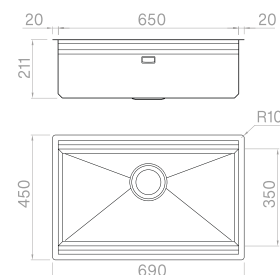
LAYER SBR 50 **SOLO**



- |                    |                  |
|--------------------|------------------|
| Material           | AISI 304         |
| Finishing          | Brushed          |
| Inner Corner       | '0' Radius angle |
| Overall dimensions | 540 x 450 mm     |
| Basin dimensions   | 500 x 350 mm     |
| Bowl depth         | 210 mm           |
| Plus Strainer      | 3 ½"             |
| Cabinet size       | 600 mm           |
-  Top mount Cod. **SBR50**  
 Under mount Cod. **SBRST50**

Accessories on page 101

Accessories on page 101



# LAYER BRP

A distinctive sloped design that combines aesthetics and functionality across two distinct levels.  
 The upper tier, dedicated to grids and cutting boards, is complemented by a lower level where thoughtfully designed containers offer maximum practicality.  
 The robust yet refined structure supports the mixer with solidity, transforming LAYER BRP into a versatile and harmonious element that seamlessly blends style, efficiency, and ease of installation.



## LAYER BRP 104

READY



- Wooden chopping board
- Colander
- Grid
- Hidros Tap

5  
49  
15  
40

Top mount

Cod. **SABRP104**

## LAYER BRP 104

PRO



- Wooden chopping board
- Colander

5  
49

Top mount

Cod. **SBBRP104**

## LAYER BRP 104

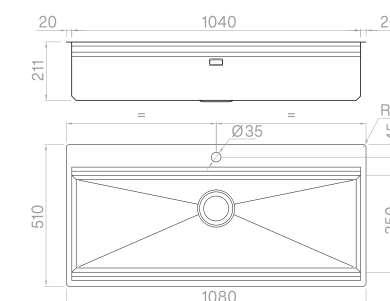
SOLO



- Material AISI 304
- Finishing Brushed
- Inner Corner '0' Radius angle
- Overall dimensions 1080 x 510 mm
- Basin dimensions 1040 x 350 mm
- Bowl depth 210 mm
- Plus Strainer 3 1/2"
- Cabinet size 1200 mm

Top mount

Cod. **ALBRP104**



Accessories on page 101

LAYER BRP 81 **READY**



- Wooden chopping board **5**
- Colander **49**
- Grid **15**
- Arion Tap **59**

Top mount Cod. **SABRP81**

LAYER BRP 70 **READY**



- Wooden chopping board **5**
- Colander **22**
- Grid **15**
- Arion Tap **59**

Top mount Cod. **SABRP70**

LAYER BRP 81 **PRO**



- Wooden chopping board **5**
- Colander **49**

Top mount Cod. **SBBRP81**

LAYER BRP 70 **PRO**



- Wooden chopping board **5**
- Colander **22**

Top mount Cod. **SBBRP70**

LAYER BRP 81 **SOLO**



- Material AISI 304
- Finishing Brushed
- Inner Corner '0' Radius angle
- Overall dimensions 860 x 510 mm
- Basin dimensions 810 x 350 mm
- Bowl depth 210 mm
- Plus Strainer 3 1/2"
- Cabinet size 900 mm

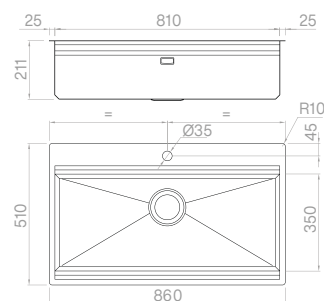
Top mount Cod. **ALBRP81**

LAYER BRP 70 **SOLO**

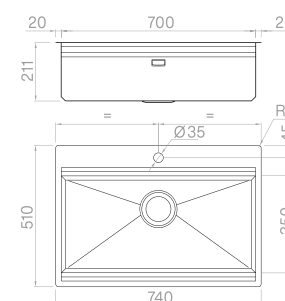


- Material AISI 304
- Finishing Brushed
- Inner Corner '0' Radius angle
- Overall dimensions 740 x 510 mm
- Basin dimensions 700 x 350 mm
- Bowl depth 210 mm
- Plus Strainer 3 1/2"
- Cabinet size 800 mm

Top mount Cod. **ALBRP70**



Accessories on page 101



Accessories on page 101

LAYER BRP 65 READY



- Wooden chopping board 5
- Colander 22
- Arion Tap 59

Top mount Cod. **SABRP65**

LAYER BRP 65 PRO



- Wooden chopping board 5

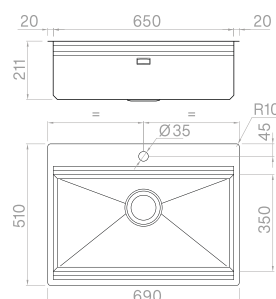
Top mount Cod. **SBBRP65**

LAYER BRP 65 SOLO



- |                    |                  |
|--------------------|------------------|
| Material           | AISI 304         |
| Finishing          | Brushed          |
| Inner Corner       | '0' Radius angle |
| Overall dimensions | 690 x 510 mm     |
| Basin dimensions   | 650 x 350 mm     |
| Bowl depth         | 210 mm           |
| Plus Strainer      | 3 ½"             |
| Cabinet size       | 750 mm           |

Top mount Cod. **ALBRP65**



Accessories on page 101

LAYER BRP 50 READY



- Wooden chopping board 5
- Colander 22
- Arion Tap 59

Top mount Cod. **SABRP50**

LAYER BRP 50 PRO



- Wooden chopping board 5

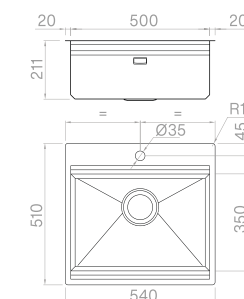
Top mount Cod. **SBBRP50**

LAYER BRP 50 SOLO



- |                    |                  |
|--------------------|------------------|
| Material           | AISI 304         |
| Finishing          | Brushed          |
| Inner Corner       | '0' Radius angle |
| Overall dimensions | 540 x 510 mm     |
| Basin dimensions   | 500 x 350 mm     |
| Bowl depth         | 210 mm           |
| Plus Strainer      | 3 ½"             |
| Cabinet size       | 600 mm           |

Top mount Cod. **ALBRP50**



Accessories on page 101



Upper level



Lower level



Oak wood chopping board

5

300x405x20 mm

Cod. **TSBR4030**



PaperStone® chopping board

57

300x405x20 mm

Cod. **TPBR4030**



Grid

15

300x405x25 mm

Cod. **GFL4030**



Colander

22

190x375x80 mm

Cod. **VFPSBR19**



Colander

49

300x375x80 mm

Cod. **VFGSBR34**



Basin

29

300x375x160 mm

Cod. **VGSBR34**



Our accessory channels are designed to optimize space and enhance ergonomics in the kitchen. Integrated into countertops with a minimum depth of 80 cm, they accommodate utensils, containers and small appliances, keeping everything within easy reach. With this solution, elements normally distributed throughout the kitchen find their place within a single structure, ensuring order, functionality and complete design freedom, without constraints related to plumbing or technical connections. Available in different lengths, these modular systems offer three installation options, delivering versatility and practicality without compromise.



# ACCESSORY CHANNEL



# INSTALLATIONS

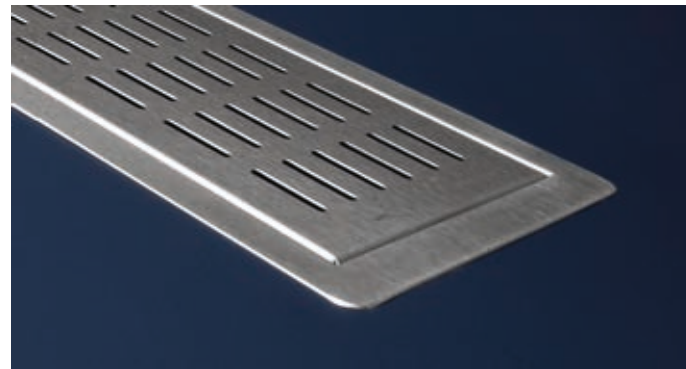
## On Top

The accessory channel is designed with a perfect shape, rising 40 mm on the benchtop.



## Top mount

The top mount allows for easy installation on every type of kitchen top.



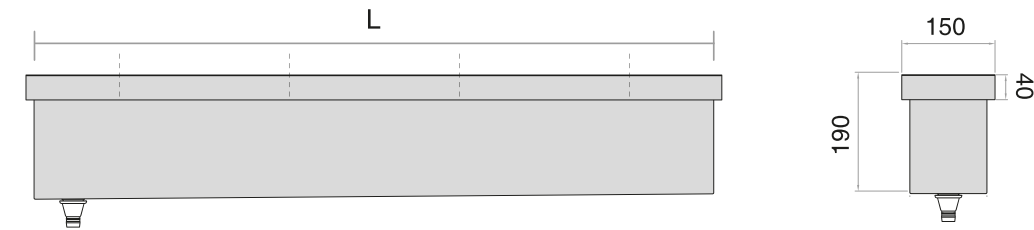
## Under mount

There are no visible frames from the top, and the equipped elements are aligned with the surface.

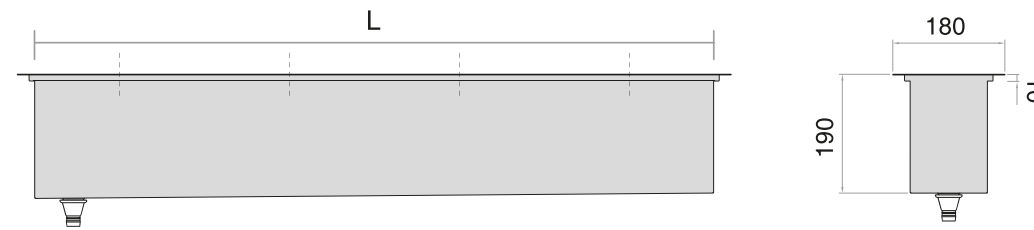


# MODULARITY

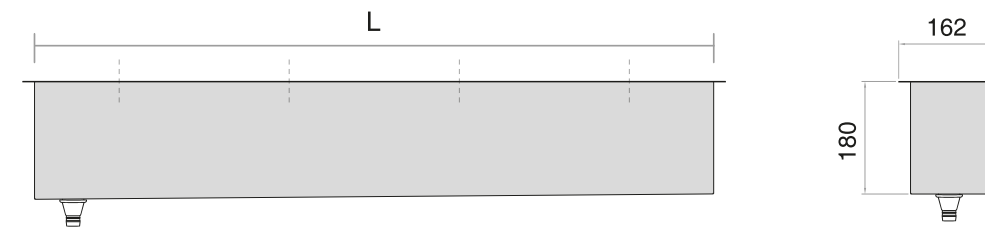
12, 10, 8, 6, 5 AND 4 UNIT



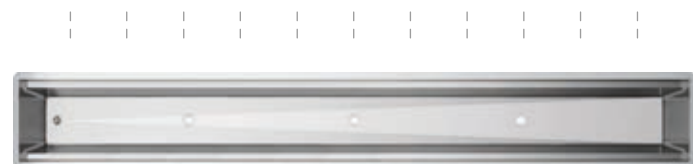
12, 10, 8, 6, 5 AND 4 UNIT






12, 10, 8, 6, 5 AND 4 UNIT



**CHANNEL 180**






Material AISI 316L  
 Finishing Brushed  
 Nominal dimensions 1634 x 140 mm  
 Depth 190 mm  
 Strainer Drainer kit included  
 Size 1800 mm  
 Modularity 12 units

-  On Top Cod. **CAI18**
-  Top mount Cod. **CAG18**
-  Under mount Cod. **CA0180**

**CHANNEL 150**






Material AISI 316L  
 Finishing Brushed  
 Nominal dimensions 1362 x 140 mm  
 Depth 190 mm  
 Strainer Drainer kit included  
 Size 1500 mm  
 Modularity 10 units

-  On Top Cod. **CAI15**
-  Top mount Cod. **CAG15**
-  Under mount Cod. **CA0150**

**CHANNEL 120**






Material AISI 316L  
 Finishing Brushed  
 Nominal dimensions 1090 x 140 mm  
 Depth 190 mm  
 Strainer Drainer kit included  
 Size 1200 mm  
 Modularity 8 units

-  On Top Cod. **CAI12**
-  Top mount Cod. **CAG12**
-  Under mount Cod. **CA0120**

**CHANNEL 90**






Material AISI 316L  
 Finishing Brushed  
 Nominal dimensions 818 x 140 mm  
 Depth 190 mm  
 Strainer Drainer kit included  
 Size 900 mm  
 Modularity 6 units

-  On Top Cod. **CAI90**
-  Top mount Cod. **CAG90**
-  Under mount Cod. **CA090**

**CHANNEL 75**






Material AISI 316L  
 Finishing Brushed  
 Nominal dimensions 682 x 140 mm  
 Depth 190 mm  
 Strainer Drainer kit included  
 Size 750 mm  
 Modularity 5 units

-  On Top Cod. **CAI75**
-  Top mount Cod. **CAG75**
-  Under mount Cod. **CA075**

**CHANNEL 60**



Material AISI 316L  
 Finishing Brushed  
 Nominal dimensions 546 x 140 mm  
 Depth 190 mm  
 Strainer Drainer kit included  
 Size 600 mm  
 Modularity 4 units

-  On Top Cod. **CAI60**
-  Top mount Cod. **CAG60**
-  Under mount Cod. **CA060**

Tool holder PaperStone®

136x140 mm

Unit: 1

Cod. **PU13PS**



Small tray PaperStone®

136x140 mm

Unit: 1

Cod. **RPF13PS**

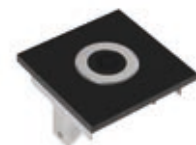


Wireless charger PaperStone®

136x140 mm

Unit: 1

Cod. **CW13PS**

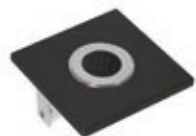


Bluetooth speaker PaperStone®

136x140 mm

Unit: 1

Cod. **CABL13PS**



Dispenser PaperStone®

136 x 140 mm

Unit: 1

Cod. **PD13PS**



1F tap holder PaperStone®

136x140 mm

Unit: 1

Cod. **PM13PS**



Mixer tap holder 1F PaperStone®

272x140 mm

Unit: 2

Cod. **PM1FPS**



Mixer tap holder 2F PaperStone®

272x140 mm

Unit: 2

Cod. **PM2FPS**



Mixer tap holder 3F PaperStone®

272x140 mm

Unit: 2

Cod. **PM3FPS**



Garden colander PaperStone®

272x140 mm

Unit: 2

Cod. **VPP2HPS**



Big tray PaperStone®

272x140 mm

Unit: 2

Cod. **RFG27PS**



PaperStone® knife holder

408x140 mm

Unit: 3

Cod. **VPCL40PS**



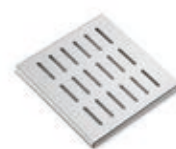
## Tool holder

136x140 mm

Cod. **PU13B****Unit: 1**

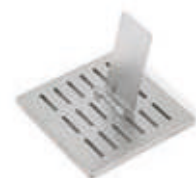
## Small tray

136x140 mm

Cod. **RPF13B****Unit: 1**

## Small tray + device support

136x140 mm

Cod. **RFSD13B****Unit: 1**

## Wireless charger

136x140 mm

Cod. **CW13B****Unit: 1**

## Bluetooth speaker

136x140 mm

Cod. **CABL13B****Unit: 1**

## Small tap holder

136x140 mm

Cod. **PM13B****Unit: 1**

## Dispenser

136x140 mm

Cod. **PD13B****Unit: 1**

## Mixer tap holder 1F

272x140 mm

Cod. **PM1FB****Unit: 2**

## Mixer tap holder 2F

272x140 mm

Cod. **PM2FB****Unit: 2**

## Mixer tap holder 3F

272x140 mm

Cod. **PM3FB****Unit: 2**

## Big tray

272x140 mm

Cod. **RFG27B****Unit: 2**

## Colander

272x140 mm

Cod. **VASF27B****Unit: 2**

## Garden colander

272x140 mm

Cod. **VPP2HB****Unit: 2**

## Colander + plate holder

272x140 mm

Cod. **VPP27B****Unit: 2**

## Flip socket set

272x140 mm

Cod. **PESVPB****Unit: 2**

## Oak wood knife holder

408x140 mm

Cod. **VPCLR40B****Unit: 3**

## Ice bucket

408x140 mm

Cod. **VAPG40B****Unit: 3**



INTEGRATED

# LINEA

The distinctive feature lies in its exclusive Edgeless installation, where the joint with the countertop becomes completely invisible. The two elements, the worktop and LINEA, blend seamlessly, resulting in a level of aesthetic purity that is truly unmatched. Designed for easy installation on all materials and thicknesses, this solution offers exceptional edge protection, enhancing impact resistance over time.

An intelligent system developed in collaboration with leading ceramic slab manufacturers, created to deliver truly exclusive design solutions.



LINEA 70 READY



- Wooden chopping board **3**
- Slanted colander **23**
- Eos Tap **39**

Edgeless Cod. **SAL70**

LINEA 70 PRO



Colander **16**

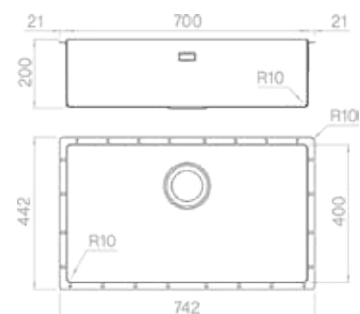
Edgeless Cod. **SBL70**

LINEA 70 SOLO



Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Basin dimensions	700 x 400 mm
Bowl depth	200 mm
Standard strainer	3 1/2"
Cabinet size	800 mm

Edgeless 7 mm Cod. **L70**  
 Edgeless 13 mm Cod. **L70F13**  
 Edgeless 21 mm Cod. **L70F21**



Accessories on page 125

LINEA 65 READY



- Wooden chopping board **3**
- Slanted colander **23**
- Eos Tap **39**

Edgeless Cod. **SAL65**

LINEA 65 PRO



Colander **16**

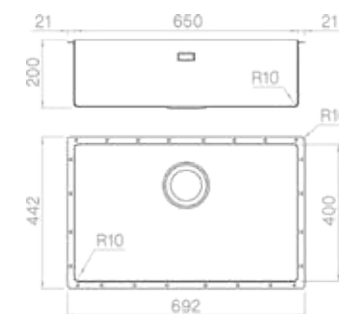
Edgeless Cod. **SBL65**

LINEA 65 SOLO



Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Basin dimensions	650 x 400 mm
Bowl depth	200 mm
Standard strainer	3 1/2"
Cabinet size	750 mm

Edgeless 13 mm Cod. **L65F13**



Accessories on page 125

LINEA 50 READY

Colander  
Eidos Tap

16  
46



Edgeless Cod. **SAL50**

LINEA 50 PRO

Colander

16



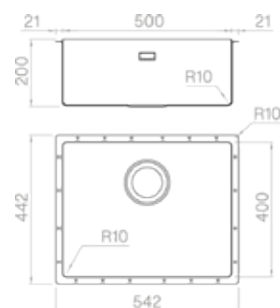
Edgeless Cod. **SBL50**

LINEA 50 SOLO

Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Basin dimensions	500 x 400 mm
Bowl depth	200 mm
Standard strainer	3 1/2"
Cabinet size	600 mm



Edgeless 7 mm Cod. **L50**  
Edgeless 13 mm Cod. **L50F13**  
Edgeless 21 mm Cod. **L50F21**



Accessories on page 125

LINEA 45 READY

Colander  
Eidos Tap

16  
46



Edgeless Cod. **SAL45**

LINEA 45 PRO

Colander

16



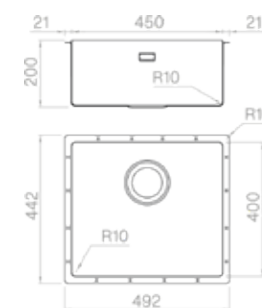
Edgeless Cod. **SBL45**

LINEA 45 SOLO

Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Basin dimensions	450 x 400 mm
Bowl depth	200 mm
Standard strainer	3 1/2"
Cabinet size	600 mm



Edgeless 13 mm Cod. **L45F13**



Accessories on page 125

LINEA 40

READY

Colander  
Eidos Tap

16  
46



Edgeless

Cod. **SAL40**

LINEA 40

PRO

Colander

16



Edgeless

Cod. **SBL40**

LINEA 40

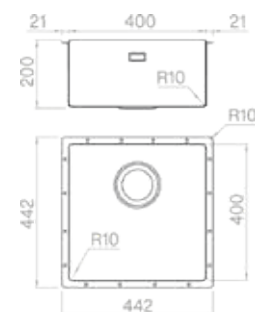
SOLO

Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Basin dimensions	400 x 400 mm
Bowl depth	200 mm
Standard strainer	3 ½"
Cabinet size	450 mm



Edgeless 13 mm

Cod. **L40F13**



Accessories on page 125

LINEA 34

READY

Colander  
Eidos Tap

16  
46



Edgeless

Cod. **SAL34**

LINEA 34

PRO

Colander

16



Edgeless

Cod. **SBL34**

LINEA 34

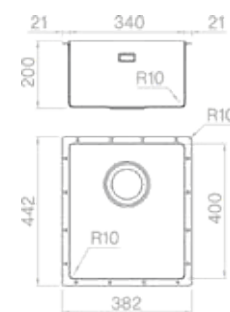
SOLO

Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Basin dimensions	340 x 400 mm
Bowl depth	200 mm
Standard strainer	3 ½"
Cabinet size	450 mm



Edgeless 13 mm

Cod. **L34F13**



Accessories on page 125



Oak wood chopping board

3

300x420x20 mm

Cod. **TRIB3042**

PaperStone® chopping board

73

200x420x20 mm

Cod. **TRPS2042**

PaperStone® chopping board

54

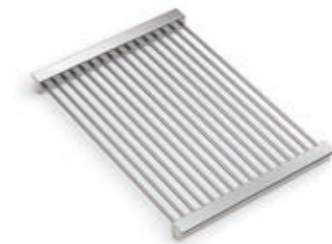
300x420x20 mm

Cod. **TRPS3042**

Grid

12

300x420x25 mm

Cod. **GRS2542**

Colander

16

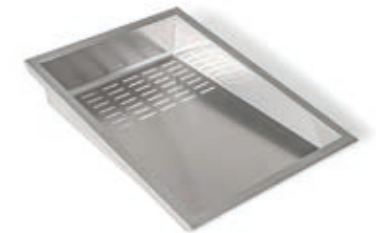
190x420x60 mm

Cod. **VQSF2142**

Slanted colander

23

300x420x110/60 mm

Cod. **VQSI2842**

Basin

26

300x420x160 mm

Cod. **VQSP2842**

Dish tray

53

300x420x60 mm

Cod. **VQSF2842**

Drainer tray

61

340x420x30 mm

Cod. **VQSI3442**

PaperStone® Slicer/grater set

75

200x420x80 mm

Cod. **TI24426P**

# SHORE

Developed from an innovative concept. The internal walls are clad in the same material as the worktop, supported and protected on the back by welded corners that preserve the surface finish while ensuring solidity and lasting durability.

The bottom, left visible and defined by an exclusive inclined perimeter, provides a distinctive aesthetic value while offering advanced protection.

This solution shields against impacts that could damage even the hardest and most delicate materials, and guarantees complete resistance to thermal shock. Natural micro expansions are absorbed by the steel, preventing the formation of micro cracks over time.



**SHORE 70** **READY**



Colander **16**  
Eidos Tap **46**

Integrated 12 mm Cod. **SASH70**

**SHORE 70** **PRO**



Colander **16**

Integrated 12 mm Cod. **SBSH70**

**SHORE 70** **SOLO**

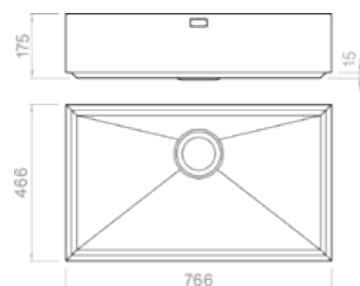


Material	AISI 304
Finishing	Brushed
Inner Corner	R 0 mm Welded
Overall dimensions	766 x 466 mm
Basin dimensions	700 x 400 mm
Bowl depth	175 mm
Standard strainer	3 ½"
Cabinet size	800 mm

Integrated 12 mm Cod. **SH70**

Accessories on page 135

**20 mm** On request



**SHORE 65** **READY**



Colander **16**  
Eidos Tap **46**

Integrated 12 mm Cod. **SASH65**

**SHORE 65** **PRO**



Colander **16**

Integrated 12 mm Cod. **SBSH65**

**SHORE 65** **SOLO**

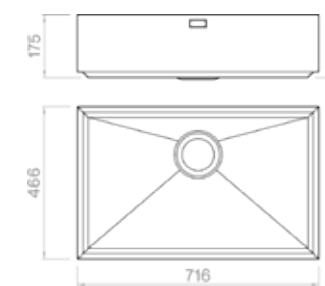


Material	AISI 304
Finishing	Brushed
Inner Corner	R 0 mm Welded
Overall dimensions	716 x 466 mm
Basin dimensions	650 x 400 mm
Bowl depth	175 mm
Standard strainer	3 ½"
Cabinet size	750 mm

Integrated 12 mm Cod. **SH65**

Accessories on page 135

**20 mm** On request



SHORE 50 READY



Colander **16**  
Eidos Tap **46**

Integrated 12 mm Cod. **SASH50**

SHORE 50 PRO



Colander **16**

Integrated 12 mm Cod. **SBSH50**

SHORE 50 SOLO

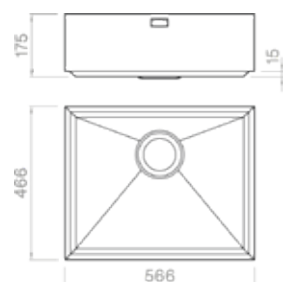


Material	AISI 304
Finishing	Brushed
Inner Corner	R 0 mm Welded
Overall dimensions	566 x 466 mm
Basin dimensions	500 x 400 mm
Bowl depth	175 mm
Standard strainer	3 1/2"
Cabinet size	600 mm

Integrated 12 mm Cod. **SH50**

Accessories on page 135

20 mm On request



SHORE 45 READY



Colander **16**  
Eidos Tap **46**

Integrated 12 mm Cod. **SASH45**

SHORE 45 PRO



Colander **16**

Integrated 12 mm Cod. **SBSH45**

SHORE 45 SOLO

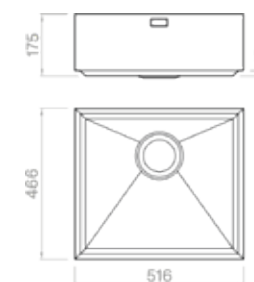


Material	AISI 304
Finishing	Brushed
Inner Corner	R 0 mm Welded
Overall dimensions	516 x 466 mm
Basin dimensions	450 x 400 mm
Bowl depth	175 mm
Standard strainer	3 1/2"
Cabinet size	600 mm

Integrated 12 mm Cod. **SH45**

Accessories on page 135

20 mm On request



SHORE 40 READY



Colander **16**  
Eidos Tap **46**

Integrated 12 mm Cod. **SASH40**

SHORE 40 PRO



Colander **16**

Integrated 12 mm Cod. **SBSH40**

SHORE 40 SOLO

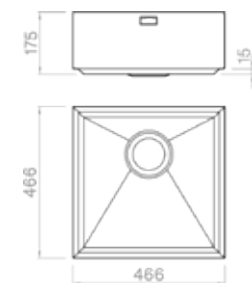


Material	AISI 304
Finishing	Brushed
Inner Corner	R 0 mm Welded
Overall dimensions	466 x 466 mm
Basin dimensions	400 x 400 mm
Bowl depth	175 mm
Standard strainer	3 ½"
Cabinet size	600 mm

Integrated 12 mm Cod. **SH40**

Accessories on page 135

20 mm On request



SHORE 34 READY



Colander **16**  
Eidos Tap **46**

Integrated 12 mm Cod. **SASH34**

SHORE 34 PRO



Colander **16**

Integrated 12 mm Cod. **SBSH34**

SHORE 34 SOLO

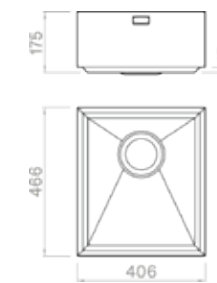


Material	AISI 304
Finishing	Brushed
Inner Corner	R 0 mm Welded
Overall dimensions	406 x 466 mm
Basin dimensions	340 x 400 mm
Bowl depth	175 mm
Standard strainer	3 ½"
Cabinet size	450 mm

Integrated 12 mm Cod. **SH34**

Accessories on page 135

20 mm On request



**Oak wood chopping board****3**

300x420x20 mm

Cod. **TRIB3042****PaperStone® chopping board****73**

200x420x20 mm

Cod. **TRPS2042****PaperStone® chopping board****54**

300x420x20 mm

Cod. **TRPS3042****Grid****12**

300x420x25 mm

Cod. **GRS2542****Colander****16**

190x420x60 mm

Cod. **VQSF2142****Slanted colander****23**

300x420x110/60 mm

Cod. **VQSI2842****Basin****26**

300x420x160 mm

Cod. **VQSP2842****Dish tray****53**

300x420x60 mm

Cod. **VQSF2842****Drainer tray****61**

340x420x30 mm

Cod. **VQSI3442****PaperStone® Slicer/grater set****75**

200x420x80 mm

Cod. **TI24426P**



SINKS

# GHOST

Functionality remains at the heart of the project.

It is a brilliant solution for compact units that still aspire to a premium standard.

The distinctive lowered area allows the mixer to be housed within the working zone, enabling it to fold down until it sits perfectly flush with the countertop. Once covered, the entire area becomes seamlessly and discreetly integrated.

Ease of cleaning is ensured by fully welded internal corners with a 10 mm radius, an essential detail that guarantees comfort and hygiene with every use.



## GHOST 60

## READY



PaperStone® chopping board

73

Circle Tap

52



-  Top mount
-  Flush mount
-  Under mount

Cod. **SAGI60RM**

Cod. **SAGF60RM**

Cod. **SAG060RM**


## GHOST 60

## PRO

Circle Tap

52



-  Top mount
-  Flush mount
-  Under mount

Cod. **SBGI60RM**

Cod. **SBGF60RM**

Cod. **SBG060RM**

## GHOST 60

## SOLO

Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Overall dimensions	440 x 520 mm
Basin dimensions	400 x 400 + 80 mm
Bowl depth	65/200 mm
Plus Strainer	3 ½"
Cabinet size	600 mm

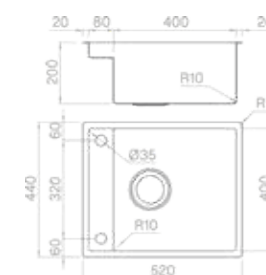


-  Top mount
-  Flush mount
-  Under mount

Cod. **SIG60RM**

Cod. **SFG60RM**

Cod. **SSG60RM**



Accessories on page 141

Oak wood chopping board

3

300x420x20 mm

Cod. **TRIB3042**



PaperStone® chopping board

73

200x420x20 mm

Cod. **TRPS2042**



Colander

16

190x420x60 mm

Cod. **VQSF2142**



Grid

12

300x420x25 mm

Cod. **GRS2542**



PaperStone® Slicer/grater set

75

200x420x80 mm

Cod. **T124426P**



## RADIUS XL

The extra-deep version is designed for specific storage needs. It is ideal for spaces that require larger volumes, such as laundry areas. With a depth greater than any other offering on the market, the XL model ensures maximum functionality and ease of cleaning without compromising on elegance.

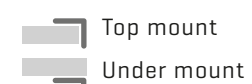


## RADIUS XL 74

READY

Slanted colander  
Eos Tap

23  
39

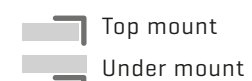
Cod. **SABG74XL**

## RADIUS XL 74

PRO

Colander

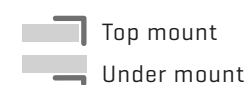
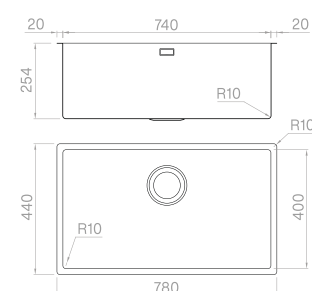
16

Cod. **SBBG74XL**

## RADIUS XL 74

SOLO

Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Overall dimensions	780 x 440 mm
Basin dimensions	740 x 400 mm
Bowl depth	254 mm
Standard strainer	3 ½"
Cabinet size	800 mm

Cod. **BG74XL**

Accessories on page 155

## RADIUS XL 50

READY

Slanted colander  
Eos Tap

23  
39

Cod. **SABG50XL**

## RADIUS XL 50

PRO

Colander

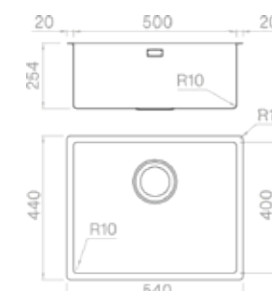
16

Cod. **SBBG50XL**

## RADIUS XL 50

SOLO

Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Overall dimensions	540 x 440 mm
Basin dimensions	500 x 400 mm
Bowl depth	254 mm
Standard strainer	3 ½"
Cabinet size	600 mm

Cod. **BG50XL**

Accessories on page 155

# RADIUS

It stands out for its essential and functional design, featuring internal corners welded with a minimum 10 mm radius for easy cleaning. Thoughtful craftsmanship and the purity of its geometries combine to create a balanced, sophisticated line, suitable for any environment. The collection is available in a wide range of sizes.



## RADIUS 81

## READY



Wooden chopping board  
Slanted colander  
Hidros Tap

3  
23  
40

Top mount  
Flush mount  
Under mount

Cod. **SAB181R1**  
Cod. **SABG81R1**  
Cod. **SABO81R1**

## RADIUS 81

## PRO



Colander

16

Top mount  
Flush mount  
Under mount

Cod. **SBB181R1**  
Cod. **SBBG81R1**  
Cod. **SBBO81R1**

## RADIUS 81

## SOLO

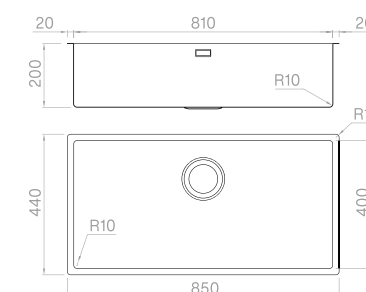


Material AISI 304  
Finishing Brushed  
Inner Corner R 10 mm Welded  
Overall dimensions 850 x 440 mm  
Basin dimensions 810 x 400 mm  
Bowl depth 200 mm  
Standard strainer 3 ½"  
Cabinet size 900 mm

Top mount  
Flush mount  
Under mount

Cod. **B18140R1**  
Cod. **BG8140R1**  
Cod. **B08140R1**

Accessories on page 155



## RADIUS 70 READY



Wooden chopping board  
Slanted colander  
Hidros Tap

3  
23  
40

Top mount  
Flush mount  
Under mount

Cod. **SABI70R1**  
Cod. **SABG70R1**  
Cod. **SABO70R1**

## RADIUS 70 PRO



Colander

16

Top mount  
Flush mount  
Under mount

Cod. **SBBI70R1**  
Cod. **SBBG70R1**  
Cod. **SBBO70R1**

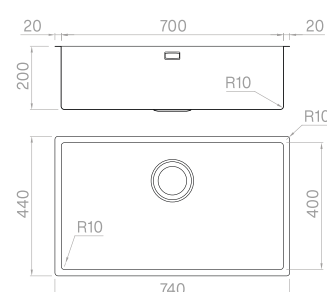
## RADIUS 70 SOLO



Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Overall dimensions	740 x 440 mm
Basin dimensions	700 x 400 mm
Bowl depth	200 mm
Standard strainer	3 ½"
Cabinet size	800 mm

Top mount  
Flush mount  
Under mount

Cod. **B17040R1**  
Cod. **BG7040R1**  
Cod. **B07040R1**



Accessories on page 155

## RADIUS 65 READY



Wooden chopping board  
Colander  
Eos Tap

3  
16  
39

Top mount  
Flush mount  
Under mount

Cod. **SABI65R1**  
Cod. **SABG65R1**  
Cod. **SABO65R1**

## RADIUS 65 PRO



Colander

16

Top mount  
Flush mount  
Under mount

Cod. **SBBI65R1**  
Cod. **SBBG65R1**  
Cod. **SBBO65R1**

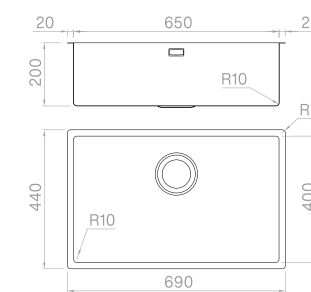
## RADIUS 65 SOLO



Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Overall dimensions	690 x 440 mm
Basin dimensions	650 x 400 mm
Bowl depth	200 mm
Standard strainer	3 ½"
Cabinet size	750 mm

Top mount  
Flush mount  
Under mount

Cod. **B16540R1**  
Cod. **BG6540R1**  
Cod. **B06540R1**



Accessories on page 155

## RADIUS 55

## READY

Colander  
Eos Tap

16  
39



Top mount  
Flush mount  
Under mount

Cod. **SABI55R1**  
Cod. **SABG55R1**  
Cod. **SAB055R1**

## RADIUS 55

## PRO

Colander

16



Top mount  
Flush mount  
Under mount

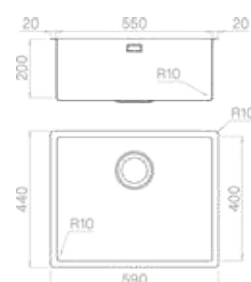
Cod. **SBI55R1**  
Cod. **SBG55R1**  
Cod. **SBB055R1**

## RADIUS 55

## SOLO

Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Overall dimensions	590 x 440 mm
Basin dimensions	550 x 400 mm
Bowl depth	200 mm
Standard strainer	3 ½"
Cabinet size	600 mm

Top mount Cod. **B15540R1**  
Flush mount Cod. **BG5540R1**  
Under mount Cod. **B05540R1**



Accessories on page 155

## RADIUS 50

## READY

Colander  
Eos Tap

16  
39



Top mount  
Flush mount  
Under mount

Cod. **SABI50R1**  
Cod. **SABG50R1**  
Cod. **SAB050R1**

## RADIUS 50

## PRO

Colander

16



Top mount  
Flush mount  
Under mount

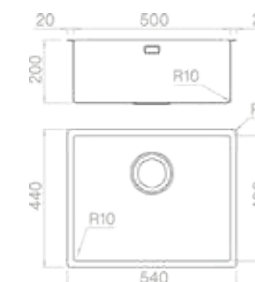
Cod. **SBI50R1**  
Cod. **SBG50R1**  
Cod. **SBB050R1**

## RADIUS 50

## SOLO

Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Overall dimensions	540 x 440 mm
Basin dimensions	500 x 400 mm
Bowl depth	200 mm
Standard strainer	3 ½"
Cabinet size	600 mm

Top mount Cod. **B15040R1**  
Flush mount Cod. **BG5040R1**  
Under mount Cod. **B05040R1**






Accessories on page 155

**RADIUS 45** **READY**






Colander **16**  
Eidos Tap **46**

-  Top mount Cod. **SABI45R1**
-  Flush mount Cod. **SABG45R1**
-  Under mount Cod. **SABO45R1**

**RADIUS 45** **PRO**






Colander **16**

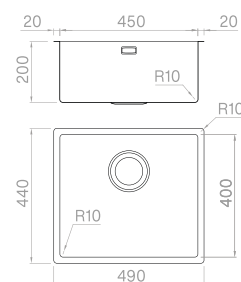
-  Top mount Cod. **SBBI45R1**
-  Flush mount Cod. **SBBG45R1**
-  Under mount Cod. **SBBO45R1**

**RADIUS 45** **SOLO**



Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Overall dimensions	490 x 440 mm
Basin dimensions	450 x 400 mm
Bowl depth	200 mm
Standard strainer	3 1/2"
Cabinet size	600 mm

-  Top mount Cod. **BI4540R1**
-  Flush mount Cod. **BG4540R1**
-  Under mount Cod. **BO4540R1**






Accessories on page 155

**RADIUS 40** **READY**






Colander **16**  
Eidos Tap **46**

-  Top mount Cod. **SABI40R1**
-  Flush mount Cod. **SABG40R1**
-  Under mount Cod. **SABO40R1**

**RADIUS 40** **PRO**






Colander **16**

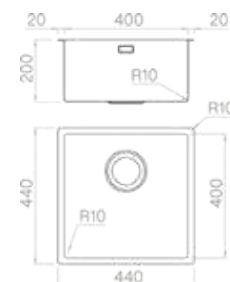
-  Top mount Cod. **SBBI40R1**
-  Flush mount Cod. **SBBG40R1**
-  Under mount Cod. **SBBO40R1**

**RADIUS 40** **SOLO**



Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Overall dimensions	440 x 440 mm
Basin dimensions	400 x 400 mm
Bowl depth	200 mm
Standard strainer	3 1/2"
Cabinet size	600 mm

-  Top mount Cod. **BI4040R1**
-  Flush mount Cod. **BG4040R1**
-  Under mount Cod. **BO4040R1**



Accessories on page 155

## RADIUS 34

## READY



Colander  
Eidos Tap

16  
46

Top mount  
Flush mount  
Under mount

Cod. **SAB134R1**  
Cod. **SABG34R1**  
Cod. **SAB034R1**

## RADIUS 34

## PRO



Colander

16

Top mount  
Flush mount  
Under mount

Cod. **SBB134R1**  
Cod. **SBBG34R1**  
Cod. **SBB034R1**

## RADIUS 34

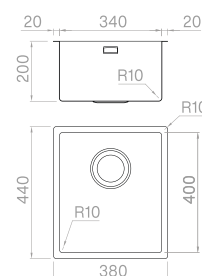
## SOLO



Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Overall dimensions	380 x 440 mm
Basin dimensions	340 x 400 mm
Bowl depth	200 mm
Standard strainer	3 ½"
Cabinet size	450 mm

Top mount  
Flush mount  
Under mount

Cod. **B13440R1**  
Cod. **BG3440R1**  
Cod. **B03440R1**



Accessories on page 155

## Oak wood chopping board

3

300x420x20 mm  
Cod. **TRIB3042**



## PaperStone® chopping board

73

200x420x20 mm  
Cod. **TRPS2042**



## PaperStone® chopping board

54

300x420x20 mm  
Cod. **TRPS3042**



## Grid

12

300x420x25 mm  
Cod. **GRS2542**



## Colander

16

190x420x60 mm  
Cod. **VQSF2142**



## Slanted colander

23

300x420x110/60 mm  
Cod. **VQSI2842**



## Basin

26

300x420x160 mm  
Cod. **VQSP2842**



## Dish tray

53

300x420x60 mm  
Cod. **VQSF2842**



## Drainer tray

61

340x420x30 mm  
Cod. **VQSI3442**



## PaperStone® Slicer/grater set

75

200x420x80 mm  
Cod. **TI2442GP**



# RADIUS MATTE VINTAGE

Elegant and refined, this finish highlights the interplay between the precision of stainless steel and the warmth of a deliberately textured surface. Its tactile character is enhanced, while providing increased protection from the very first moments of use.



## RADIUS MATTE VINTAGE 70

READY

PaperStone® chopping board  
Slanted colander  
Eos Tap

73

24

39



Top mount  
Flush mount  
Under mount

Cod. **SABI70RH**

Cod. **SABG70RH**

Cod. **SABO70RH**

## RADIUS MATTE VINTAGE 70

PRO

Slanted colander

24



Top mount  
Flush mount  
Under mount

Cod. **SBBI70RH**

Cod. **SBBG70RH**

Cod. **SBBO70RH**

## RADIUS MATTE VINTAGE 70

SOLO

Material	AISI 304
Finishing	Brushed matte
Inner Corner	R 10 mm Welded
Overall dimensions	740 x 440 mm
Basin dimensions	700 x 400 mm
Bowl depth	200 mm
Standard strainer	3 ½"
Cabinet size	800 mm

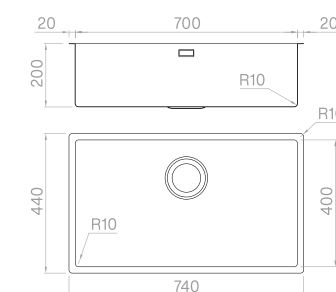


Top mount  
Flush mount  
Under mount

Cod. **B17040RH**

Cod. **BG7040RH**

Cod. **B07040RH**



Accessories on page 161

## RADIUS MATTE VINTAGE 50




READY

PaperStone® chopping board  
Eos Tap

73

39



-  Top mount
-  Flush mount
-  Under mount

Cod. **SABI50RH**Cod. **SABG50RH**Cod. **SABO50RH**




## RADIUS MATTE VINTAGE 50

PRO

Slanted colander

24






-  Top mount
-  Flush mount
-  Under mount

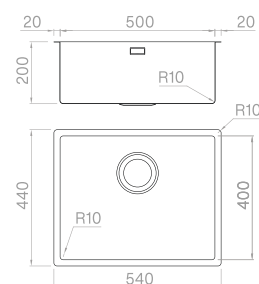
Cod. **SBBI50RH**Cod. **SBBG50RH**Cod. **SBBO50RH**

## RADIUS MATTE VINTAGE 50

SOLO

Material	AISI 304
Finishing	Brushed matte
Inner Corner	R 10 mm Welded
Overall dimensions	540 x 440 mm
Basin dimensions	500 x 400 mm
Bowl depth	200 mm
Standard strainer	3 ½"
Cabinet size	600 mm

-  Top mount
-  Flush mount
-  Under mount

Cod. **B15040RH**Cod. **BG5040RH**Cod. **BO5040RH**

Accessories on page 161

## RADIUS MATTE VINTAGE 40

READY

PaperStone® chopping board  
Eos Tap

73

39



-  Top mount
-  Flush mount
-  Under mount

Cod. **SABI40RH**Cod. **SABG40RH**Cod. **SABO40RH**




## RADIUS MATTE VINTAGE 40

PRO

Slanted colander

24



-  Top mount
-  Flush mount
-  Under mount

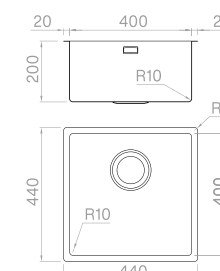
Cod. **SBBI40RH**Cod. **SBBG40RH**Cod. **SBBO40RH**

## RADIUS MATTE VINTAGE 40

SOLO

Material	AISI 304
Finishing	Brushed matte
Inner Corner	R 10 mm Welded
Overall dimensions	440 x 440 mm
Basin dimensions	400 x 400 mm
Bowl depth	200 mm
Standard strainer	3 ½"
Cabinet size	600 mm

-  Top mount
-  Flush mount
-  Under mount

Cod. **B14040RH**Cod. **BG4040RH**Cod. **BO4040RH**

Accessories on page 161



## Oak wood chopping board

3

300x420x20 mm

Cod. **TRIB3042**

## PaperStone® chopping board

73

200x420x20 mm

Cod. **TRPS2042**

## PaperStone® chopping board

54

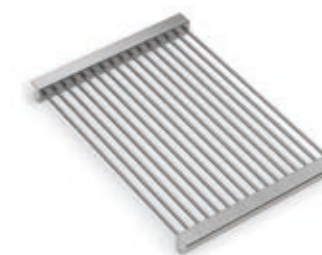
300x420x20 mm

Cod. **TRPS3042**

## Grid mat vintage

13

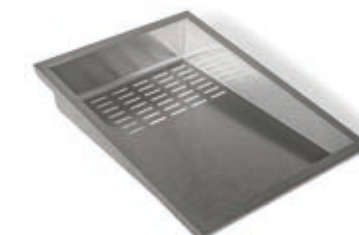
300x420x25 mm

Cod. **GRH2542**

## Slanted colander mat vintage

24

300x420x80/40 mm

Cod. **VQH12842**

## Colander mat vintage

20

190x420x60 mm

Cod. **VQHF2142**

## PaperStone® Slicer/grater set

75

200x420x80 mm

Cod. **T124426P**

# MOSE

A generous work area featuring an internal partition, designed to create two functional zones without fully separating them. Thanks to its lowered configuration, the partition allows the use of a single hole in the countertop while enabling the smooth movement of numerous dedicated accessories, expanding its versatility. The working area has never been so sophisticated, practical, and adaptable.



## MOSE 91 READY

Wooden chopping board  
Colander  
Eos Tap

3  
16  
39



Top mount  
Under mount

Cod. **SAM91R1**  
Cod. **SAM091R1**

## MOSE 91 PRO

Colander

16



Top mount  
Under mount

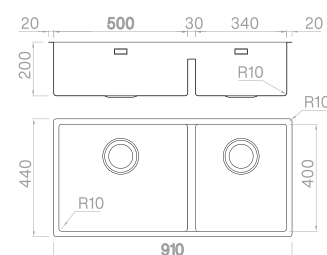
Cod. **SBM91R1**  
Cod. **SBM091R1**

## MOSE 91 SOLO

Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Overall dimensions	910 x 440 mm
Basin dimensions	500 x 400 mm / 340 x 400 mm
Bowl depth	200 mm
Standard strainer	3 ½"
Cabinet size	1200 mm

Top mount  
Under mount

Cod. **MI9140R1**  
Cod. **MO9140R1**



Accessories on page 169

## MOSE 87 READY

Wooden chopping board  
Colander  
Eos Tap

3  
16  
39



Top mount  
Under mount

Cod. **SAM87R1**  
Cod. **SAM087R1**

## MOSE 87 PRO

Colander

16



Top mount  
Under mount

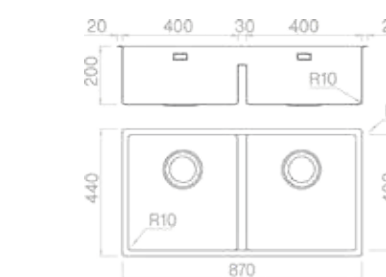
Cod. **SBM87R1**  
Cod. **SBM087R1**

## MOSE 87 SOLO

Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Overall dimensions	870 x 440 mm
Basin dimensions	400 x 400 mm / 400 x 400 mm
Bowl depth	200 mm
Standard strainer	3 ½"
Cabinet size	900 mm

Top mount  
Under mount

Cod. **MI8740R1**  
Cod. **MO8740R1**



Accessories on page 169


## MOSE 81

## READY



Wooden chopping board  
Colander  
Eos Tap

3  
16  
39

 Top mount  
 Under mount

Cod. **SAM181R1**  
Cod. **SAM081R1**



## MOSE 81

## PRO



Colander

16

 Top mount  
 Under mount



Cod. **SBM181R1**  
Cod. **SBM081R1**

## MOSE 81

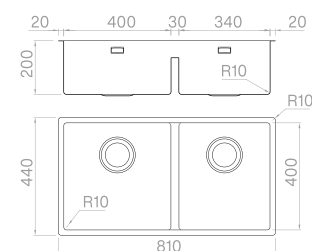
## SOLO



Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Overall dimensions	810 x 440 mm
Basin dimensions	400 x 400 mm / 340 x 400 mm
Bowl depth	200 mm
Standard strainer	3 ½"
Cabinet size	900 mm

 Top mount  
 Under mount

Cod. **M18140R1**  
Cod. **M08140R1**



Accessories on page 169

## MOSE 60

## READY



Wooden chopping board  
Colander  
Eidos Tap

3  
16  
46

 Top mount  
 Under mount

Cod. **SAM160R1**  
Cod. **SAM060R1**

## MOSE 60

## PRO



Colander

16

 Top mount  
 Under mount

Cod. **SBM160R1**  
Cod. **SBM060R1**

## MOSE 60

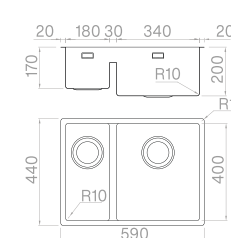
## SOLO



Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Overall dimensions	590 x 440 mm
Basin dimensions	180 x 400 mm / 340 x 400 mm
Bowl depth	170 / 200 mm
Standard strainer	3 ½"
Cabinet size	600 mm

 Top mount  
 Under mount

Cod. **M16040R1**  
Cod. **M06040R1**



Accessories on page 169



Oak wood chopping board

3

300x420x20 mm

Cod. **TRIB3042**

PaperStone® chopping board

73

200x420x20 mm

Cod. **TRPS2042**

PaperStone® chopping board

54

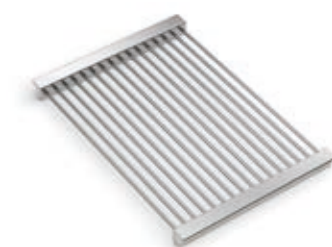
300x420x20 mm

Cod. **TRPS3042**

Grid

12

300x420x25 mm

Cod. **GRS2542**

Colander

16

190x420x60 mm

Cod. **VQSF2142**

Slanted colander

23

300x420x110/60 mm

Cod. **VQSI2842**

Basin

26

300x420x160 mm

Cod. **VQSP2842**

Dish tray

53

300x420x60 mm

Cod. **VQSF2842**

Drainer tray

61

340x420x30 mm

Cod. **VQSI3442**

PaperStone® Slicer/grater set

75

200x420x80 mm

Cod. **TI24426P**

# AQUA

It is a single-bowl model with an essential design, perfect for every operational need. The internal surfaces are welded with a minimum 10 mm radius, combining aesthetics and functionality. The mixer bank is integrated into the working area, ensuring maximum safety.

A perfect balance of elegance, practicality, and robustness, designed for refined and contemporary kitchen environments.



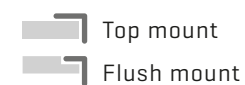
## AQUA 81

READY



Wooden chopping board  
Colander  
Arion Tap

3  
16  
59



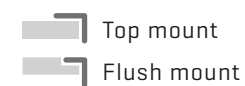
Cod. **SAAI81**  
Cod. **SAAG81**

## AQUA 81

PRO

Colander

16



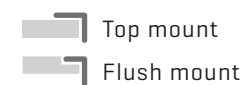
Cod. **SBAI81**  
Cod. **SBAG81**

## AQUA 81

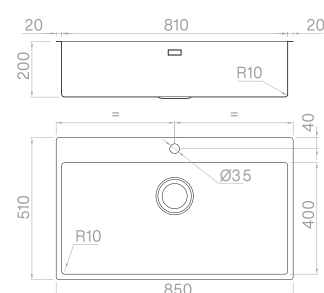
SOLO



Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Overall dimensions	850 x 510 mm
Basin dimensions	810 x 400 mm
Bowl depth	200 mm
Standard strainer	3 ½"
Cabinet size	900 mm



Cod. **ALAI81**  
Cod. **ALAG81**



Accessories on page 175

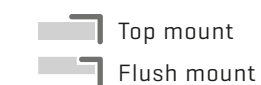
## AQUA 70

READY



Wooden chopping board  
Colander  
Arion Tap

3  
16  
59



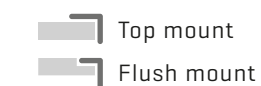
Cod. **SAAI70**  
Cod. **SAAG70**

## AQUA 70

PRO

Colander

16



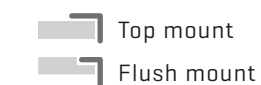
Cod. **SBAI70**  
Cod. **SBAG70**

## AQUA 70

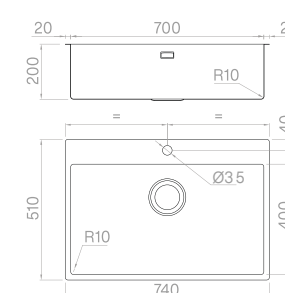
SOLO



Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Overall dimensions	740 x 510 mm
Basin dimensions	700 x 400 mm
Bowl depth	200 mm
Standard strainer	3 ½"
Cabinet size	800 mm



Cod. **ALAI70**  
Cod. **ALAG70**



Accessories on page 175

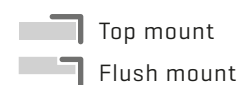
## AQUA 50

## READY



Wooden chopping board  
Colander  
Eidos Tap

3  
16  
46



Cod. **SAAI50**  
Cod. **SAAG50**

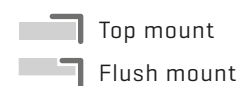
## AQUA 50

## PRO



Colander

16



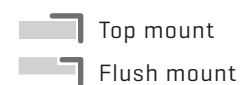
Cod. **SBAI50**  
Cod. **SBAG50**

## AQUA 50

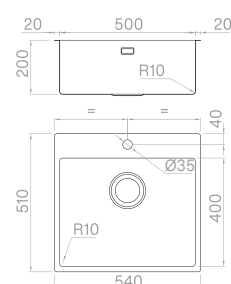
## SOLO



Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Overall dimensions	540 x 510 mm
Basin dimensions	500 x 400 mm
Bowl depth	200 mm
Standard strainer	3 1/2"
Cabinet size	600 mm



Cod. **ALAI50**  
Cod. **ALAG50**



Accessories on page 175

## Oak wood chopping board

3

300x420x20 mm  
Cod. **TRIB3042**



## PaperStone® chopping board

73

200x420x20 mm  
Cod. **TRPS2042**



## PaperStone® chopping board

54

300x420x20 mm  
Cod. **TRPS3042**



## Grid

12

300x420x25 mm  
Cod. **GRS2542**



## Colander

16

210x420x60 mm  
Cod. **VQSF2142**



## Slanted colander

23

300x420x110/60 mm  
Cod. **VQSI2842**



## Basin

26

300x420x160 mm  
Cod. **VQSP2842**



## Dish tray

53

300x420x60 mm  
Cod. **VQSF2842**



## Drainer tray

61

340x420x30 mm  
Cod. **VQSI3442**



## PaperStone® Slicer/grater set

75

200x420x80 mm  
Cod. **TI2442GP**



# NEWGO

The kitchen becomes a stage for design and atmosphere, without compromising on safety. For us, ease of use is always at the forefront. The lowered perimeter allows the mixer to be seamlessly integrated into the working area, creating a refined and sophisticated solution where accessories glide perfectly flush with the countertop, combining functionality with formal elegance.



## NEWGO 81

### READY



Grid  
Slanted colander  
Circle Tap

12

23

52

 Top mount  
 Flush mount

Cod. **SAGI81**Cod. **SAGG81**



## NEWGO 81

### PRO



Grid

12

 Top mount  
 Flush mount



Cod. **SBGI81**Cod. **SBGG81**

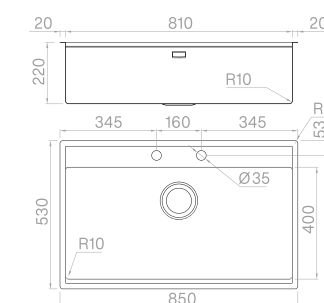
## NEWGO 81

### SOLO



Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Overall dimensions	850 x 530 mm
Basin dimensions	810 x 400 mm
Bowl depth	220 mm
Automatic Standard strainer	3 1/2"
Cabinet size	900 mm

 Top mount  
 Flush mount

Cod. **ALGI81**Cod. **ALGG81**

Accessories on page 179

## NEWGO 70

## READY



- Grid **12**
- Slanted colander **23**
- Circle Tap **52**

- Top mount
- Flush mount

Cod. **SAGI70**Cod. **SAGG70**

## NEWGO 70

## PRO



- Grid **12**

- Top mount
- Flush mount

Cod. **SBGI70**Cod. **SBGG70**

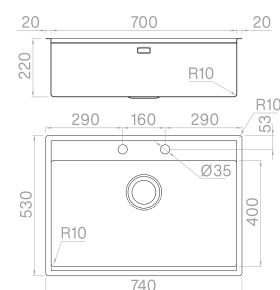
## NEWGO 70

## SOLO



- Material AISI 304
- Finishing Brushed
- Inner Corner R 10 mm Welded
- Overall dimensions 740 x 530 mm
- Basin dimensions 700 x 400 mm
- Bowl depth 220 mm
- Automatic Standard strainer 3 ½"
- Cabinet size 800 mm

- Top mount
- Flush mount

Cod. **ALGI70**Cod. **ALGG70**

Accessories on page 179

Oak wood chopping board **3**

300x420x20 mm

Cod. **TRIB3042**PaperStone® chopping board **73**

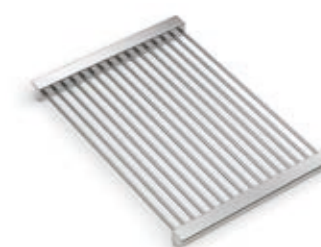
200x420x20 mm

Cod. **TRPS2042**PaperStone® chopping board **54**

300x420x20 mm

Cod. **TRPS3042**Grid **12**

300x420x25 mm

Cod. **GRS2542**Colander **16**

190x420x60 mm

Cod. **VQSF2142**Slanted colander **23**

300x420x110/60 mm

Cod. **VQSI2842**Basin **26**

300x420x160 mm

Cod. **VQSP2842**Dish tray **53**

300x420x60 mm

Cod. **VQSF2842**Drainer tray **61**

340x420x30 mm

Cod. **VQSI3442**PaperStone® Slicer/grater set **75**

200x420x80 mm

Cod. **TI2442GP**

# TITANIUM

The special PVD treatment enhances stainless steel with a deep lustre and sophisticated tones. This advanced technology transforms the steel into a true design statement, perfect for environments that demand exclusivity and character.

Available in the three exclusive ARTINOX finishes Gun Metal, Copper Bronze, and Pale Gold, TITANIUM captures distinctive elegance, supported by superior performance such as increased surface hardness and enhanced corrosion resistance. The collection is complemented by coordinated accessories and mixers in matching tones.



## TITANIUM GUN METAL

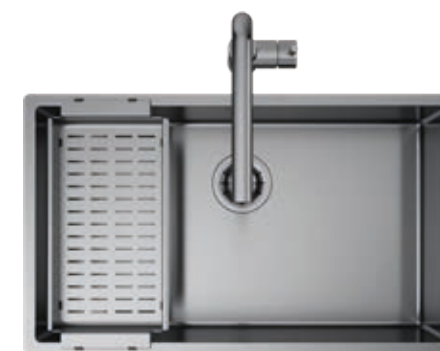


## TITANIUM 70 GUN METAL

## READY

Colander Gun Metal  
Vitra Tap

17  
42



Top mount  
Flush mount  
Under mount

Cod. **SATI70RA**  
Cod. **SATG70RA**  
Cod. **SATO70RA**

## TITANIUM 70 GUN METAL

## PRO

Colander Gun Metal

17



Top mount  
Flush mount  
Under mount

Cod. **SBTI70RA**  
Cod. **SBTG70RA**  
Cod. **SBTO70RA**

## TITANIUM 70 GUN METAL

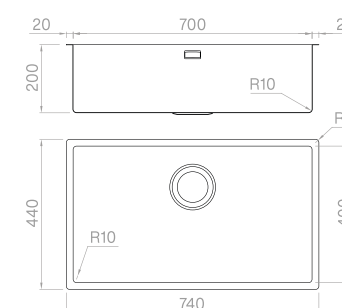
## SOLO

Material	AISI 304
Finishing	PVD Gun Metal
Inner Corner	R 10 mm Welded
Overall dimensions	740 x 440 mm
Basin dimensions	700 x 400 mm
Bowl depth	200 mm
Plus Strainer Gun Metal	3 1/2"
Cabinet size	800 mm



Top mount  
Flush mount  
Under mount

Cod. **TI7040RA**  
Cod. **TG7040RA**  
Cod. **TO7040RA**



Accessories on page 185

## TITANIUM 50 GUN METAL

READY



Colander Gun Metal  
Vitra Tap

17

42

Top mount  
Flush mount  
Under mount

Cod. **SATI50RA**Cod. **SATG50RA**Cod. **SAT050RA**

## TITANIUM 50 GUN METAL

PRO



Colander Gun Metal

17

Top mount  
Flush mount  
Under mount

Cod. **SBTI50RA**Cod. **SBTG50RA**Cod. **SBT050RA**

## TITANIUM 50 GUN METAL

SOLO



Material	AISI 304
Finishing	PVD Gun Metal
Inner Corner	R 10 mm Welded
Overall dimensions	540 x 440 mm
Basin dimensions	500 x 400 mm
Bowl depth	200 mm
Plus Strainer Gun Metal	3 ½"
Cabinet size	600 mm

Top mount  
Flush mount  
Under mount

Cod. **TI5040RA**Cod. **TG5040RA**Cod. **T05040RA**

## Oak wood chopping board

3

300x420x20 mm

Cod. **TRIB3042**

## PaperStone® Slicer/grater set

75

200x420x80 mm

Cod. **TI2442GP**

## PaperStone® chopping board

73

200x420x20 mm

Cod. **TRPS2042**

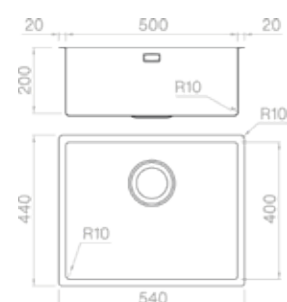
## Colander Gun Metal

17

210x420x60 mm

Cod. **VQAF2142**

Accessories on page 185



# TITANIUM COPPER BRONZE

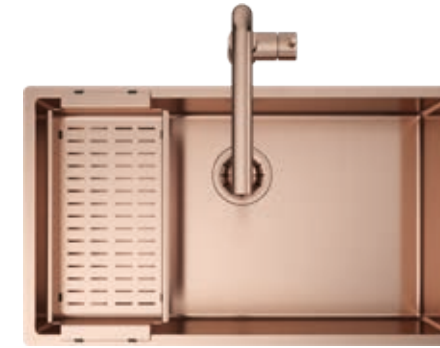


## TITANIUM 70 COPPER BRONZE READY

Colander Copper Bronze  
Vitra Tap

18

43



-  Top mount
-  Flush mount
-  Under mount

Cod. **SATI70RC**  
Cod. **SATG70RC**  
Cod. **SAT070RC**

## TITANIUM 70 COPPER BRONZE PRO

Colander Copper Bronze

18






-  Top mount
-  Flush mount
-  Under mount

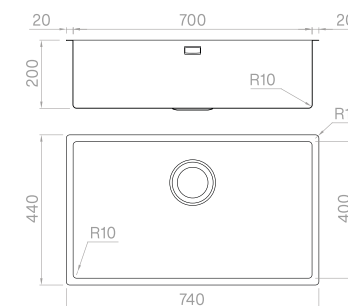
Cod. **SBTI70RC**  
Cod. **SBTG70RC**  
Cod. **SBT070RC**

## TITANIUM 70 COPPER BRONZE SOLO



Material	AISI 304
Finishing	PVD Copper Bronze
Inner Corner	R 10 mm Welded
Overall dimensions	740 x 440 mm
Basin dimensions	700 x 400 mm
Bowl depth	200 mm
Plus Strainer Copper Bronze	3 1/2"
Cabinet size	800 mm

-  Top mount Cod. **TI7040RC**
-  Flush mount Cod. **TG7040RC**
-  Under mount Cod. **TO7040RC**



Accessories on page 189

## TITANIUM 50 COPPER BRONZE

READY



Colander Copper Bronze  
Vitra Tap

18

43

Top mount  
Flush mount  
Under mount

Cod. **SATI50RC**Cod. **SATG50RC**Cod. **SAT050RC**

## TITANIUM 50 COPPER BRONZE

PRO



Colander Copper Bronze

18

Top mount  
Flush mount  
Under mount

Cod. **SBTI50RC**Cod. **SBTG50RC**Cod. **SBT050RC**

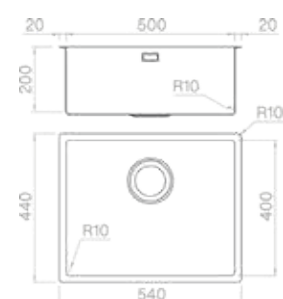
## TITANIUM 50 COPPER BRONZE

SOLO



Material AISI 304  
Finishing PVD Copper Bronze  
Inner Corner R 10 mm Welded  
Overall dimensions 540 x 440 mm  
Basin dimensions 500 x 400 mm  
Bowl depth 200 mm  
Plus Strainer Copper Bronze 3 ½"  
Cabinet size 600 mm

Top mount  
Flush mount  
Under mount

Cod. **TI5040RC**Cod. **TG5040RC**Cod. **T05040RC**

Accessories on page 189

## Oak wood chopping board

3

300x420x20 mm  
Cod. **TRIB3042**



## PaperStone® Slicer/grater set

75

200x420x80 mm  
Cod. **T12442GP**



## PaperStone® chopping board

73

200x420x20 mm  
Cod. **TRPS2042**



## Colander Copper Bronze

18

210x420x60 mm  
Cod. **VQCF 2142**



# TITANIUM PALE GOLD

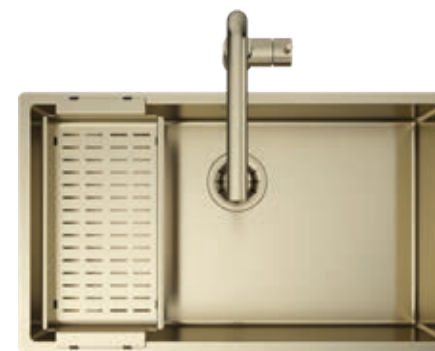


## TITANIUM 70 PALE GOLD

READY

Colander Pale Gold  
Vitra Tap

19  
44



-  Top mount
-  Flush mount
-  Under mount

Cod. **SATI70RG**  
Cod. **SATG70RG**  
Cod. **SAT070RG**


## TITANIUM 70 PALE GOLD

PRO

Colander Pale Gold

19



-  Top mount
-  Flush mount
-  Under mount



Cod. **SBTI70RG**  
Cod. **SBTG70RG**  
Cod. **SBT070RG**

## TITANIUM 70 PALE GOLD

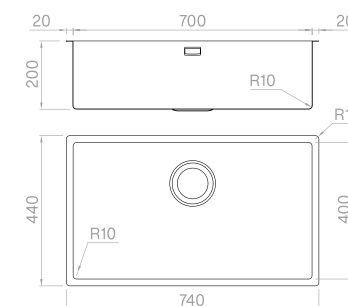
SOLO

Material	AISI 304
Finishing	PVD Pale Gold
Inner Corner	R 10 mm Welded
Overall dimensions	740 x 440 mm
Basin dimensions	700 x 400 mm
Bowl depth	200 mm
Plus Strainer Pale Gold	3 1/2"
Cabinet size	800 mm



-  Top mount
-  Flush mount
-  Under mount

Cod. **TI7040RG**  
Cod. **TG7040RG**  
Cod. **T07040RG**



Accessories on page 193

TITANIUM 50 PALE GOLD

READY



Colander Pale Gold  
Vitra Tap

19  
44

- Top mount
- Flush mount
- Under mount

Cod. **SAT150RG**  
Cod. **SATG50RG**  
Cod. **SAT050RG**

TITANIUM 50 PALE GOLD

PRO



Colander Pale Gold

19

- Top mount
- Flush mount
- Under mount

Cod. **SBT150RG**  
Cod. **SBTG50RG**  
Cod. **SBT050RG**

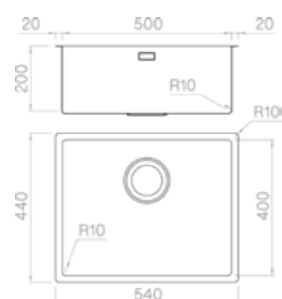
TITANIUM 50 PALE GOLD

SOLO



Material	AISI 304
Finishing	PVD Pale Gold
Inner Corner	R 10 mm Welded
Overall dimensions	540 x 440 mm
Basin dimensions	500 x 400 mm
Bowl depth	200 mm
Plus Strainer Pale Gold	3 1/2"
Cabinet size	600 mm

- Top mount Cod. **T15040RG**
- Flush mount Cod. **TG5040RG**
- Under mount Cod. **T05040RG**



Accessories on page 193

Oak wood chopping board

3

300x420x20 mm  
Cod. **TRIB3042**



PaperStone® Slicer/grater set

75

200x420x80 mm  
Cod. **T12442GP**



PaperStone® chopping board

73

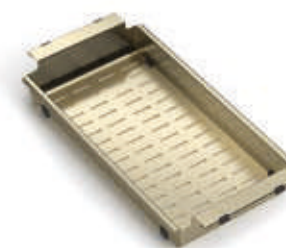
200x420x20 mm  
Cod. **TRPS2042**



Colander Pale Gold

19

210x420x60 mm  
Cod. **VQGF2142**



# PRISMA

A perfect blend of formal clarity and geometric precision. Minimalist in its perimeter walls, it evolves into an exclusive diamond-shaped base with an inclined perimeter. This form gives PRISMA a distinctive character, transforming it into a refined and harmonious element, designed to enrich any kitchen environment with understated elegance.



## PRISMA 81

## READY



Wooden chopping board  
Colander  
Eos Tap

3

16

39

Top mount  
Flush mount  
Under mount

Cod. **SAPRI81**Cod. **SAPRG81**Cod. **SAPRO81**

## PRISMA 81

## PRO



Colander

16

Top mount  
Flush mount  
Under mount

Cod. **SBPRI81**Cod. **SBPRG81**Cod. **SBPRO81**

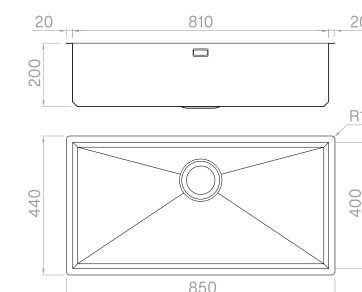
## PRISMA 81

## SOLO



Material	AISI 304
Finishing	Brushed
Inner Corner	R 0 mm Welded
Overall dimensions	850 x 440 mm
Basin dimensions	810 x 400 mm
Bowl depth	200 mm
Standard strainer	3 ½"
Cabinet size	900 mm

Top mount  
Flush mount  
Under mount

Cod. **PR181**Cod. **PRG81**Cod. **PRO81**

Accessories on page 203

**PRISMA 70** **READY**



- Wooden chopping board
- Colander
- Eos Tap

3  
16  
39

- Top mount
- Flush mount
- Under mount

Cod. **SAPRI70**  
Cod. **SAPRG70**  
Cod. **SAPR070**

**PRISMA 70** **PRO**



- Colander

16

- Top mount
- Flush mount
- Under mount

Cod. **SBPRI70**  
Cod. **SBPRG70**  
Cod. **SBPR070**

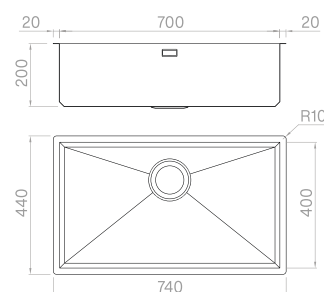
**PRISMA 70** **SOLO**



- Material: AISI 304
- Finishing: Brushed
- Inner Corner: R 0 mm Welded
- Overall dimensions: 740 x 440 mm
- Basin dimensions: 700 x 400 mm
- Bowl depth: 200 mm
- Standard strainer: 3 1/2"
- Cabinet size: 800 mm

- Top mount
- Flush mount
- Under mount

Cod. **PRI70**  
Cod. **PRG70**  
Cod. **PR070**



Accessories on page 203

**PRISMA 65** **READY**



- Wooden chopping board
- Colander
- Eos Tap

3  
16  
39

- Top mount
- Flush mount
- Under mount

Cod. **SAPRI65**  
Cod. **SAPRG65**  
Cod. **SAPR065**

**PRISMA 65** **PRO**



- Colander

16

- Top mount
- Flush mount
- Under mount

Cod. **SBPRI65**  
Cod. **SBPRG65**  
Cod. **SBPR065**

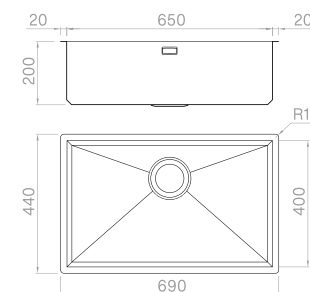
**PRISMA 65** **SOLO**



- Material: AISI 304
- Finishing: Brushed
- Inner Corner: R 0 mm Welded
- Overall dimensions: 690 x 440 mm
- Basin dimensions: 650 x 400 mm
- Bowl depth: 200 mm
- Standard strainer: 3 1/2"
- Cabinet size: 750 mm

- Top mount
- Flush mount
- Under mount

Cod. **PRI65**  
Cod. **PRG65**  
Cod. **PR065**



Accessories on page 203

## PRISMA 50

READY

Colander  
Eidos Tap16  
46

Top mount  
Flush mount  
Under mount

Cod. **SAPRI50**  
Cod. **SAPRG50**  
Cod. **SAPRO50**

## PRISMA 50

PRO

Colander

16



Top mount  
Flush mount  
Under mount

Cod. **SBPRI50**  
Cod. **SBPRG50**  
Cod. **SBPRO50**

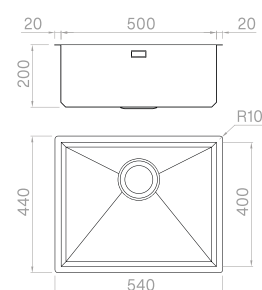
## PRISMA 50

SOLO

Material AISI 304  
Finishing Brushed  
Inner Corner R 0 mm Welded  
Overall dimensions 540 x 440 mm  
Basin dimensions 500 x 400 mm  
Bowl depth 200 mm  
Standard strainer 3 ½"  
Cabinet size 600 mm

Top mount  
Flush mount  
Under mount

Cod. **PRI50**  
Cod. **PRG50**  
Cod. **PRO50**



Accessories on page 203

## PRISMA 45

READY

Colander  
Eidos Tap16  
46

Top mount  
Flush mount  
Under mount

Cod. **SAPRI45**  
Cod. **SAPRG45**  
Cod. **SAPRO45**

## PRISMA 45

PRO

Colander

16



Top mount  
Flush mount  
Under mount

Cod. **SBPRI45**  
Cod. **SBPRG45**  
Cod. **SBPRO45**

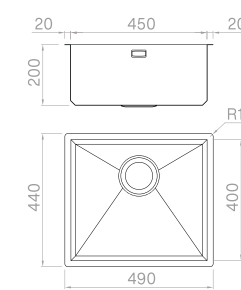
## PRISMA 45

SOLO

Material AISI 304  
Finishing Brushed  
Inner Corner R 0 mm Welded  
Overall dimensions 490 x 440 mm  
Basin dimensions 450 x 400 mm  
Bowl depth 200 mm  
Standard strainer 3 ½"  
Cabinet size 600 mm

Top mount  
Flush mount  
Under mount

Cod. **PRI45**  
Cod. **PRG45**  
Cod. **PRO45**



Accessories on page 203

**PRISMA 40** **READY**

Colander **16**  
Eidos Tap **46**



Top mount Cod. **SAPRI40**  
Flush mount Cod. **SAPRG40**  
Under mount Cod. **SAPRO40**

**PRISMA 40** **PRO**

Colander **16**

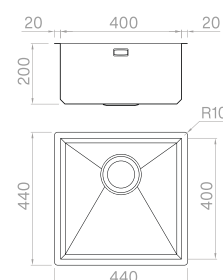


Top mount Cod. **SBPRI40**  
Flush mount Cod. **SBPRG40**  
Under mount Cod. **SBPRO40**

**PRISMA 40** **SOLO**

Material AISI 304  
Finishing Brushed  
Inner Corner R 0 mm Welded  
Overall dimensions 440 x 440 mm  
Basin dimensions 400 x 400 mm  
Bowl depth 200 mm  
Standard strainer 3 ½"  
Cabinet size 600 mm

Top mount Cod. **PRI40**  
Flush mount Cod. **PRG40**  
Under mount Cod. **PRO40**



Accessories on page 203

**PRISMA 34** **READY**

Colander **16**  
Eidos Tap **46**



Top mount Cod. **SAPRI34**  
Flush mount Cod. **SAPRG34**  
Under mount Cod. **SAPRO34**

**PRISMA 34** **PRO**

Colander **16**

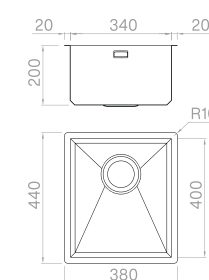


Top mount Cod. **SBPRI34**  
Flush mount Cod. **SBPRG34**  
Under mount Cod. **SBPRO34**

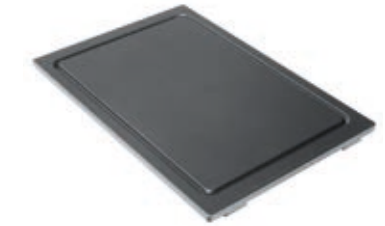
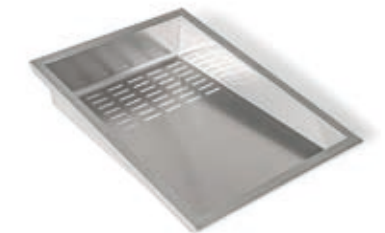
**PRISMA 34** **SOLO**

Material AISI 304  
Finishing Brushed  
Inner Corner R 0 mm Welded  
Overall dimensions 380 x 440 mm  
Basin dimensions 340 x 400 mm  
Bowl depth 200 mm  
Standard strainer 3 ½"  
Cabinet size 450 mm

Top mount Cod. **PRI34**  
Flush mount Cod. **PRG34**  
Under mount Cod. **PRO34**



Accessories on page 203

**Oak wood chopping board****3**300x420x20 mm  
Cod. **TRIB3042****PaperStone® chopping board****73**200x420x20 mm  
Cod. **TRPS2042****PaperStone® chopping board****54**300x420x20 mm  
Cod. **TRPS3042****Grid****12**300x420x25 mm  
Cod. **GRS2542****Colander****16**190x420x60 mm  
Cod. **VQSF2142****Slanted colander****23**300x420x110/60 mm  
Cod. **VQSI2842****Basin****26**300x420x160 mm  
Cod. **VQSP2842****Dish tray****53**300x420x60 mm  
Cod. **VQSF2842****Drainer tray****61**340x420x30 mm  
Cod. **VQSI3442****PaperStone® Slicer/grater set****75**200x420x80 mm  
Cod. **TI24426P**



OUTDOOR

## STARTAC MARINA

Visible and invisible, it redefines the kitchen space, combining indoor elegance with outdoor durability. The refined closing flap, which can also be finished to match the countertop, adds a unique touch while integrating seamlessly into the kitchen. The working area appears and disappears naturally, blending effortlessly with the style and atmosphere of the environment. Crafted from marine-grade stainless steel, this solution ensures exceptional resistance even in saline conditions.





STARTAC MARINA 55

READY



Colander  
Circle Tap

58  
52

Top mount

Cod. **SAMC55**

STARTAC MARINA 55

PRO



Circle Tap

52

Top mount

Cod. **SBMC55**

STARTAC MARINA 55

SOLO



Material	AISI 316 L
Finishing	Brushed
Inner corners	R 10 mm welded
Overall dimensions	590 x 510 mm
Basin dimensions	550 x 350 mm
Bowl depth	245 mm
Standard Strainer	3 1/2"
Cabinet size	600 mm

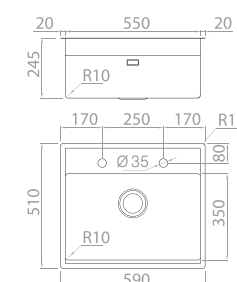
Top mount

Cod. **MC55**

Under mount

Cod. **MC55G**

Accessories on page 218



# GHOST MARINA

Design, comfort, hygiene, and practicality in every use.

Crafted from marine-grade AISI 316L stainless steel, GHOST MARINA is the ideal solution for compact spaces, bringing innovation and functionality to outdoor environments. The internal lowered area allows the foldable mixer, also made of marine-grade steel, to be seamlessly integrated, creating an exceptionally functional working zone that can completely disappear from view, resulting in a harmonious and discreet effect.



## GHOST MARINA 60

READY

PaperStone® chopping board  
Circle Tap

73  
52



Top mount  
Under mount

Cod. **SAG060MG**  
Cod. **SAGS60MG**

## GHOST MARINA 60

PRO

Circle Tap

52



Top mount  
Under mount

Cod. **SBG060MG**  
Cod. **SBGS60MG**

## GHOST MARINA 60

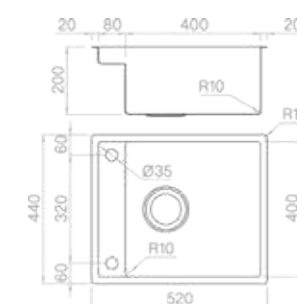
SOLO

Material	AISI 316 L
Finishing	Brushed
Inner corners	R 10 mm welded
Overall dimensions	440 x 520 mm
Basin dimensions	400 x 400 + 80 mm
Bowl depth	65 / 200 mm
Plus Strainer	3 ½"
Cabinet size	600 mm



Top mount  
Under mount

Cod. **SIG60MG**  
Cod. **SSG60MG**



Accessories on page 218

# RADIUS MARINA

The collection is crafted from marine-grade AISI 316L stainless steel, a noble, high-quality material that ensures exceptional resistance to corrosion and oxidation. This distinctive quality makes RADIUS MARINA particularly suited for outdoor environments, especially in marine settings, combining durability, functionality, and uncompromising elegance.



## RADIUS MARINA 70

READY



- PaperStone® chopping board
- Colander
- Circle Tap

73  
50  
52

- Top mount
- Flush mount
- Under mount

Cod. **SABI70MR**  
Cod. **SABG70MR**  
Cod. **SABO70MR**

## RADIUS MARINA 70

PRO



- Colander

50

- Top mount
- Flush mount
- Under mount

Cod. **SBBI70MR**  
Cod. **SBBG70MR**  
Cod. **SBBO70MR**

## RADIUS MARINA 70

SOLO

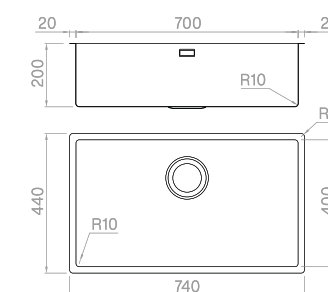


Material	AISI 316 L
Finishing	Brushed
Inner corners	R 10 mm welded
Overall dimensions	740 x 530 mm
Basin dimensions	700 x 400 mm
Bowl depth	220 mm
Standard Strainer	3 1/2"
Cabinet size	800 mm

- Top mount
- Flush mount
- Under mount

Cod. **B17040MR**  
Cod. **BG7040MR**  
Cod. **B07040MR**

Accessories on page 218



RADIUS MARINA 50

READY



- PaperStone® chopping board
- Colander
- Circle Tap

73  
50  
52

- Top mount
- Flush mount
- Under mount

Cod. **SABI50MR**  
Cod. **SABG50MR**  
Cod. **SABO50MR**

RADIUS MARINA 50

PRO



- PaperStone® chopping board

73

- Top mount
- Flush mount
- Under mount

Cod. **SBBI50MR**  
Cod. **SBBG50MR**  
Cod. **SBBO50MR**

RADIUS MARINA 50

SOLO

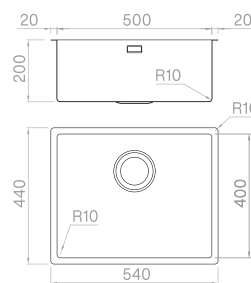


- Material AISI 316 L
- Finishing Brushed
- Inner corners R 10 mm welded
- Overall dimensions 540 x 440 mm
- Basin dimensions 500 x 400 mm
- Bowl depth 200 mm
- Standard Strainer 3 ½"
- Cabinet size 600 mm

- Top mount
- Flush mount
- Under mount

Cod. **B15040MR**  
Cod. **BG5040MR**  
Cod. **BO5040MR**

Accessories on page 218



RADIUS MARINA 45

READY



- PaperStone® chopping board
- Colander
- Circle Tap

73  
50  
52

- Top mount
- Flush mount
- Under mount

Cod. **SABI45MR**  
Cod. **SABG45MR**  
Cod. **SABO45MR**

RADIUS MARINA 45

PRO



- PaperStone® chopping board

73

- Top mount
- Flush mount
- Under mount

Cod. **SBBI45MR**  
Cod. **SBBG45MR**  
Cod. **SBBO45MR**

RADIUS MARINA 45

SOLO

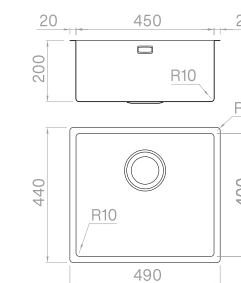


- Material AISI 316 L
- Finishing Brushed
- Inner corners R 10 mm welded
- Overall dimensions 490 x 440 mm
- Basin dimensions 450 x 400 mm
- Bowl depth 200 mm
- Standard Strainer 3 ½"
- Cabinet size 600 mm

- Top mount
- Flush mount
- Under mount

Cod. **B14540MR**  
Cod. **BG4540MR**  
Cod. **BO4540MR**

Accessories on page 218



RADIUS MARINA 40

READY

PaperStone® chopping board  
Circle Tap

73  
52



- Top mount
- Flush mount
- Under mount

Cod. **SABI40MR**  
Cod. **SABG40MR**  
Cod. **SABO40MR**

RADIUS MARINA 40

PRO

PaperStone® chopping board

73



- Top mount
- Flush mount
- Under mount

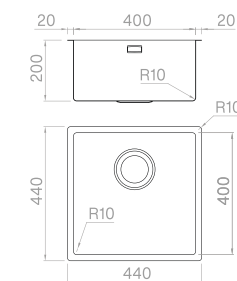
Cod. **SBBI40MR**  
Cod. **SBBG40MR**  
Cod. **SBBO40MR**

RADIUS MARINA 40

SOLO

Material	AISI 316 L
Finishing	Brushed
Inner corners	R 10 mm welded
Overall dimensions	440 x 440 mm
Basin dimensions	400 x 400 mm
Bowl depth	200 mm
Standard Strainer	3 ½"
Cabinet size	600 mm

- Top mount Cod. **B14040MR**
- Flush mount Cod. **BG4040MR**
- Under mount Cod. **B04040MR**



Accessories on page 218

RADIUS MARINA 34

READY

PaperStone® chopping board  
Circle Tap

73  
52



- Top mount
- Flush mount
- Under mount

Cod. **SABI34MR**  
Cod. **SABG34MR**  
Cod. **SABO34MR**

RADIUS MARINA 34

PRO

PaperStone® chopping board

73



- Top mount
- Flush mount
- Under mount

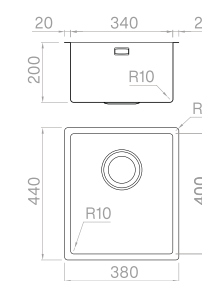
Cod. **SBBI34MR**  
Cod. **SBBG34MR**  
Cod. **SBBO34MR**

RADIUS MARINA 34

SOLO

Material	AISI 316 L
Finishing	Brushed
Inner corners	R 10 mm welded
Overall dimensions	380 x 440 mm
Basin dimensions	340 x 400 mm
Bowl depth	200 mm
Standard Strainer	3 ½"
Cabinet size	450 mm

- Top mount Cod. **B13440MR**
- Flush mount Cod. **BG3440MR**
- Under mount Cod. **B03440MR**






Accessories on page 218

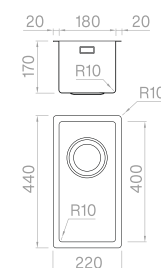
**RADIUS MARINA 18**

**SOLO**



Material	AISI 316 L
Finishing	Brushed
Inner corners	R 10 mm welded
Overall dimensions	220 x 440 mm
Basin dimensions	180 x 400 mm
Bowl depth	170 mm
Standard Strainer	3 1/2"
Cabinet size	300 mm

-  Top mount      Cod. **BI1840MR**
-  Flush mount      Cod. **BG1840MR**
-  Under mount      Cod. **BO1840MR**



DEDICATED ACCESSORIES

**PaperStone® chopping board** 54

300x420x20 mm  
Cod. **TRPS3042**



**PaperStone® chopping board** 73

200x420x20 mm  
Cod. **TRPS2042**



**PaperStone® slicer/grater set** 75

200x420x80 mm  
Cod. **TI24426P**



**Colander** 50

190x420x60 mm  
Cod. **VQMF2142**



**Slanted colander** 51

300x420x80/40 mm  
Cod. **VQMI2842**



**Colander** 58

190x375x60 mm  
Cod. **VQMF2137**



Entirely designed by us and crafted in Italy, our mixers represent the perfect fusion of exclusive design, functionality, and the highest construction quality. Every component is meticulously engineered and made in Italy from marine-grade AISI 316L stainless steel, a noble material that ensures durability, resistance to corrosion, and protection against external aggressions. The result is a unique collection that combines refined aesthetics with uncompromising reliability, designed to elegantly complement any kitchen environment, indoor or outdoor, with the distinctive Artinox style.



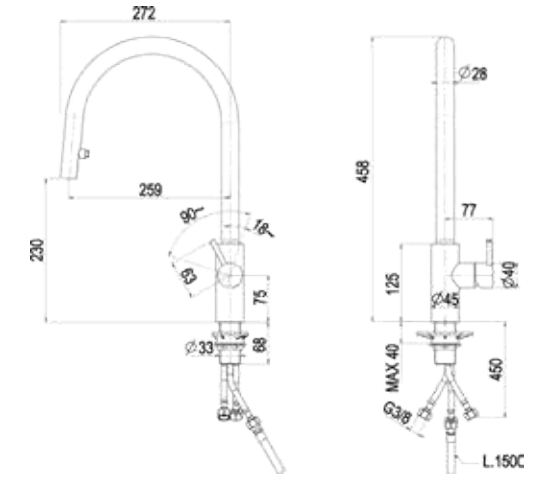
# MIXERS



## THERION

38

Material	Stainless steel AISI 316 L
Finishing	Brushed
Swivel angle	120°
Installation hole	Ø 35 mm
Cartridge	ceramic disc
Spray	extractable, double jet

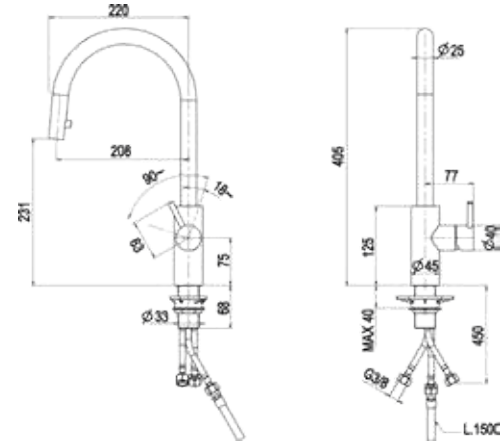
Cod. **SS03064**



## EOS

39

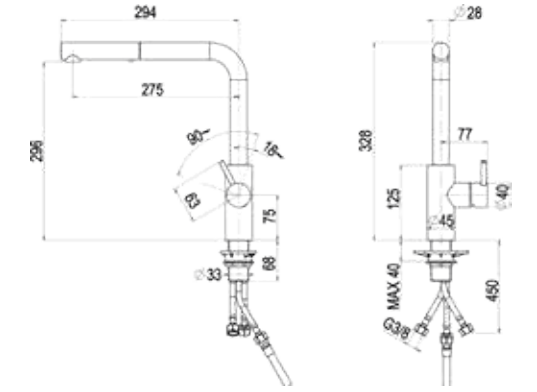
Material	Stainless steel AISI 316 L
Swivel angle	120°
Installation hole	Ø 35 mm
Cartridge	ceramic disc
Spray	extractable

Cod. **SS03091**

## ARION

59

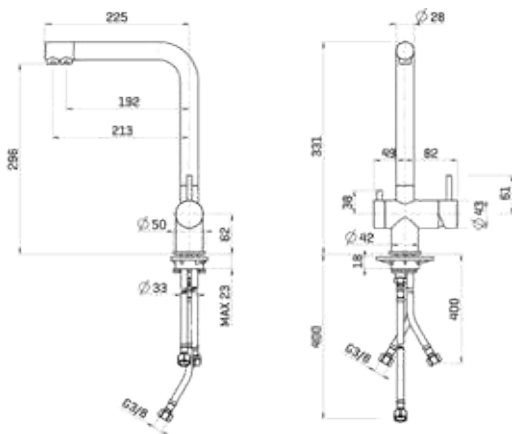
Material	Stainless steel AISI 316 L
Finishing	Brushed
Swivel angle	120°
Installation hole	Ø 35 mm
Cartridge	ceramic disc
Spray	extractable

Cod. **SS03063**

LYMPIA 3 WAYS

41

Material	Stainless steel AISI 316 L
Swivel angle	360°
Installation hole	Ø 35 mm
Cartridge	ceramic disc



Head and cartridge p.236

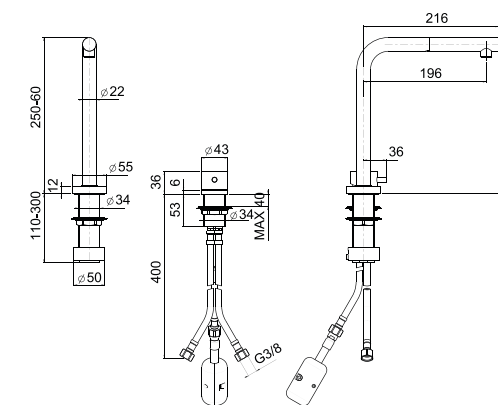
Cod. **SS03094**



CIRCLE

52

Material	Stainless steel AISI 316 L
Finishing	Brushed
Swivel angle	360°
Installation hole	Ø 35 mm
Cartridge	ceramic disc
Spray	extractable



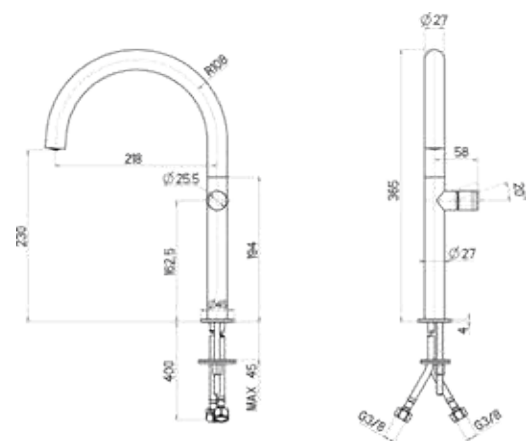
Cod. **SS02802**



## EIDOS

46

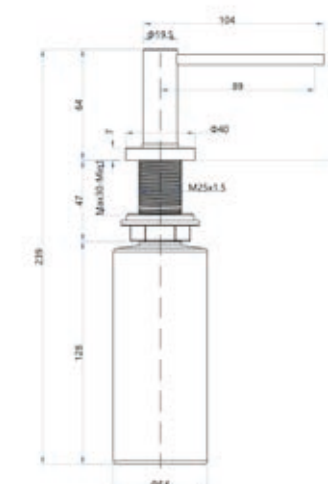
Material	Stainless steel AISI 316L
Finishing	Brushed
Swivel angle	360°
Installation hole	Ø 35 mm
Cartridge	ceramic disc

Cod. **SS03093**

## DISPENSER

45

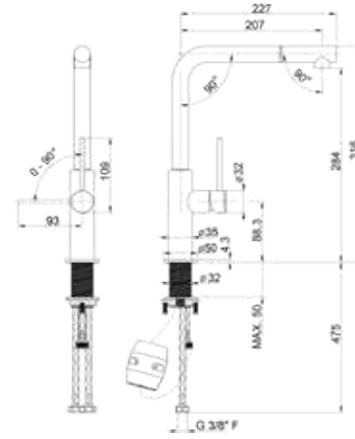
Finishing	Stainless steel AISI 304
Swivel angle	360°
Installation hole	Ø 35 mm
Cartridge	ceramic disc
Spray	extractable

Cod. **SS03114**

## VITRA GUN METAL

42

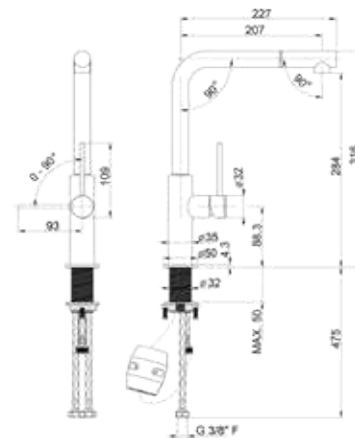
Material	PVD Gun Metal
Finishing	Stainless steel AISI 304
Swivel angle	120°
Installation hole	Ø 35 mm
Cartridge	ceramic disc
Spray	extractable

Cod. **SS03124**

## VITRA COPPER BRONZE

43

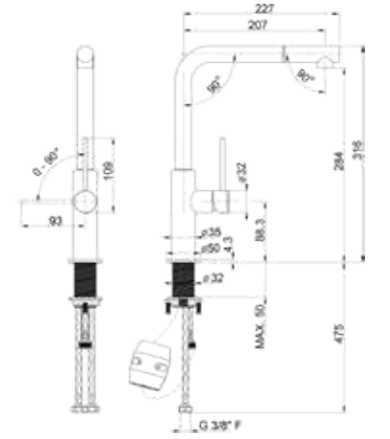
Material	PVD Copper Bronze
Finishing	Stainless steel AISI 304
Swivel angle	120°
Installation hole	Ø 35 mm
Cartridge	ceramic disc
Spray	extractable

Cod. **SS03126**

## VITRA PALE GOLD

44

Material	PVD Pale Gold
Finishing	Stainless steel AISI 304
Swivel angle	120°
Installation hole	Ø 35 mm
Cartridge	ceramic disc
Spray	extractable

Cod. **SS03125**

# COMPLEMENTS

## STRAINERS, OVERFLOWS AND U-TRAPS



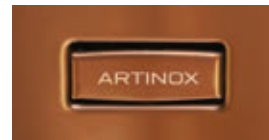
PLUS –  
BRUSHED  
Cod. **SS02608**



PLUS –  
GUN METAL  
Cod. **SS02717**



STANDARD –  
BRUSHED  
Cod. **SS02740**

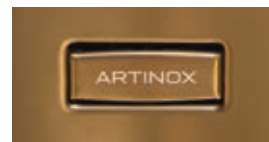


PLUS –  
COPPER BRONZE  
Cod. **SS02716**



ECLISSE –  
BRUSHED  
It allows the outflow.  
3 ½" strainer compatible.

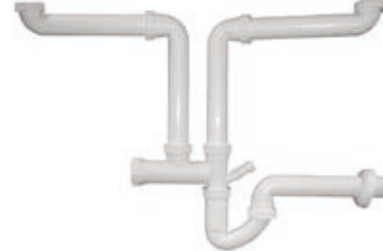
Cod. **SS02748**



PLUS –  
PALE GOLD  
Cod. **SS02715**



'U' TRAPS 1 WAY  
Cod. **SS00448**



'U' TRAPS 2 WAYS  
Cod. **SS00449**

## AUTOMATIC DRAIN SYSTEMS



POP-UP – PLUS  
Pressure actuation.

Cod. **SS02744**



POP-UP – STANDARD  
Pressure actuation.

Cod. **SS02742**



POP-UP – PLUS  
**Gun Metal** – Pressure actuation.

Cod. **SS02747**



POP-UP – PLUS  
**Copper Bronze** – Pressure actuation.

Cod. **SS02746**



POP-UP – PLUS  
**Pale Gold** – Pressure actuation.

Cod. **SS02745**



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## WATER FILTERS

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### HEAD AND FILTER CARTRIDGE

Cod. **SS03135**



### FILTER CARTRIDGE 0,5µ

Cod. **SS03116**

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## STAINLESS STEEL CARE

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### CLEANING - COMPLETE KIT

- Cleansing cream (250 ml bottle)
- Cleaning cloth
- Polishing cloth

Cod. **SS01751**

Cod. **SS02771** [6 Pack]



### CLEANSING CREAM

Specific for stainless steel.

Cod. **SS02772** [12 Pcs.]



### ANTIBACTERIAL CLOTH

Microfiber for polishing.

Size 40x40 cm - pack of 3 pieces.

Cod. **SS02773**

ARTINOX workstation sinks are made of AISI 304 18/10 [EN 1.4301] stainless steel, a chromium-nickel steel alloy. Stainless steel is the hygienic material par excellence, tough and very resistant to corrosion, the ideal product for contact with food. All ARTINOX items are made in compliance with the strictest quality standards and tested one by one.

### WARNINGS

Like all materials, stainless steel also requires regular care and daily cleaning. Improper use can damage the surface even permanently. The following recommendations protect the sink from corrosion damage caused by unsuitable cleaning agents.

### CLEANING

For daily cleaning, we recommend squeezing a sponge out of hot water and dipping it in white vinegar. For deep cleaning, use ONLY official Artinox products, which can be purchased from authorized dealers or by consulting [www.artinox.com](http://www.artinox.com).

### MAINTENANCE

After each use, clean, rinse and dry the sink thoroughly with a soft cloth.

DO NOT leave detergents and cleaning products in contact with the surface for a long time.

DO NOT use hydrochloric acid, hydrofluoric acid, phosphoric acid, bleach, ammonia, or detergents that contain even small doses of these substances. DO NOT use abrasive sponges, detergents and creams.

DO NOT leave objects, ferrous and non-ferrous metals inside the sink



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## GENERAL SELLING CONDITIONS

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### **How to order:**

We accept only written and complete orders. The order must indicate codes, as written in this price-list. Confirmation of order will follow, by fax and/or mail, and it is considered accepted if not contested within 3 days. The company Artinox spa reserves the right to change and/or cancel, if necessary, products, dimensions, descriptions and prices shown in this price list without notice and without any possibility for the customer to claim.

### **Delivery:**

The delivery times are approximate and in reference to normal working conditions. In no case shall the seller be asked for reimbursement for any damages due to delayed delivery, nor shall the delay constitute a reason for cancellation of the contract. Quality and type of goods must be checked by the buyer at delivery.

### **Delivery terms:**

Exw Conegliano (Treviso) Italy. Goods travel at the consignee's risk, even in case of free of charge delivery.

### **Packing:**

Standard packing in cardboard boxes included in price. Special packing shall be charged at cost.

### **Prices:**

The prices shown in this price list are exclusive of: vat, carriage, special packing, customs duties, wooden crates and/or pallets, assembly and final test and inspection.

### **Terms of payment:**

To be agreed. All charges related to payment of bank commissions, stamp duties, etc. Shall be debited on the invoice. In the event of delayed payments, the company reserves the right to suspend delivery of the orders on hand, without obligation to give notice. The parties agree that the buyer will get the ownership of the material after payment of the total price, Accessories included, but he will take the risks after delivery of the goods [ex art. 1523 c.c. Italian law]. After the payment terms agreed by the two parties have fallen due, no complaint relating the quality of the goods can be made, unless regular payment of the goods has been effected.

### **Default interest:**

Any delay in payments automatically leads to the charging of default interest at a rate of 1,5 % a month from the expiry date which is indicated in the invoice. Any charges borne to recover due amounts are for the buyer's account.

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### **Warranty:**

The warranty period is 24 months from the date of dispatch and covers every single part. The seller is not responsible for direct and/or indirect damages caused by and/or to equipments, plants, people for improper use, for bumps, wrong installation, for use out of tolerance.

Please give immediately notice of surface flaws such as blows, scratches, stains or breakages before installing or using any product. Any defect pointed out after the installation, as not attributable to fabrication flaws, will be excluded from the warranty.

Faulty parts are to be delivered ex our works (Conegliano Treviso - Italy) and will be replaced under guarantee only after through check. The recognized faulty parts will be replaced and mailed or sent free of charge by carrier. The guarantee does not cover the charges of replacement of parts, it is not transferable and complete replacement of parts or appliance is at the final discretion of the manufacturer.

Each product in this catalog is manufactured in compliance to current regulations and CE directives.

All data shown are not binding.

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**Artinox S.p.A.**

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MADE IN  
ITALY

