

WORKSTATION SINKS

워크스테이션 싱크

ARTINOX

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A STORY OF PASSION

Artinox사는 1985년 마리오 자나르도[Mario Zanardo]에 의해 이탈리아 산업 중심지인 코넬리아노 지역에서 설립되었습니다. 고급 하이엔드 주방가구 시장을 타겟으로 이태리 본사에서 설계 및 자체 생산하여 전 세계에 공급합니다.

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

Artinox 그룹은 Workstation Sinks 사업외에, 두 개의 추가 사업 분야에서도 활발히 사업을 전개하고 있습니다. 이는 당사의 기술적 노하우와 혁신 역량이 전문 및 산업 분야에서도 성공적으로 적용될 수 있음을 보여줍니다. 각 사업 부문은 해당 시장의 특성과 요구에 맞춘 전문적인 솔루션을 제공하며, 서로 다른 고객의 니즈에 대응하는 동시에 다음과 같은 핵심 가치를 일관되게 유지하고 있습니다. 바로 스테인리스 스틸, 품질, 그리고 신뢰성입니다.

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.



QUALITY AND SUSTAINABILITY

당사는 우수한 제품 특성 외에 지속적인 품질 개선에도 힘쓰고 있습니다. 생산 공정의 모든 단계는 ISO 9001 인증에 기반한 엄격한 품질 관리 시스템을 통해 관리되고 있습니다.

또한 ISO 14001 환경경영시스템 인증에 따라 환경 영향을 줄이기 위한 실질적인 노력을 실천하고 있습니다. 예를 들어, 태양광 패널 설치를 통해 청정에너지를 생산함으로써 탄소 배출 저감에 기여하고 있습니다.

이는 미래를 향한 책임 경영에 대한 Artinox의 약속입니다.

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.

FUNCTIONAL DESIGN

주방은 라이프스타일을 보여주는 공간이며, 시간이 특별한 가치를 지니는 장소입니다. Artinox의 워크스테이션 싱크는 일상의 모든 움직임을 우아함과 기능성으로 완성하는 공간이 됩니다.

이로써 유연하고 스마트하며 세련된 환경이 탄생합니다. 주방을 단순한 작업 공간이 아닌, 자신의 라이프스타일을 표현하는 무대로 생각하는 사람들을 위해 설계되었습니다. 이곳에서는 기능성과 디자인이 조화를 이루며 시대를 초월하는 가치를 만들어냅니다.

슬라이딩 시스템은 그릴, 도마, 수납 컨테이너 등 다양한 프리미엄 액세서리를 자연스럽게 활용할 수 있도록 설계되었습니다. 액세서리는 모든 작업이 완벽한 조화 속에서 이루어질 수 있도록 세심하게 디자인되었습니다.

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.



STAINLESS STEEL WITHOUT COMPROMISE

당사의 AISI 304 스테인리스 스틸은 가정용은 물론 전문적인 환경에서도 뛰어난 성능을 발휘하며, 관련 산업 표준 기준을 완벽하게 충족합니다. 비다공성 표면 구조로 인해 세척이 매우 용이하며, 자연적인 항균 특성을 갖추고 있습니다. 또한 시간이 지나도 변색, 변질되지 않는 소재로, 70% 이상 재활용 원료로 제작되며 사용 후에도 100% 재활용이 가능합니다.

아웃도어용 스테인리스 스틸

아웃도어 컬렉션에는 AISI 316L 스테인리스 스틸을 적용하였습니다. 이 소재는 전통적으로 해양 산업과 의료·외과 분야에서 사용되는 프리미엄 등급의 스테인리스 스틸로, 뛰어난 내식성과 내구성을 지닌 소재입니다. 특히 외부 환경에 장기간 노출되는 조건에서도 우수한 성능을 유지하는 소재입니다.

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.

ONLY 100% MADE IN ITALY

당사는 기획부터 생산까지 모든 과정이 이탈리아에서 이루어져야만 진정한 이탈리아 제품이고 이탈리아의 진정한 가치를 지닌다고 믿습니다.

Artinox 는 조립이나 추가 가공이 필요한 반제품을 판매하지 않습니다. 모든 제품은 이탈리아 코넬리아노[Conegliano]에 위치한 당사 공장에서, 설계, 제작 및 마감까지 전 과정을 거쳐 완성됩니다.

이러한 생산 방식은 뛰어난 품질, 내구성 및 안전성을 보장하며, 모든 제품에 고유한 가치를 부여합니다. 이는 Artinox가 자랑스럽게 선보이는 진정한 Made in Italy의 정신입니다.

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.



WORKSTATION SINKS INNOVATIVE DESIGN

Artinox 사는 주방에서 보내는 시간을 더욱 가치 있게 만듭니다.
모든 워크스테이션 기능을 상판에 통합하여 하나의 유기적인 작업 공간을 완성했습니다.

혁신적인 슬라이딩 시스템은 그릴, 지지대, 도마, 수납컨테이너 등 다양한 악세사리의 자유로운 배치와 이동을 가능하게 하며, 사용자의 동선과 작업 흐름에 최적화된 환경을 제공합니다.

At Artinox we revolutionize the time spent in the kitchen. All of the Workstations are integrated into the worktop becoming one. The sliding system allows the positioning and the sliding of infinite accessories dedicated to multiple functions; from grids to supports, from chopping boards to containers, these accessories are made to last and to serve with a simple gesture.



PLANUM XT
플라넘 엑스티





LOTUS
로터스



DETAILS MAKE THE DIFFERENCE

고급 소재

스테인리스 스틸 제품뿐만 아니라, 당사의 컬렉션에는 Paperstone®, 천연 목재 및 폴리에틸렌으로 제작된 프리미엄 부품과 액세서리도 포함되어 있습니다. 이 모든 소재는 친환경적이며, 무독성이고, 식품과의 접촉에 안전합니다.

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.

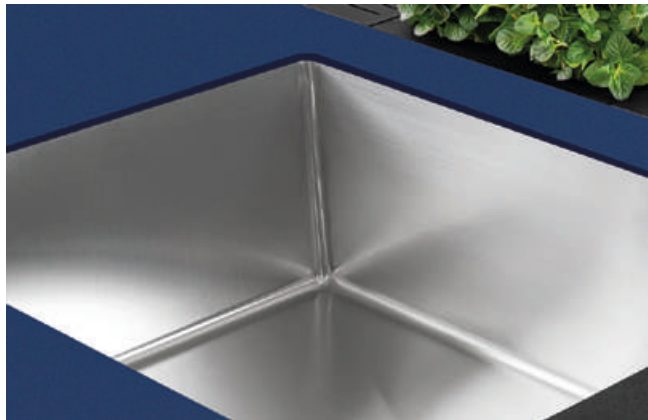


용접 제품

Artinox사에서는 AISI 304스텐 소재로 현대적인 디자인을 구현하기 위해 용접공정과 모서리 라운드 10mm 마감으로 워크스테이션을 독점적으로 생산합니다.

Welded products

At Artinox we exclusively produce sink workstations in AISI 304, with a welding process and a rounded corner solution of just 10 mm radius, for a contemporary design.



넉넉한 크기

모든 컬렉션은 최대 깊이 250mm까지 적용이 가능하며, 다양한 사이즈와 넓은 공간, 실용성을 제공합니다.

Generous sizes

All our collections have sinks of different sizes and with depth up to 250 mm; large capacity and operational practicality.



오버플로우 시스템

모든 로터스[Lotus] 싱크 워크스테이션에는 깔끔하고 모던한 디자인의 오버플로우가 있습니다. 오버플로우는 주문 시 유/무 설정이 가능합니다.

Overflowing system

All the Lotus sink workstations have an integrated wall overflow outlet designed without joints to ensure both maximum hygiene and a clean aesthetics. Overflow setting can be removed upon request.



배수 강화 바닥

물의 원활한 배수를 위해 유도라인 및 일부 제품에는 우아한 다이아몬드 공정으로 마감합니다.

Drainage enhanced bottom

The outflow of the water is guaranteed also by an invitation near the drain and, in specific collections, also by elegant diamond-finished basin bottoms.



한국 표준 7" 배수구

Artinox 로터스[Lotus] 싱크의 배수구는 한국 표준 사이즈 : 7"[178mm] 로 설계되었습니다.

Drainer 7"

All Artinox Lotus sinks workstations are designed for a 7" drain installation in accordance with the Korean standards.



ELEGANT DESIGN FOR EVERY COUNTERTOP

언더마운트
언더 마운트 솔루션을 사용하면 주방 조리대 표면을 최대한 활용할 수 있습니다.

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



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WORKSTATIONS

PLANUM XT

플라넘 엑스티

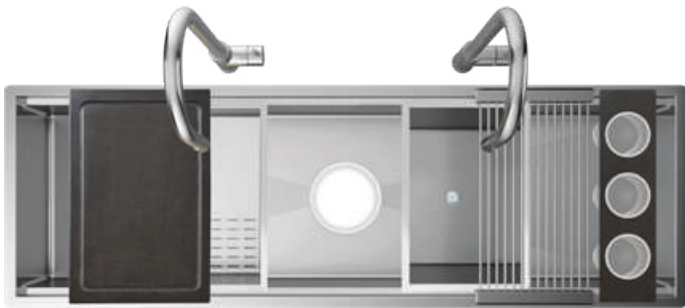
PLANUM XT는 2 레이어 [2 layers]에 걸쳐 약세사리 적용이 가능합니다.
상단에는 고급 소재로 만들어진 혁신적인 지지면이 슬라이딩되며,
하단에는 음식 준비를 위한 배수 및 보관용 컨테이너가 있습니다.

Accessories are housed on two levels inside this discreet workstation. On the upper level, innovative support surfaces made of refined materials slide, while the lower level accommodates containers for draining and containing preparation food.



PLANUM XT 141

READY



- PaperStone® chopping board
- Basin
- Slanted colander
- Grid
- PaperStone® tool holder set
- Therion Tap
- Therion Tap

- 55
- 26
- 23
- 10
- 72
- 38
- 38

 Under mount

Cod. **SAP014KO**

PLANUM XT 141

PRO



- PaperStone® chopping board
- Slanted colander

- 55
- 23

 Under mount

Cod. **SBP014KO**

PLANUM XT 141

SOLO

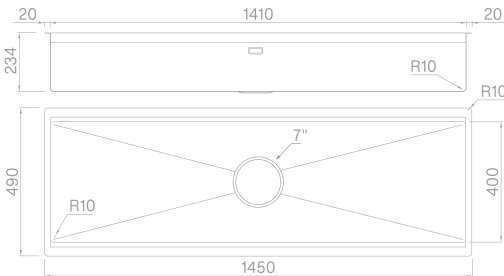


Material	AISI 304
Finishing	Brushed
Inner Corner	R 10 mm Welded
Overall dimensions	1450 x 490 mm
Basin dimensions	1410 x 400 mm
Bowl depth	234 mm
Strainer outlet	7"
Cabinet size	600 + 900 mm

 Under mount

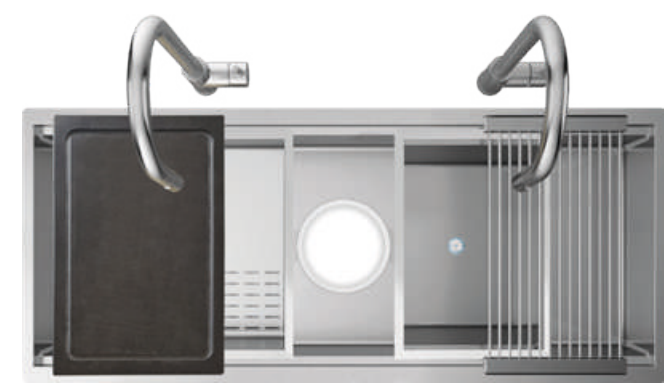
Cod. **P014KO**

Accessories on page 30



PLANUM XT 111

READY



- PaperStone® chopping board
- Slanted colander
- Basin
- Grid
- Therion Tap
- Therion Tap

55

23

26

10

38

38



Cod. **SAP011K0**

PLANUM XT 111

PRO



- PaperStone® chopping board
- Slanted colander

55

23



Cod. **SBP011K0**

PLANUM XT 111

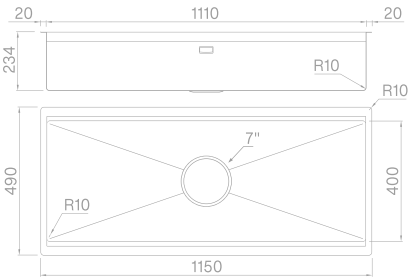
SOLO



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
Strainer outlet	7"
Cabinet size	1200 mm



Cod. **P011K0**



Accessories on page 30

PLANUM XT 81

READY



- PaperStone® chopping board
- Slanted colander
- Grid
- Therion Tap

55

23

10

38



Cod. **SAP081K0**

PLANUM XT 81

PRO



- PaperStone® chopping board
- Slanted colander

55

23



Cod. **SBP081K0**

PLANUM XT 81

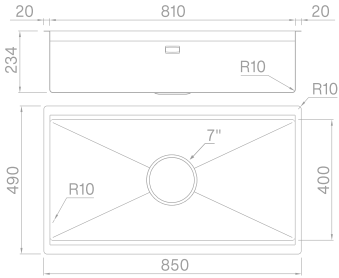
SOLO



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
Strainer outlet	7"
Cabinet size	900 mm



Cod. **P081K0**



Accessories on page 30

PLANUM XT 74

READY



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

 Under mount

Cod. **SAP074K0**

PLANUM XT 74

PRO



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

 Under mount

Cod. **SBP074K0**

PLANUM XT 74

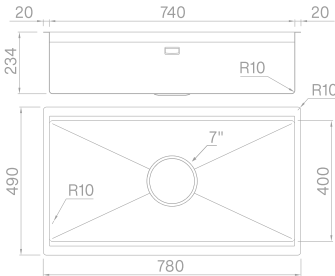
SOLO



- Material
- Finishing
- Inner Corner
- Overall dimensions
- Basin dimensions
- Bowl depth
- Strainer outlet
- Cabinet size
- AISI 304
- Brushed
- R 10 mm Welded
- 780 x 490 mm
- 740 x 400 mm
- 234 mm
- 7"
- 900 mm

 Under mount

Cod. **P074K0**



Accessories on page 30



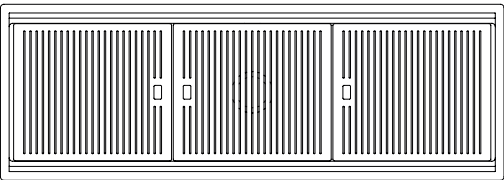
DECK PLANUM XT 141

76



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

Arrangement
on the bottom



Cod. **SAPDP14**

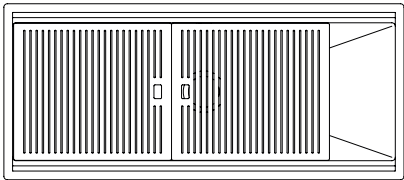
DECK PLANUM XT 111

77



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

Arrangement
on the bottom



Cod. **SAPDP11**

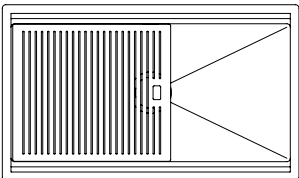
DECK PLANUM XT 81

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**



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. **VPVG1P**



PaperStone® Slicer/grater set 75

200x420x80 mm
Cod. **TI2442GP**



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**



LOTUS

로터스

내부 모서리 10mm의 부드러운 마감으로
심미적으로 깔끔하고 뛰어난 워크스테이션 입니다.
기하학적 디자인에 정밀도가 더해진 컬렉션 입니다.

A range of aesthetically clean and discreet workstation sink
manufactured with 10 mm internal radius corners.
Precision added to the essentiality of geometries.



LOTUS 91

READY

Wooden chopping board

Slanted colander

3

23



 Under mount

Cod. **SALT 91**

LOTUS 91

PRO

Slanted colander

23



 Under mount

Cod. **SBLT 91**

LOTUS 91

SOLO

Material

Finishing

Corner radius

Overall dimensions

Basin dimensions

Bowl depth

Strainer outlet

Cabinet size

AISI 304

Brushed

Welded 10 mm

950 x 440 mm

910 x 400 mm

200 mm

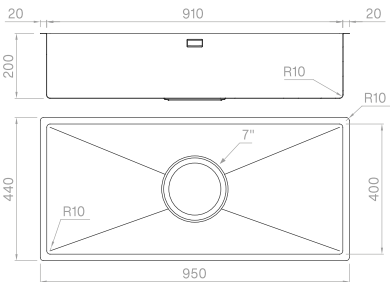
7"

1000 mm



 Under mount

Cod. **LT 91**



Accessories on page 39

LOTUS 81

READY

Wooden chopping board

Slanted colander

3

23



 Under mount

Cod. **SALT 81**

LOTUS 81

PRO

Slanted colander

23



 Under mount

Cod. **SBLT 81**

LOTUS 81

SOLO

Material

Finishing

Corner radius

Overall dimensions

Basin dimensions

Bowl depth

Strainer outlet

Cabinet size

AISI 304

Brushed

Welded 10 mm

850 x 440 mm

810 x 400 mm

200 mm

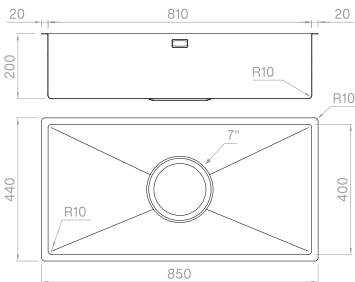
7"

900 mm



 Under mount

Cod. **LT 81**



Accessories on page 39

LOTUS 74

READY

Wooden chopping board

Slanted colander

3

23



 Under mount

Cod. **SALT 74**

LOTUS 74

PRO

Slanted colander

23



 Under mount

Cod. **SBLT 74**

LOTUS 74

SOLO

Material

Finishing

Corner radius

Overall dimensions

Basin dimensions

Bowl depth

Strainer outlet

Cabinet size

AISI 304

Brushed

Welded 10 mm

780 x 440 mm

740 x 400 mm

200 mm

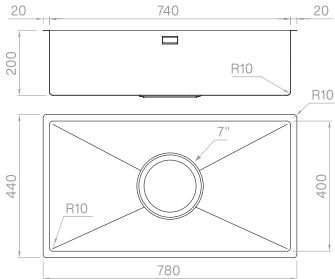
7"

900 mm



 Under mount

Cod. **LT 74**



Accessories on page 39

LOTUS 50

READY

Wooden chopping board

Colander

3

16



 Under mount

Cod. **SALT 50**

LOTUS 50

PRO

Colander

16



 Under mount

Cod. **SBLT 50**

LOTUS 50

SOLO

Material

Finishing

Corner radius

Overall dimensions

Basin dimensions

Bowl depth

Strainer outlet

Cabinet size

AISI 304

Brushed

Welded 10 mm

540 x 440 mm

500 x 400 mm

200 mm

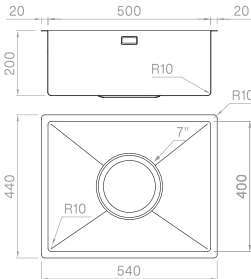
7"

600 mm



 Under mount

Cod. **LT 50**



Accessories on page 39



Oak wood chopping board 300x420x20 mm Cod. TRIB3042 	PaperStone® chopping board 200x420x20 mm Cod. TRPS2042 	PaperStone® chopping board 300x420x20 mm Cod. TRPS3042 
Grid 300x420x25 mm Cod. GRS2542 	Colander 190x420x60 mm Cod. VQSF2142 	Slanted colander 300x420x110/60 mm Cod. VQSI2842 
Basin 300x420x160 mm Cod. VQSP2842 	Dish tray 300x420x60 mm Cod. VQSF2842 	Drainer tray 340x420x30 mm Cod. VQSI3442 
PaperStone® Slicer/grater set 200x420x80 mm Cod. TI24426P 		



ACCESSORY CHANNEL

액세서리 채널

액세서리 채널 시스템은 다양하고 교체 가능한 액세서리들로 구성되어, 공간의 최적화 및 기능성 향상을 완벽하게 실현시킵니다. 다양한 사이즈로 제공되는 모듈형 시스템은 3가지 설치 옵션이 제공됩니다.

Developed to contain a range of interchangeable elements, the accessory channel system is perfect for space optimization and to enhance the functionality of the preparation area. Available in a variety of lengths, this modular system is offered in three different installation options for the kitchen countertop.

설치 INSTALLATIONS

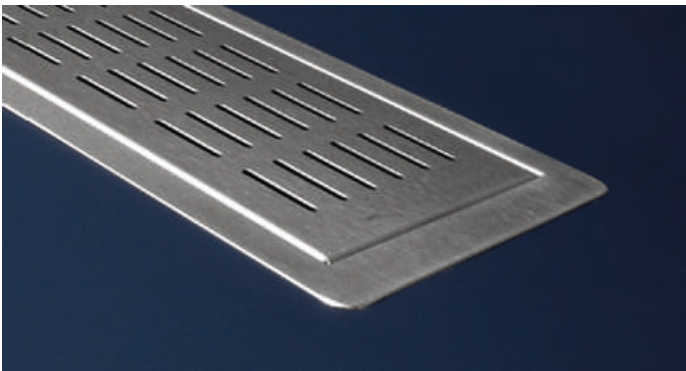
On Top
The accessory channel is designed with a perfect shape, rising 40 mm on the benchtop.

온탑
온탑 액세서리 채널은 상판에서 40mm 높이로 올라오는 완벽한 형태로 설계되었습니다.



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

탑 마운트
탑 마운트는 모든 종류의 주방 상판 위에 쉽게 설치할 수 있습니다.



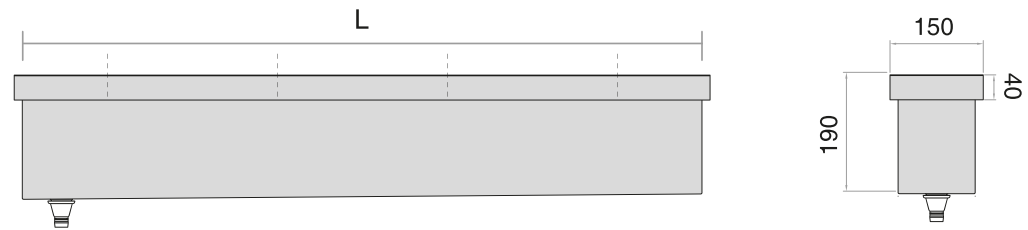
Under mount
There are no visible frames from the top, and the equipped elements are aligned with the surface.

언더 마운트
상판에 프레임이 보이지 않으며, 액세서리들이 상판 표면과 일직선상에 놓여집니다.

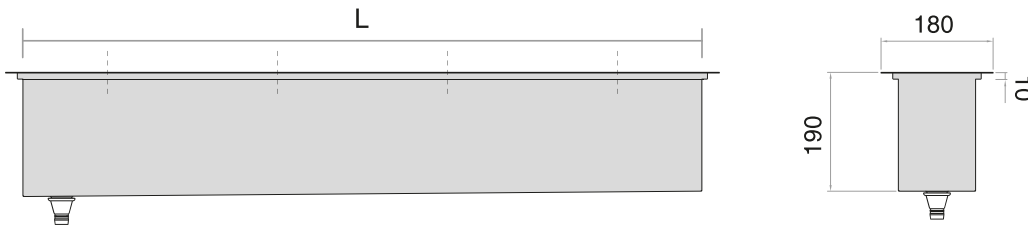


모듈성 MODULARITY

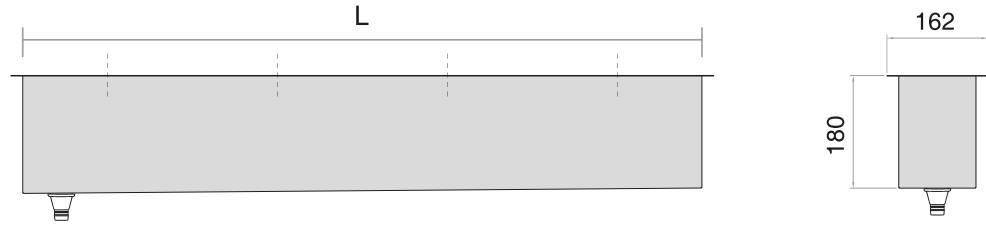
12, 10, 8, 6, 5 AND 4 UNIT



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**

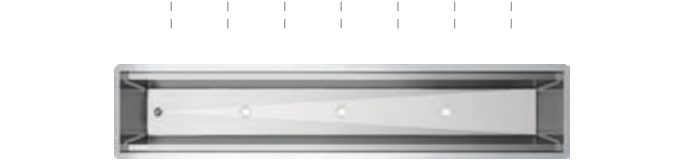
CHANNEL 150



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		Small tray		Small tray + device support	
136x140 mm	Unit: 1	136x140 mm	Unit: 1	136x140 mm	Unit: 1
Cod. PU13B		Cod. RPF13B		Cod. RFSD13B	



Wireless charger		Bluetooth speaker		Small tap holder	
136x140 mm	Unit: 1	136x140 mm	Unit: 1	136x140 mm	Unit: 1
Cod. CW13B		Cod. CABL13B		Cod. PM13B	



Dispenser		Mixer tap holder 1F		Mixer tap holder 2F	
136x140 mm	Unit: 1	272x140 mm	Unit: 2	272x140 mm	Unit: 2
Cod. PD13B		Cod. PM1FB		Cod. PM2FB	



Mixer tap holder 3F		Big tray		Colander	
272x140 mm	Unit: 2	272x140 mm	Unit: 2	272x140 mm	Unit: 2
Cod. PM3FB		Cod. RFG27B		Cod. VASF27B	

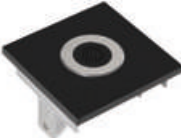
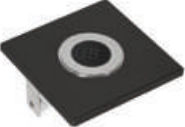


Garden colander		Colander + plate holder		Flip socket set	
272x140 mm	Unit: 2	272x140 mm	Unit: 2	272x140 mm	Unit: 2
Cod. VPP2HB		Cod. VPP27B		Cod. PESVPB	



Oak wood knife holder		Ice bucket	
408x140 mm	Unit: 3	408x140 mm	Unit: 3
Cod. VPCLR40B		Cod. VAPG40B	



Tool holder PaperStone® 136x140 mm Cod. PU13PS 	Small tray PaperStone® 136x140 mm Cod. RPF13PS 	Wireless charger PaperStone® 136x140 mm Cod. CW13PS 
Bluetooth speaker PaperStone® 136x140 mm Cod. CABL13PS 	Dispenser PaperStone® 136 x 140 mm Cod. PD13PS 	1F tap holder PaperStone® 136x140 mm Cod. PM13PS 
Mixer tap holder 1F PaperStone® 272x140 mm Cod. PM1FPS 	Mixer tap holder 2F PaperStone® 272x140 mm Cod. PM2FPS 	Mixer tap holder 3F PaperStone® 272x140 mm Cod. PM3FPS 
Garden colander PaperStone® 272x140 mm Cod. VPP2HPS 	Big tray PaperStone® 272x140 mm Cod. RFG27PS 	PaperStone® knife holder 408x140 mm Cod. VPCL40PS 





MIXERS

Artinox에서 독자적으로 설계한 수전은 차별화된 디자인과 뛰어난 기능성, 이탈리아 장인 정신이 조화를 이룬 결과물입니다. 모든 구성 요소는 정교한 엔지니어링 과정을 거쳐 개발되었으며, Artinox만의 고유한 디자인 철학을 담아 이탈리아에서 제작됩니다. 특히 야외용 해양 등급의 AISI 316L 스테인레스 스틸을 적용하여 최고급 품질과 내구성을 제공합니다.

Entirely designed by us, 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 with the distinctive Artinox style.

STAINLESS STEEL CARE



CLEANING – COMPLETE KIT

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

Cod. **SS 01751**
Cod. **SS 02771** [6 Pks.]



CLEANSING CREAM

Specific for stainless steel.

Cod. **SS 02772** [12 Pcs.]



ANTIBACTERIAL CLOTH

Microfiber for finishing.
Size 40x40 cm – pack of 3 pieces.

Cod. **SS 02773**

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.

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



GENERAL SELLING CONDITIONS

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.

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.

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