

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

Collection pg. 86



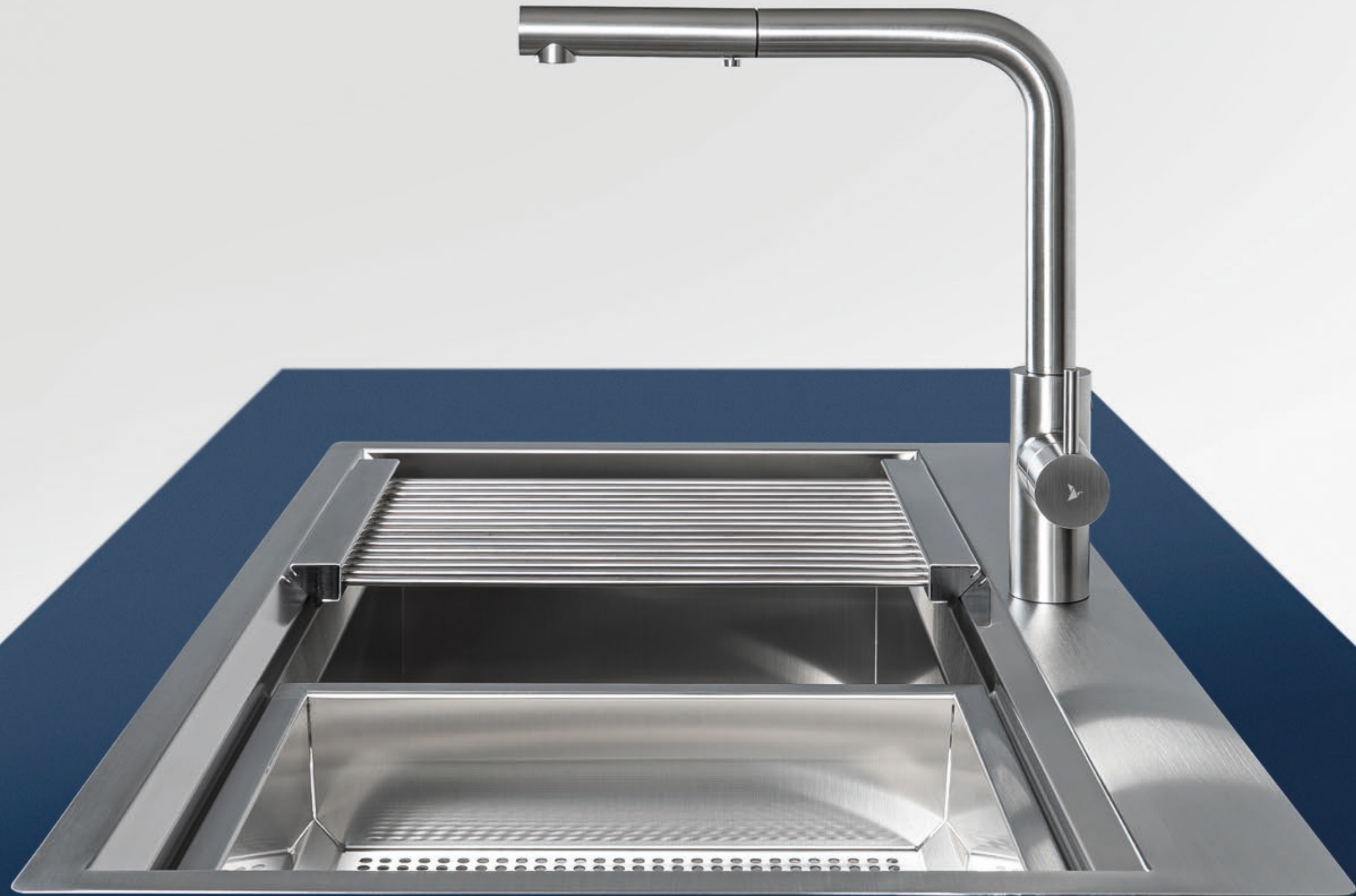
LAYER SBR

Collection pg. 88



LAYER BRP

Collection pg. 94



ACCESSORY CHANNEL

Collection pg. 102



LINEA

Collection pg. 116



SHORE

Collection pg. 126



GHOST

Collection pg. 138



RADIUS

Collection pg. 146



RADIUS XL

Collection pg. 142



RADIUS MATTE VINTAGE

Collection pg. 156



MOSE

Collection pg. 162



AQUA

Collection pg. 170



NEWGO

Collection pg. 176



TITANIUM

Collection pg. 180



PRISMA

Collection pg. 194



STARTAC MARINA

Collection pg. 206



GHOST MARINA

Collection pg. 210



RADIUS MARINA

Collection pg. 212



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

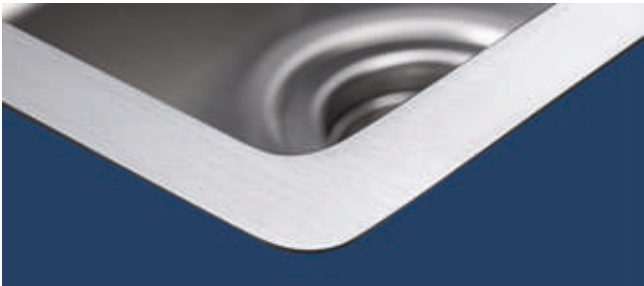
The 3 ½" Exclusive drains ensure impeccable quality, durability, and style. All models are crafted in stainless steel, featuring pop-up push systems for a smooth and hygienic experience. Perfectly coordinated with our finishes, they combine design and functionality, with an integrated overflow seamlessly 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

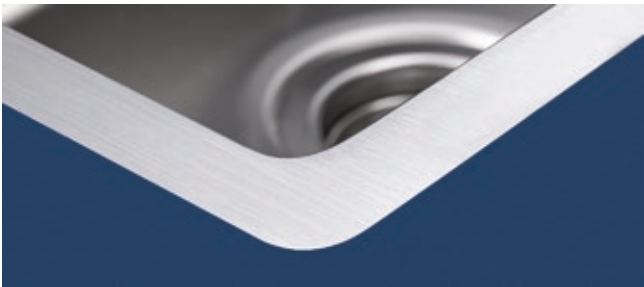
Over-mount

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.



INDEX

WORKSTATIONS

PLANUM	62
LAYER	80

ACCESSORY CHANNELS 102

INTEGRATED

LINEA	116
SHORE	126

SINKS

GHOST	138
RADIUS	142
MOSE	162
AQUA	170
NEWGO	176
TITANIUM	180
PRISMA	194

OUTDOOR

STARTAC MARINA	206
GHOST MARINA	210
RADIUS MARINA	212

SINK MIXERS	220
COMPLEMENTS	234
CLEANING PRODUCTS	236
BUSINESS CONDITIONS	238



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 board55
- Basin26
- Slanted colander23
- Grid10
- PaperStone® tool holder set72
- Therion Tap38
- Therion Tap38

 Top mount

Cod. **SAPI14**

PLANUM XL 141

PRO



- PaperStone® chopping board55
- Slanted colander23

 Top mount

Cod. **SBPI14**

PLANUM XL 141

SOLO

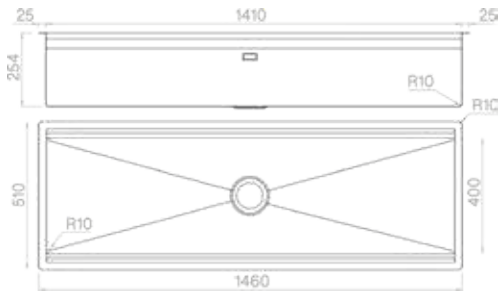


- MaterialAISI 304
- FinishingBrushed
- Inner CornerR 10 mm Welded
- Overall dimensions1460 x 510 mm
- Basin dimensions1410 x 400 mm
- Bowl depth254 mm
- Plus Strainer3 ½"
- Cabinet size600 + 900 mm

 Top mount

Cod. **P1144025**

Accessories on page 78



PLANUM XL 111

READY



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

55

23

26

10

38

38

Top mount

Cod. **SAPI11**

PLANUM XL 111

PRO



- PaperStone® chopping board
- Slanted colander

55

23

Top mount

Cod. **SBPI11**

PLANUM XL 111

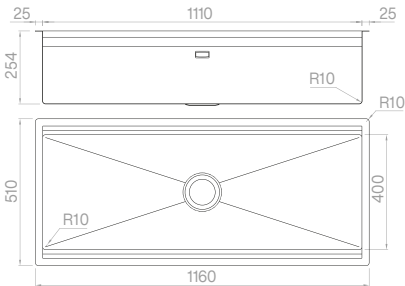
SOLO



- | | |
|--------------------|----------------|
| 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
- Slanted colander
- Grid
- Therion Tap

55

23

10

38

Top mount

Cod. **SAPI81**

PLANUM XL 81

PRO



- PaperStone® chopping board
- Slanted colander

55

23

Top mount

Cod. **SBPI81**

PLANUM XL 81

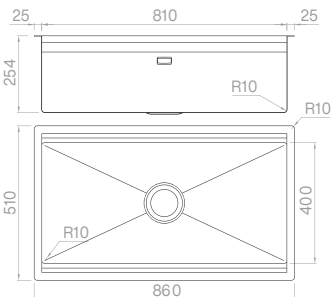
SOLO



- | | |
|--------------------|----------------|
| 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
- Slanted colander
- Grid
- Therion Tap
- 55
- 23
- 10
- 38

 Top mount

Cod. **SAPI74**

PLANUM XL 74

PRO



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

 Top mount

Cod. **SBPI74**

PLANUM XL 74

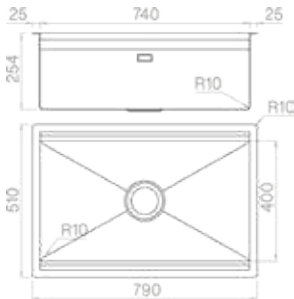
SOLO



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

 Top mount

Cod. **P1744025**



Accessories on page 78



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

 Under mount

Cod. **SAP014XT**

PLANUM XT 141

PRO



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

 Under mount

Cod. **SBP014XT**

PLANUM XT 141

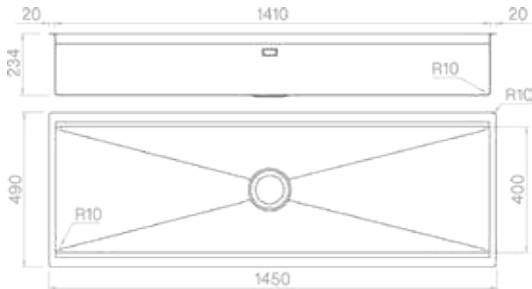
SOLO



- Material
- Finishing
- Inner Corner
- Overall dimensions
- Basin dimensions
- Bowl depth
- Plus Strainer
- Cabinet size
- AISI 304
- Brushed
- R 10 mm Welded
- 1450 x 490 mm
- 1410 x 400 mm
- 234 mm
- 3 ½"
- 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 111

PRO



- PaperStone® chopping board 55
- Slanted colander 23

Under mount Cod. **SBP011XT**

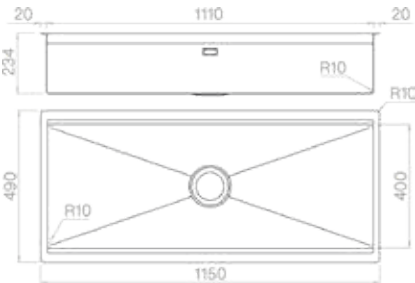
PLANUM XT 111

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**



Accessories on page 78

PLANUM XT 81

READY



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

Under mount Cod. **SAP081XT**

PLANUM XT 81

PRO



- PaperStone® chopping board 55
- Slanted colander 23

Under mount Cod. **SBP081XT**

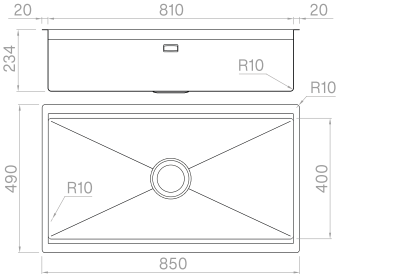
PLANUM XT 81

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

PLANUM XT 74

READY



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

 Under mount

Cod. **SAP074XT**

PLANUM XT 74

PRO



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

 Under mount

Cod. **SBP074XT**

PLANUM XT 74

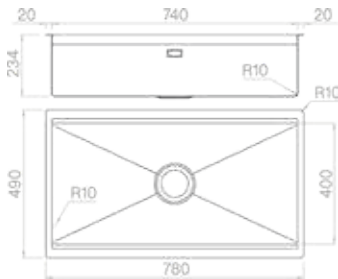
SOLO



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

 Under mount

Cod. **P074XT**



Accessories on page 78



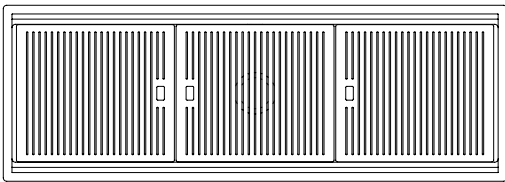
DECK PLANUM 141

76



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

Arrangement
on the bottom



Cod. **SAPDP14**

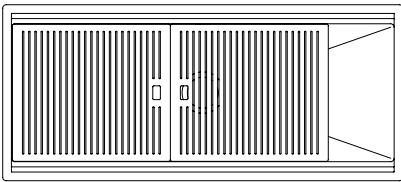
DECK PLANUM 111

77



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

Arrangement
on the bottom



Cod. **SAPDP11**

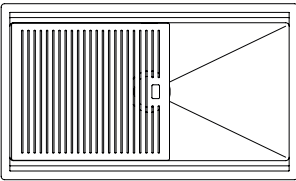
DECK PLANUM 81

78



Material PaperStone®
Set size 810 x 460 mm
Grid

Arrangement
on the bottom



Cod. **SAPDP81**

GRID

11



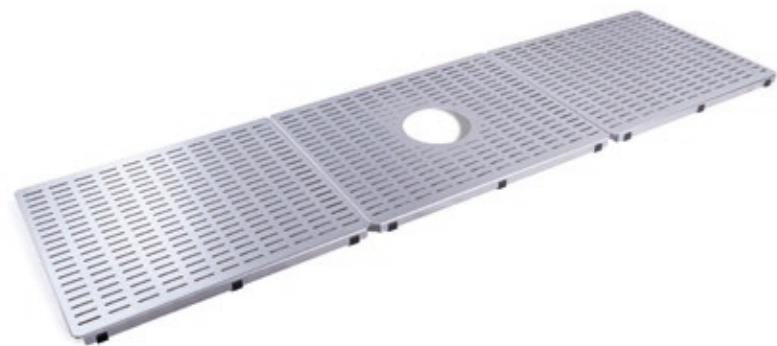
Material PaperStone®
Set size 398 x 460 mm

Cod. **SAPDP1**



FALSE BOTTOM 141

79



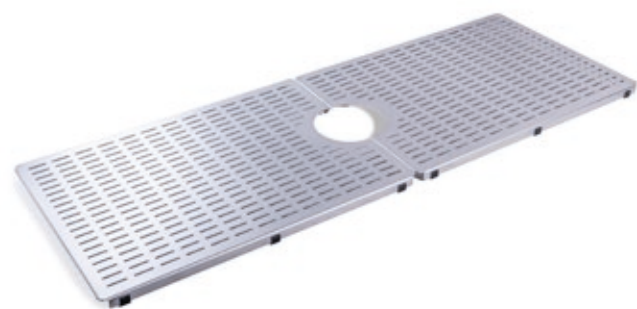
Material
Finishing
Set size

AISI 304
Matte vintage
1406 x 395 mm

Cod. **AFDP1440**

FALSE BOTTOM 111

80



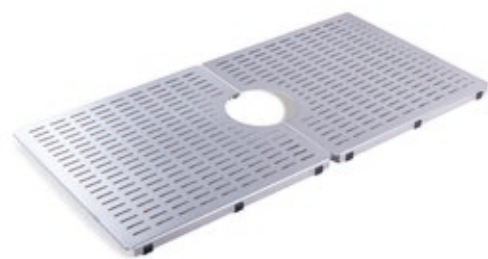
Material
Finishing
Set size

AISI 304
Matte vintage
1106 x 395 mm

Cod. **AFDP1140**

FALSE BOTTOM 81

81



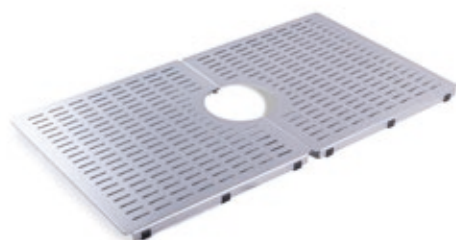
Material
Finishing
Set size

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**



Colander/Plate holders **53**
300x420x60 mm
Cod. **VQSF2842**



PaperStone® Bowl set **2**
320x420x120 mm
Cod. **VPV61P**



PaperStone® Slicer/grater set **75**
200x420x80 mm
Cod. **TI2442GP**



PaperStone® chopping board **9**
200x457x20 mm
Cod. **TRPS2046**



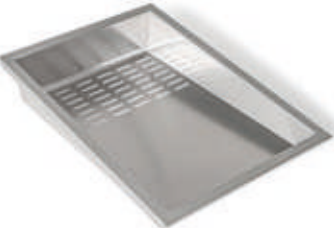
Oak wood bottle holder set **7**
130x457x170 mm
Cod. **VPB3C**



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**



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
- Cod. **SABRLI10**
- Under mount
- Cod. **SABRL010**

LAYER BRL 104

PRO



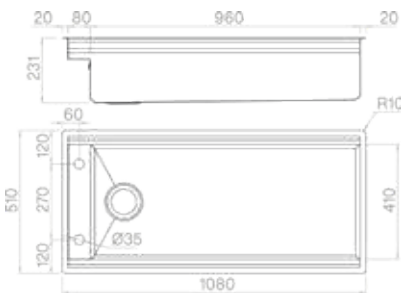
- Wooden chopping board
- Colander
- 4
- 48
- Top mount
- Cod. **SBBRLI10**
- Under mount
- Cod. **SBBRL010**

LAYER BRL 104

SOLO



- Material
- Finishing
- Inner Corner
- Overall dimensions
- Basin dimensions
- Bowl depth
- Plus Strainer
- Cabinet size
- AISI 304
- Brushed
- ‘0’ Radius angle
- 1080 x 510 mm
- 960 x 410 mm
- 230 mm
- 3 ½"
- 1200 mm
- Top mount
- Cod. **ALBRLI10**
- Under mount
- Cod. **ALBRL010**



Accessories on page 85

LAYER BRL 74

READY



- Wooden chopping board
- Colander
- Circle Tap
- 4
- 21
- 52
- Top mount
- Cod. **SABRLI74**
- Under mount
- Cod. **SABRL074**

LAYER BRL 74

PRO



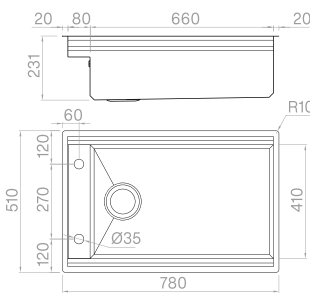
- Wooden chopping board
- 4
- Top mount
- Cod. **SBBRLI74**
- Under mount
- Cod. **SBBRL074**

LAYER BRL 74

SOLO



- Material
- Finishing
- Inner Corner
- Overall dimensions
- Basin dimensions
- Bowl depth
- Plus Strainer
- Cabinet size
- AISI 304
- Brushed
- ‘0’ Radius angle
- 780 x 510 mm
- 660 x 410 mm
- 230 mm
- 3 ½"
- 900 mm
- Top mount
- Cod. **ALBRLI74**
- Under mount
- Cod. **ALBRL074**



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

Finishing

Inner Corner

Overall dimensions

Basin dimensions

Bowl depth

Plus Strainer

Cabinet size
- AISI 304

Brushed

'0' Radius angle

540 x 510 mm

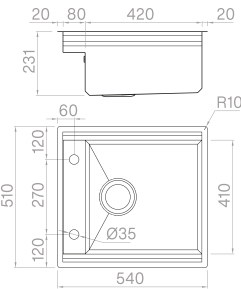
420 x 410 mm

230 mm

3 ½"

600 mm

- Top mount
- Under mount
- Cod. **ALBRLI50**
- Cod. **ALBRLO50**



Accessories on page 85

Upper level



- Oak wood chopping board
- 300x465x20 mm
- Cod. **TBRL4634**
- 4



- PaperStone® chopping board
- 300x465x20 mm
- Cod. **TPBR4634**
-



- Grid
- 300x465x25 mm
- Cod. **GFL4630**
- 14



Lower level



- Colander
- 190x435x80 mm
- Cod. **VFPBRL19**
- 21



- Basin
- 300x435x160 mm
- Cod. **VGBRL34**
- 28



- Colander/Plate holders
- 345x435x80 mm
- Cod. **VFGBRL34**
- 48



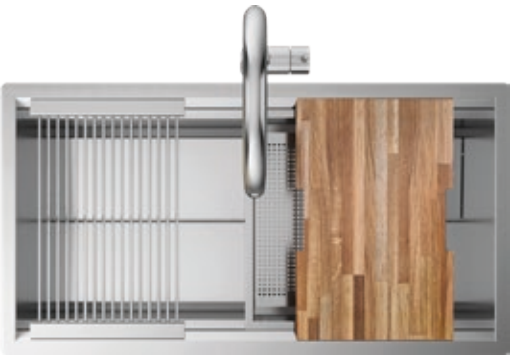
LAYER SP

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

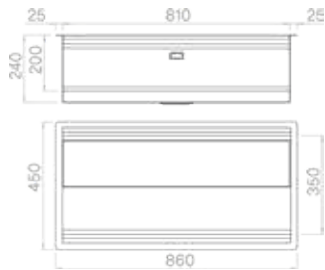
SOLO



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

- Top mount
- Under mount
- Cod. ALSB81SP
- Cod. ALSB81PS

Accessories on page 101



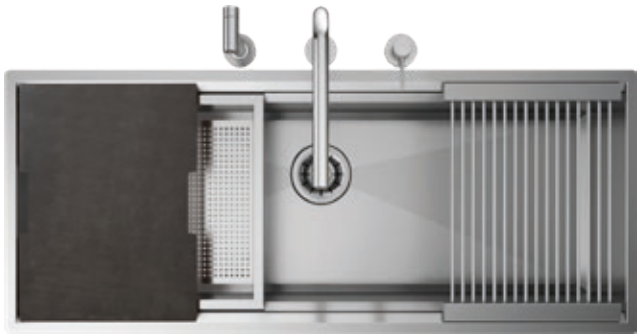
LAYER SBR

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

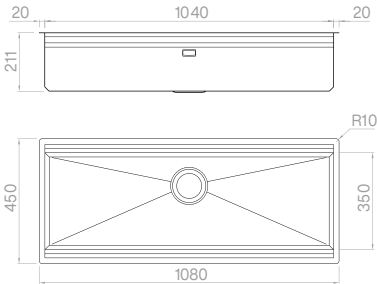
SOLO



- Material
- Finishing
- Inner Corner
- Overall dimensions
- Basin dimensions
- Bowl depth
- Plus Strainer
- Cabinet size
- AISI 304
- Brushed
- '0' Radius angle
- 1080 x 450 mm
- 1040 x 350 mm
- 210 mm
- 3 ½"
- 1200 mm

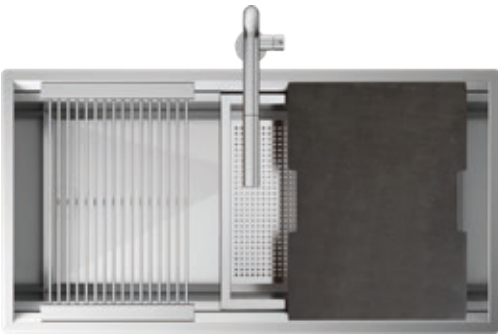
- Top mount
- Under mount
- Cod. **SBR104**
- Cod. **SBRST104**

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 81

PRO



- PaperStone® chopping board

57
- Colander

49
- Top mount

Cod. **SBSBR81**

Under mount

Cod. **SBSBRST8**

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

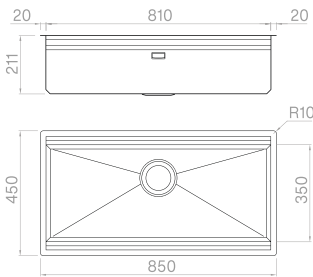
3 ½"
- Cabinet size

900 mm
- Top mount

Cod. **SBR81**

Under mount

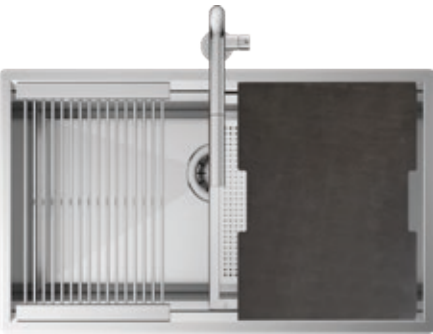
Cod. **SBRST81**



Accessories on page 101

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 70

PRO



- PaperStone® chopping board

57
- Colander

22
- Top mount

Cod. **SBSBR70**

Under mount

Cod. **SBSBRST7**

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

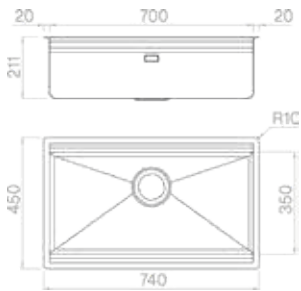
3 ½"
- Cabinet size

800 mm
- Top mount

Cod. **SBR70**

Under mount

Cod. **SBRST70**



Accessories on page 101

LAYER SBR 65

READY



- PaperStone® chopping board
- 57
- Colander
- 22
- Arion Tap
- 59
- Top mount

Cod. **SASBR65**
- Under mount

Cod. **SASBRST6**

LAYER SBR 65

PRO



- PaperStone® chopping board
- 57
- Colander
- 22
- Top mount

Cod. **SBSBR65**
- Under mount

Cod. **SBSBRST6**

LAYER SBR 65

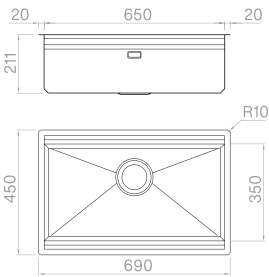
SOLO



- 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**



Accessories on page 101

LAYER SBR 50

READY



- PaperStone® chopping board
- 57
- Colander
- 22
- Arion Tap
- 59
- Top mount

Cod. **SASBR50**
- Under mount

Cod. **SASBRST5**

LAYER SBR 50

PRO



- PaperStone® chopping board
- 57
- Top mount

Cod. **SBSBR50**
- Under mount

Cod. **SBSBRST5**

LAYER SBR 50

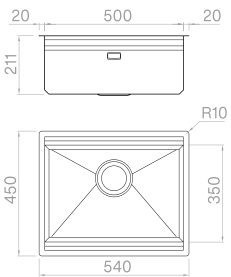
SOLO



- 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

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

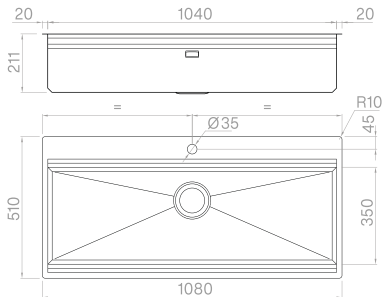


- Material
- Finishing
- Inner Corner
- Overall dimensions
- Basin dimensions
- Bowl depth
- Plus Strainer
- Cabinet size
- AISI 304
- Brushed
- '0' Radius angle
- 1080 x 510 mm
- 1040 x 350 mm
- 210 mm
- 3 ½"
- 1200 mm

Top mount

Cod. **ALBRP104**

Accessories on page 101



LAYER BRP 81

READY



- Wooden chopping board
- Colander
- Grid
- Arion Tap

5
49
15
59



Cod. **SABRP81**

LAYER BRP 81

PRO



- Wooden chopping board
- Colander

5
49



Cod. **SBBRP81**

LAYER BRP 81

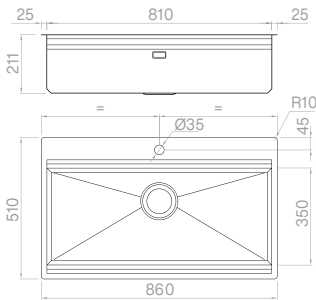
SOLO



- | | |
|--------------------|------------------|
| 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 ½" |
| Cabinet size | 900 mm |



Cod. **ALBRP81**



Accessories on page 101

LAYER BRP 70

READY



- Wooden chopping board
- Colander
- Grid
- Arion Tap

5
22
15
59



Cod. **SABRP70**

LAYER BRP 70

PRO



- Wooden chopping board
- Colander

5
22



Cod. **SBBRP70**

LAYER BRP 70

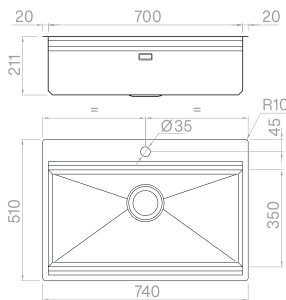
SOLO



- | | |
|--------------------|------------------|
| 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 ½" |
| Cabinet size | 800 mm |



Cod. **ALBRP70**



Accessories on page 101

LAYER BRP 65

READY



Wooden chopping board
Colander
Arion Tap

5
22
59



Cod. **SABRP65**

LAYER BRP 65

PRO



Wooden chopping board

5



Cod. **SBBRP65**

LAYER BRP 65

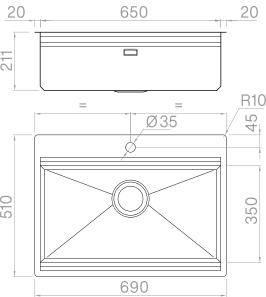
SOLO



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



Cod. **ALBRP65**



Accessories on page 101

LAYER BRP 50

READY



Wooden chopping board
Colander
Arion Tap

5
22
59



Cod. **SABRP50**

LAYER BRP 50

PRO



Wooden chopping board

5



Cod. **SBBRP50**

LAYER BRP 50

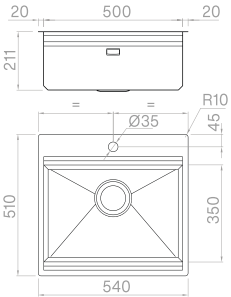
SOLO



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



Cod. **ALBRP50**



Accessories on page 101



Upper level



Lower level



Oak wood chopping board 300x405x20 mm Cod. TSBR4030 	PaperStone® chopping board 300x405x20 mm Cod. TPBR4030 	Grid 300x405x25 mm Cod. GFL4030 
Colander 190x375x80 mm Cod. VFPSBR19 	Colander/Plate holders 300x375x80 mm Cod. VFGSBR34 	Basin 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

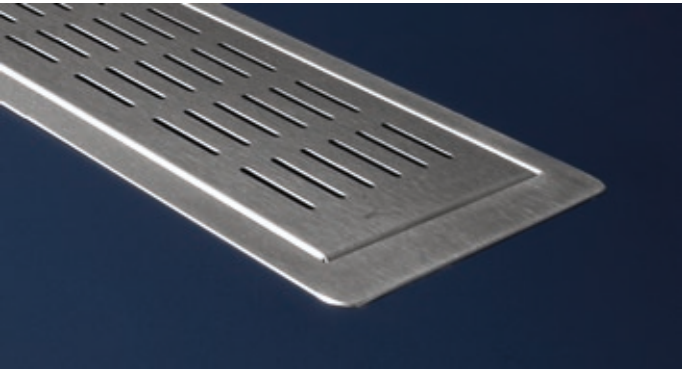
On Top

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.



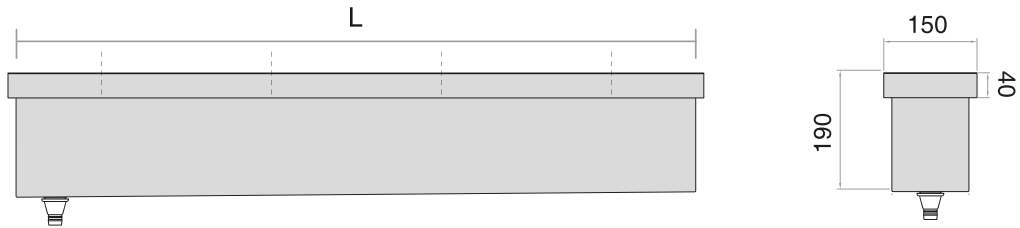
Under mount

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

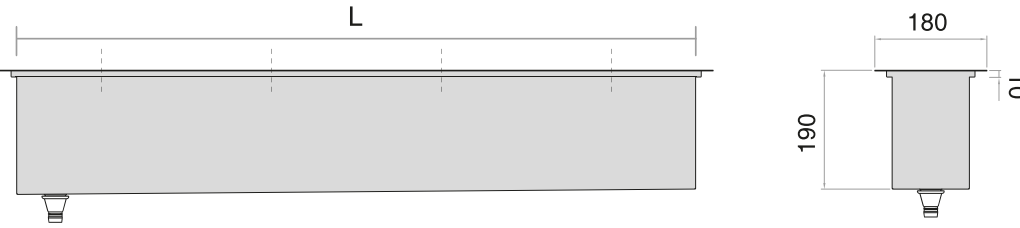


MODULARITY

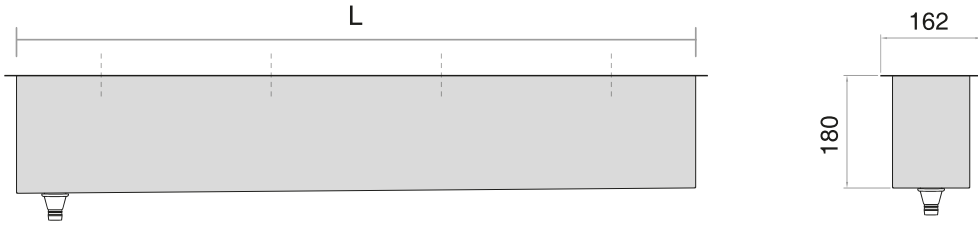
12, 10, 8, 6, 5 AND 4 UNIT



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**

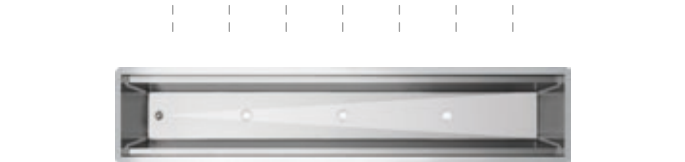
CHANNEL 150



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

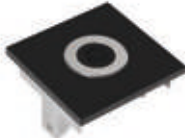
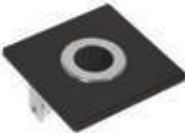
-  On Top Cod. **CAI75**
-  Top mount Cod. **CAG75**
-  Under mount Cod. **CA075**

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



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	





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
- Slanted colander
- Eos Tap

3

23

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 ½"
- Cabinet size: 800 mm

Edgeless 7 mm

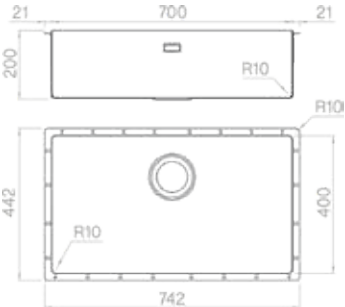
Edgeless 13 mm

Edgeless 21 mm

Cod. **L70**

Cod. **L70F13**

Cod. **L70F21**



Accessories on page 125

LINEA 65

READY



- Wooden chopping board
- Slanted colander
- Eos Tap

3

23

39

Edgeless

Cod. **SAL65**

LINEA 65

PRO



- Colander

16

Edgeless

Cod. **SBL65**

LINEA 65

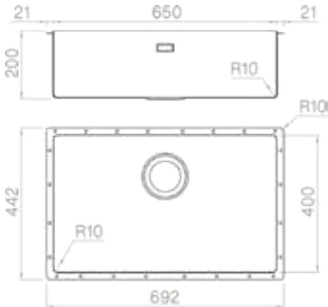
SOLO



- Material: AISI 304
- Finishing: Brushed
- Inner Corner: R 10 mm Welded
- Basin dimensions: 650 x 400 mm
- Bowl depth: 200 mm
- Standard strainer: 3 ½"
- 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 ½"

Cabinet size 600 mm

Edgeless 7 mm

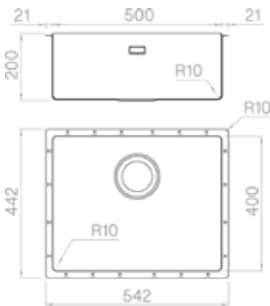
Edgeless 13 mm

Edgeless 21 mm

Cod. **L50**

Cod. **L50F13**

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

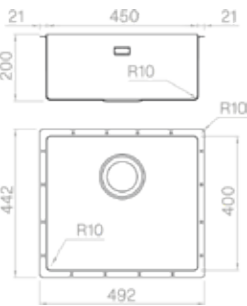
Bowl depth 200 mm

Standard strainer 3 ½"

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

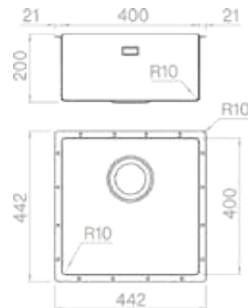
SOLO



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

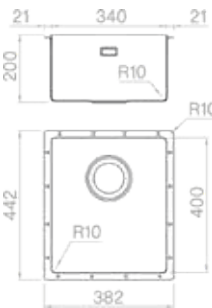
SOLO



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

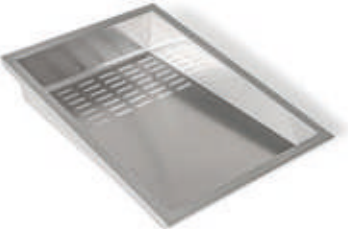
Edgeless 13 mm

Cod. **L34F13**



Accessories on page 125



Oak wood chopping board 300x420x20 mm Cod. TRIB3042 	PaperStone® chopping board 200x420x20 mm Cod. TRPS2042 	PaperStone® chopping board 300x420x20 mm Cod. TRPS3042 
Grid 300x420x25 mm Cod. GRSF2542 	Colander 190x420x60 mm Cod. VQSF2142 	Slanted colander 300x420x110/60 mm Cod. VQSI2842 
Basin 300x420x160 mm Cod. VQSP2842 	Colander/Plate holders 300x420x60 mm Cod. VQSF2842 	Drainer tray 340x420x30 mm Cod. VQSI3442 
PaperStone® Slicer/grater set 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
Eidos Tap

16
46



Integrated 12 mm

Cod. **SASH70**

SHORE 70

PRO

Colander

16



Integrated 12 mm

Cod. **SBSH70**

SHORE 70

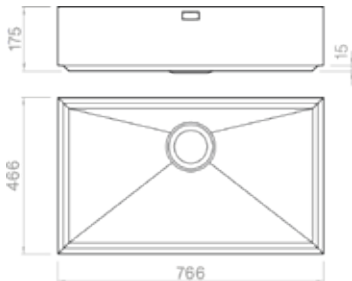
SOLO



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
Eidos Tap

16
46



Integrated 12 mm

Cod. **SASH65**

SHORE 65

PRO

Colander

16



Integrated 12 mm

Cod. **SBSH65**

SHORE 65

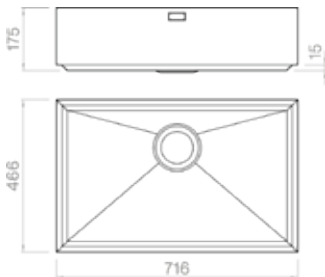
SOLO



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
Eidos Tap

16

46

 Integrated 12 mm Cod. **SASH50**

SHORE 50 PRO



Colander

16

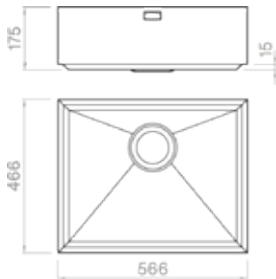
 Integrated 12 mm Cod. **SBSH50**

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 ½"
Cabinet size	600 mm

 Integrated 12 mm Cod. **SH50**



Accessories on page 135

 **20 mm** On request

SHORE 45 READY



Colander
Eidos Tap

16

46

 Integrated 12 mm Cod. **SASH45**

SHORE 45 PRO



Colander

16

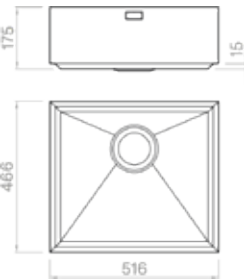
 Integrated 12 mm Cod. **SBSH45**

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 ½"
Cabinet size	600 mm

 Integrated 12 mm Cod. **SH45**



Accessories on page 135

 **20 mm** On request

SHORE 40

READY



Colander

Eidos Tap

16

46

 Integrated 12 mm

Cod. **SASH40**

SHORE 34

READY



Colander

Eidos Tap

16

46

 Integrated 12 mm

Cod. **SASH34**

SHORE 40

PRO



Colander

16

 Integrated 12 mm

Cod. **SBSH40**

SHORE 34

PRO



Colander

16

 Integrated 12 mm

Cod. **SBSH34**

SHORE 40

SOLO



Material

Finishing

Inner Corner

Overall dimensions

Basin dimensions

Bowl depth

Standard strainer

Cabinet size

AISI 304

Brushed

R 0 mm Welded

466 x 466 mm

400 x 400 mm

175 mm

3 ½"

600 mm

 Integrated 12 mm

Cod. **SH40**

SHORE 34

SOLO



Material

Finishing

Inner Corner

Overall dimensions

Basin dimensions

Bowl depth

Standard strainer

Cabinet size

AISI 304

Brushed

R 0 mm Welded

406 x 466 mm

340 x 400 mm

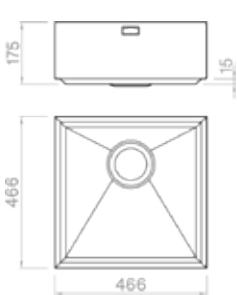
175 mm

3 ½"

450 mm

 Integrated 12 mm

Cod. **SH34**



Accessories on page 135

 **20 mm** On request

SHORE 34

READY



Colander

Eidos Tap

16

46

 Integrated 12 mm

Cod. **SASH34**

SHORE 34

PRO



Colander

16

 Integrated 12 mm

Cod. **SBSH34**

SHORE 34

SOLO



Material

Finishing

Inner Corner

Overall dimensions

Basin dimensions

Bowl depth

Standard strainer

Cabinet size

AISI 304

Brushed

R 0 mm Welded

406 x 466 mm

340 x 400 mm

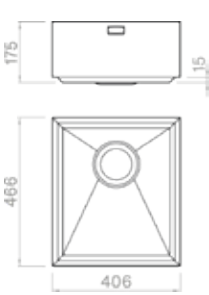
175 mm

3 ½"

450 mm

 Integrated 12 mm

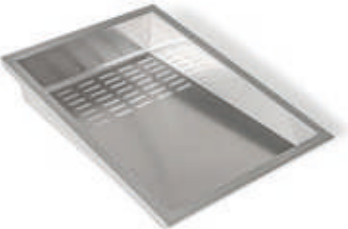
Cod. **SH34**



Accessories on page 135

 **20 mm** On request



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 	Colander/Plate holders 300x420x60 mm Cod. VQSF2842 	Drainer tray 340x420x30 mm Cod. VQSI3442 
PaperStone® Slicer/grater set 200x420x80 mm Cod. TI24426P 		



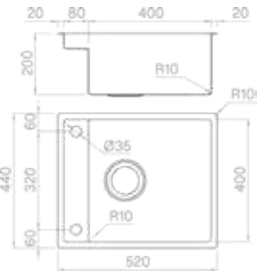
SINKS

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	Cod. SAGI60RM		
			Flush mount	Cod. SAGF60RM		
			Under mount	Cod. SAG060RM		
GHOST 60		PRO		Circle Tap		52
			Top mount	Cod. SBGI60RM		
			Flush mount	Cod. SBGF60RM		
			Under mount	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	Cod. SIG60RM		
			Flush mount	Cod. SFG60RM		
			Under mount	Cod. SSG60RM		



Accessories on page 141



Oak wood chopping board	3	PaperStone® chopping board	73	Colander	16
300x420x20 mm		200x420x20 mm		190x420x60 mm	
Cod. TRIB3042		Cod. TRPS2042		Cod. VQSF2142	



Grid	12	PaperStone® Slicer/grater set	75
300x420x25 mm		200x420x80 mm	
Cod. GRS2542		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



Top mount

Under mount

Cod. **SABG74XL**

RADIUS XL 74

PRO

Colander

16



Top mount

Under mount

Cod. **SBBG74XL**

RADIUS XL 74

SOLO

Material

Finishing

Inner Corner

Overall dimensions

Basin dimensions

Bowl depth

Standard strainer

Cabinet size

AISI 304

Brushed

R 10 mm Welded

780 x 440 mm

740 x 400 mm

254 mm

3 ½"

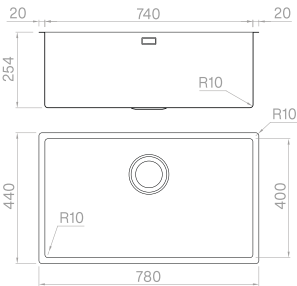
800 mm



Top mount

Under mount

Cod. **BG74XL**



Accessories on page 155

RADIUS XL 50

READY

Slanted colander

Eos Tap

23

39



Top mount

Under mount

Cod. **SABG50XL**

RADIUS XL 50

PRO

Colander

16



Top mount

Under mount

Cod. **SBBG50XL**

RADIUS XL 50

SOLO

Material

Finishing

Inner Corner

Overall dimensions

Basin dimensions

Bowl depth

Standard strainer

Cabinet size

AISI 304

Brushed

R 10 mm Welded

540 x 440 mm

500 x 400 mm

254 mm

3 ½"

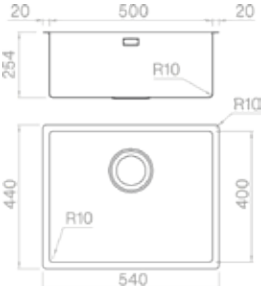
600 mm



Top mount

Under mount

Cod. **BG50XL**



Accessories on page 155

RADIUS

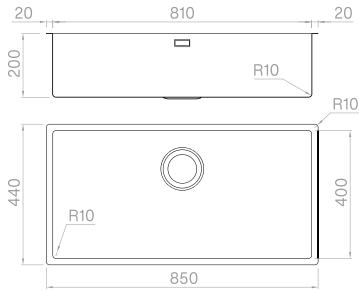
It stands out for its essential and functional design, featuring internal corners welded with a minimum 10 mm radius for easy cleaning. Thoughtful craftsmanship and the purity of its geometries combine to create a balanced, sophisticated line, suitable for any environment. The collection is available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



RADIUS 81		READY		
		Wooden chopping board		3
		Slanted colander		23
		Hidros Tap		40
		 Top mount	Cod. SABI81R1	
		 Flush mount	Cod. SABG81R1	
		 Under mount	Cod. SABO81R1	

RADIUS 81		PRO	
	Colander		16
	 Top mount	Cod. SBBI81R1	
	 Flush mount	Cod. SBBG81R1	
	 Under mount	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	Cod. B18140R1	
	 Flush mount	Cod. BG8140R1	
	 Under mount	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. **SAB070R1**

RADIUS 65

READY



Wooden chopping board

Colander

Eos Tap

3

16

39

Top mount

Flush mount

Under mount

Cod. **SABI65R1**

Cod. **SABG65R1**

Cod. **SAB065R1**

RADIUS 70

PRO



Colander

16

Top mount

Flush mount

Under mount

Cod. **SBBI70R1**

Cod. **SBBG70R1**

Cod. **SBB070R1**

RADIUS 65

PRO



Colander

16

Top mount

Flush mount

Under mount

Cod. **SBBI65R1**

Cod. **SBBG65R1**

Cod. **SBB065R1**

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**

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

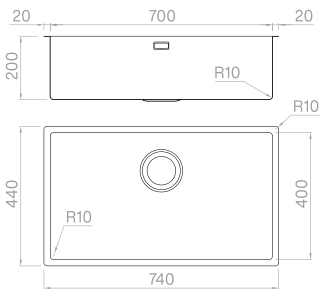
Flush mount

Under mount

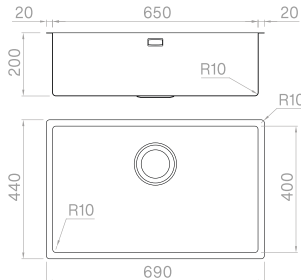
Cod. **B16540R1**

Cod. **BG6540R1**

Cod. **B06540R1**



Accessories on page 155



Accessories on page 155

148

149

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. **BBG55R1**

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

Flush mount

Under mount

Cod. **BI5540R1**

Cod. **BG5540R1**

Cod. **B05540R1**



Accessories on page 155

150

SINKS

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. **BBG50R1**

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

Flush mount

Under mount

Cod. **BI5040R1**

Cod. **BG5040R1**

Cod. **B05040R1**



Accessories on page 155

151

RADIUS 45

READY



Colander

Eidos Tap

16

46

Top mount

Flush mount

Under mount

Cod. **SABI45R1**

Cod. **SABG45R1**

Cod. **SABO45R1**

RADIUS 40

READY



Colander

Eidos Tap

16

46

Top mount

Flush mount

Under mount

Cod. **SABI40R1**

Cod. **SABG40R1**

Cod. **SABO40R1**

RADIUS 45

PRO



Colander

16

Top mount

Flush mount

Under mount

Cod. **SBBI45R1**

Cod. **SBBG45R1**

Cod. **SBBO45R1**

RADIUS 40

PRO



Colander

16

Top mount

Flush mount

Under mount

Cod. **SBBI40R1**

Cod. **SBBG40R1**

Cod. **SBBO40R1**

RADIUS 45

SOLO



Material

Finishing

Inner Corner

Overall dimensions

Basin dimensions

Bowl depth

Standard strainer

Cabinet size

AISI 304

Brushed

R 10 mm Welded

490 x 440 mm

450 x 400 mm

200 mm

3 ½"

600 mm

Top mount

Flush mount

Under mount

Cod. **BI4540R1**

Cod. **BG4540R1**

Cod. **BO4540R1**

RADIUS 40

SOLO



Material

Finishing

Inner Corner

Overall dimensions

Basin dimensions

Bowl depth

Standard strainer

Cabinet size

AISI 304

Brushed

R 10 mm Welded

440 x 440 mm

400 x 400 mm

200 mm

3 ½"

600 mm

Top mount

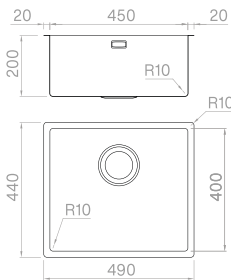
Flush mount

Under mount

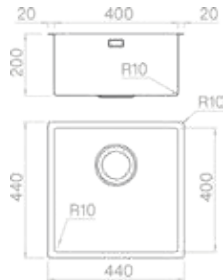
Cod. **BI4040R1**

Cod. **BG4040R1**

Cod. **BO4040R1**

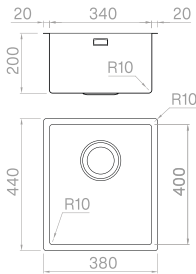


Accessories on page 155



Accessories on page 155

RADIUS 34		READY			
		Colander		16	
		Eidos Tap		46	
		Top mount		Cod. SAB134R1	
		Flush mount		Cod. SABG34R1	
		Under mount		Cod. SAB034R1	
RADIUS 34		PRO			
		Colander		16	
		Top mount		Cod. SBB134R1	
		Flush mount		Cod. SBBG34R1	
		Under mount		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		Cod. BI3440R1	
		Flush mount		Cod. BG3440R1	
		Under mount		Cod. B03440R1	



Accessories on page 155

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

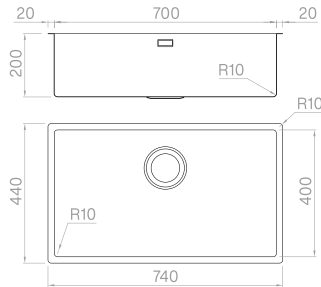


Material	AISI 304
Finishing	Brushed matte
Inner Corner	R 10 mm Welded
Overall dimensions	740 x 440 mm
Basin dimensions	700 x 400 mm
Bowl depth	200 mm
Standard strainer	3 ½"
Cabinet size	800 mm

- Top mount
- Flush mount
- Under mount

Cod. **B17040RH**
Cod. **BG7040RH**
Cod. **B07040RH**

Accessories on page 161





Oak wood chopping board

3

300x420x20 mm
Cod. **TRIB3042**



PaperStone® chopping board

73

200x420x20 mm
Cod. **TRPS2042**



PaperStone® chopping board

54

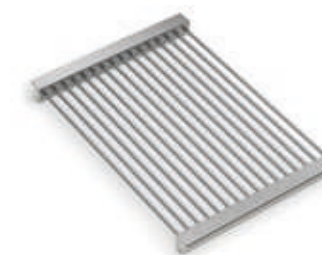
300x420x20 mm
Cod. **TRPS3042**



Grid matte vintage

13

300x420x25 mm
Cod. **GRH2542**



Slanted colander
matte vintage

24

300x420x80/40 mm
Cod. **VQHI2842**



Colander matte vintage

20

190x420x60 mm
Cod. **VQHF2142**



PaperStone® Slicer/grater set

75

200x420x80 mm
Cod. **TI24426P**



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. **SAMI91R1**
Cod. **SAM091R1**

MOSE 91

PRO



Colander

16

Top mount
 Under mount

Cod. **SBMI91R1**
Cod. **SBM091R1**

MOSE 91

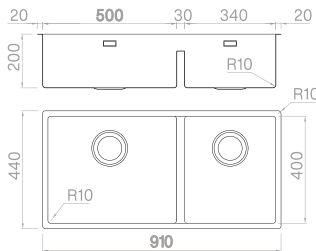
SOLO



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. **SAMI87R1**
Cod. **SAM087R1**

MOSE 87

PRO



Colander

16

Top mount
 Under mount

Cod. **SBMI87R1**
Cod. **SBM087R1**

MOSE 87

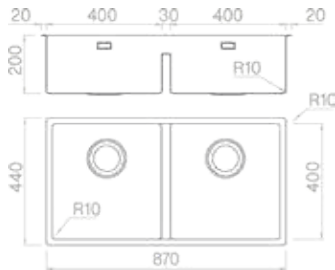
SOLO



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. **SAMi81R1**

Cod. **SAM081R1**

MOSE 60

READY



Wooden chopping board

Colander

Eidos Tap

3

16

46

Top mount

Under mount

Cod. **SAMi60R1**

Cod. **SAM060R1**

MOSE 81

PRO



Colander

16

Top mount

Under mount

Cod. **SBMi81R1**

Cod. **SBM081R1**

MOSE 60

PRO



Colander

16

Top mount

Under mount

Cod. **SBMi60R1**

Cod. **SBM060R1**

MOSE 81

SOLO



Material

Finishing

Inner Corner

Overall dimensions

Basin dimensions

Bowl depth

Standard strainer

Cabinet size

AISI 304

Brushed

R 10 mm Welded

810 x 440 mm

400 x 400 mm / 340 x 400 mm

200 mm

3 ½"

900 mm

Top mount

Under mount

Cod. **Mi8140R1**

Cod. **M08140R1**

MOSE 60

SOLO



Material

Finishing

Inner Corner

Overall dimensions

Basin dimensions

Bowl depth

Standard strainer

Cabinet size

AISI 304

Brushed

R 10 mm Welded

590 x 440 mm

180 x 400 mm / 340 x 400 mm

170 / 200 mm

3 ½"

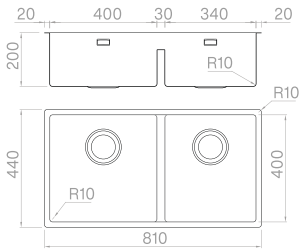
600 mm

Top mount

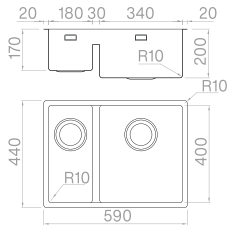
Under mount

Cod. **Mi6040R1**

Cod. **M06040R1**

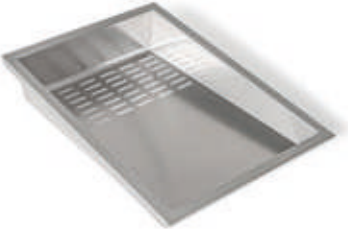


Accessories on page 169



Accessories on page 169



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 	Colander/Plate holders 300x420x60 mm Cod. VQSF2842 	Drainer tray 340x420x30 mm Cod. VQSI3442 
PaperStone® Slicer/grater set 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

- Top mount
- Flush mount

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

AQUA 81

PRO



- Colander

16

- Top mount
- Flush mount

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

AQUA 81

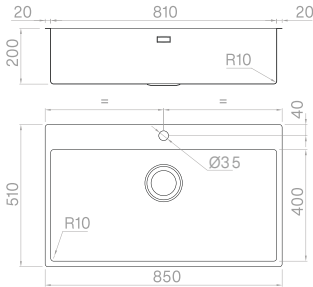
SOLO



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

- Top mount
- Flush mount

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



Accessories on page 175

AQUA 70

READY



- Wooden chopping board
- Colander
- Arion Tap

3
16
59

- Top mount
- Flush mount

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

AQUA 70

PRO



- Colander

16

- Top mount
- Flush mount

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

AQUA 70

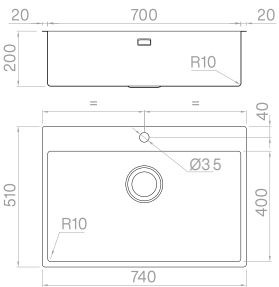
SOLO



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

- Top mount
- Flush mount

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

Finishing

Inner Corner

Overall dimensions

Basin dimensions

Bowl depth

Standard strainer

Cabinet size

AISI 304

Brushed

R 10 mm Welded

540 x 510 mm

500 x 400 mm

200 mm

3 ½"

600 mm

Top mount

Flush mount

Cod. **ALAI50**

Cod. **ALAG50**

Accessories on page 175

Technical drawing of the AQUA 50 sink. The top view shows a square basin with a side length of 500 mm, a central drain hole with a diameter of Ø35 mm, and a corner radius of R10. The side view shows a bowl depth of 200 mm and a total height of 220 mm. The overall dimensions of the sink unit are 540 mm in width and 510 mm in height. The cabinet size is 600 mm in width.

174

Oak wood chopping board

3

PaperStone® chopping board

73

PaperStone® chopping board

54

300x420x20 mm

Cod. **TRIB3042**



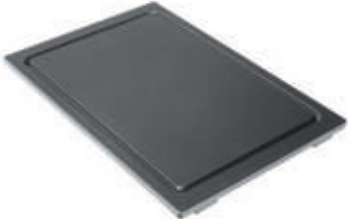
200x420x20 mm

Cod. **TRPS2042**



300x420x20 mm

Cod. **TRPS3042**



Grid

12

Colander

16

Slanted colander

23

300x420x25 mm

Cod. **GRS2542**



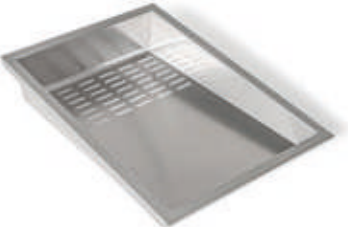
210x420x60 mm

Cod. **VQSF2142**



300x420x110/60 mm

Cod. **VQSI2842**



Basin

26

Colander/Plate holders

53

Drainer tray

61

300x420x160 mm

Cod. **VQSP2842**



300x420x60 mm

Cod. **VQSF2842**



340x420x30 mm

Cod. **VQSI3442**



PaperStone® Slicer/grater set

75

200x420x80 mm

Cod. **TI2442GP**



175

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 12
- Slanted colander 23
- Circle Tap 52

- Top mount Cod. **SAGI81**
- Flush mount Cod. **SAGG81**

NEWGO 81 PRO



- Grid 12

- Top mount Cod. **SBGI81**
- Flush mount Cod. **SBGG81**

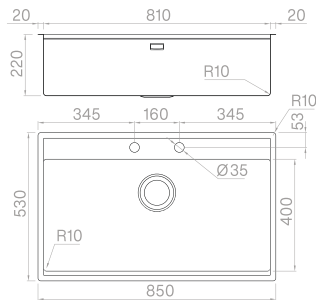
NEWGO 81 SOLO



- 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 ½"
- Cabinet size 900 mm

- Top mount Cod. **ALGI81**
- Flush mount Cod. **ALGG81**

Accessories on page 179



NEWGO 70

READY



- Grid 12
- Slanted colander 23
- Circle Tap 52

- Top mount Cod. SAGI70
- Flush mount Cod. SAGG70

NEWGO 70

PRO



- Grid 12

- Top mount Cod. SBGI70
- Flush mount Cod. SBGG70

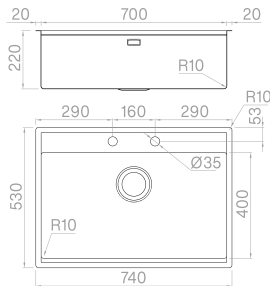
NEWGO 70

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 1/2"
- Cabinet size 800 mm

- Top mount Cod. ALGI70
- Flush mount 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



Colander/Plate holders 53

300x420x60 mm
Cod. VQSF2842



Drainer tray 61

340x420x30 mm
Cod. VQSI3442



PaperStone® Slicer/grater set 75

200x420x80 mm
Cod. TI24426P



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

Finishing

Inner Corner

Overall dimensions

Basin dimensions

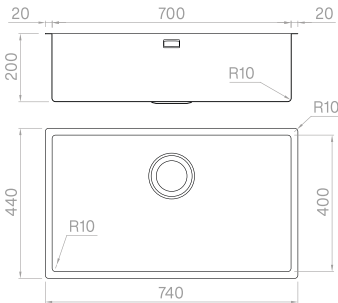
Bowl depth

Plus Strainer Gun Metal

Cabinet size
- AISI 304
PVD Gun Metal
R 10 mm Welded
740 x 440 mm
700 x 400 mm
200 mm
3 ½"
800 mm
- Top mount

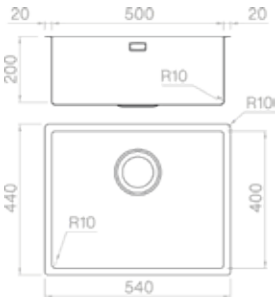
Flush mount

Under mount
- Cod. **TI7040RA**
Cod. **TG7040RA**
Cod. **TO7040RA**



Accessories on page 185

TITANIUM 50 GUN METAL		READY			
		Colander Gun Metal		17	
		Vitra Tap		42	
		 Top mount		Cod. SATI50RA	
		 Flush mount		Cod. SATG50RA	
		 Under mount		Cod. SATO50RA	
TITANIUM 50 GUN METAL		PRO			
		Colander Gun Metal		17	
		 Top mount		Cod. SBTI50RA	
		 Flush mount		Cod. SBTG50RA	
		 Under mount		Cod. SBTO50RA	
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		Cod. TI5040RA	
		 Flush mount		Cod. TG5040RA	
		 Under mount		Cod. TO5040RA	



Accessories on page 185

Oak wood chopping board 300x420x20 mm Cod. TRIB3042 	3	PaperStone® Slicer/grater set 200x420x80 mm Cod. TI2442GP 	75	PaperStone® chopping board 200x420x20 mm Cod. TRPS2042 	73
Colander Gun Metal 210x420x60 mm Cod. VQAF2142 	17				

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

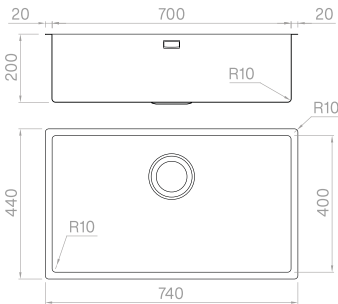


Material AISI 304
Finishing PVD Copper Bronze
Inner Corner R 10 mm Welded
Overall dimensions 740 x 440 mm
Basin dimensions 700 x 400 mm
Bowl depth 200 mm
Plus Strainer Copper Bronze 3 ½"
Cabinet size 800 mm

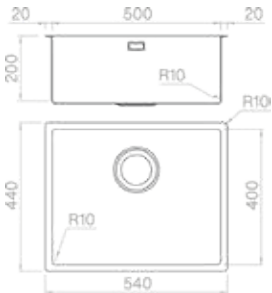
- Top mount
- Flush mount
- Under mount

Cod. **TI7040RC**
Cod. **TG7040RC**
Cod. **T07040RC**

Accessories on page 189

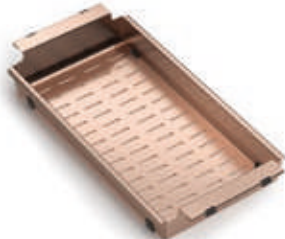


TITANIUM 50 COPPER BRONZE		READY		
	Colander Copper Bronze		18	
	Vitra Tap		43	
	Top mount		Cod. SATI50RC	
	Flush mount		Cod. SATG50RC	
	Under mount		Cod. SATO50RC	
TITANIUM 50 COPPER BRONZE		PRO		
	Colander Copper Bronze		18	
	Top mount		Cod. SBTI50RC	
	Flush mount		Cod. SBTG50RC	
	Under mount		Cod. 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		Cod. TI5040RC	
	Flush mount		Cod. TG5040RC	
	Under mount		Cod. T05040RC	



Accessories on page 189

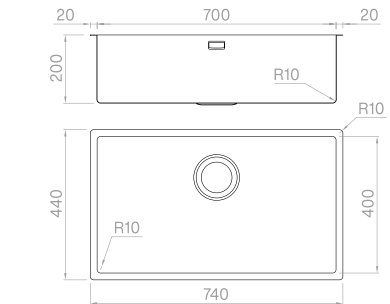
Oak wood chopping board	3	PaperStone® Slicer/grater set	75	PaperStone® chopping board	73
300x420x20 mm		200x420x80 mm		200x420x20 mm	
Cod. TRIB3042		Cod. TI24426P		Cod. TRPS2042	
					

Colander Copper Bronze	18
210x420x60 mm	
Cod. VQCF 2142	
	

TITANIUM PALE GOLD



TITANIUM 70 PALE GOLD		READY	Colander Pale Gold		19
			Vitra Tap		44
		Top mount	Cod. SATI70RG		
		Flush mount	Cod. SATG70RG		
		Under mount	Cod. SAT070RG		
TITANIUM 70 PALE GOLD		PRO	Colander Pale Gold		19
		Top mount	Cod. SBTI70RG		
		Flush mount	Cod. SBTG70RG		
		Under mount	Cod. SBT070RG		
TITANIUM 70 PALE GOLD		SOLO	Material		
			Finishing		
			Inner Corner		
			Overall dimensions		
			Basin dimensions		
			Bowl depth		
			Plus Strainer Pale Gold		
			Cabinet size		
		Top mount	Cod. TI7040RG		
		Flush mount	Cod. TG7040RG		
		Under mount	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. SATI50RG

Cod. SATG50RG

Cod. SATO50RG

TITANIUM 50 PALE GOLD

PRO



Colander Pale Gold

19

Top mount

Flush mount

Under mount

Cod. SBTI50RG

Cod. SBTG50RG

Cod. SBT050RG

TITANIUM 50 PALE GOLD

SOLO



Material

Finishing

Inner Corner

Overall dimensions

Basin dimensions

Bowl depth

Plus Strainer Pale Gold

Cabinet size

Top mount

Flush mount

Under mount

Cod. TI5040RG

Cod. TG5040RG

Cod. T05040RG

AISI 304

PVD Pale Gold

R 10 mm Welded

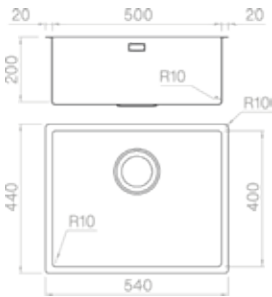
540 x 440 mm

500 x 400 mm

200 mm

3 ½"

600 mm



Accessories on page 193

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

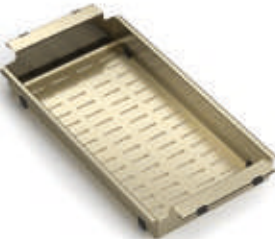


Colander Pale Gold

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. **SAPR081**

PRISMA 81

PRO



- Colander
- 16

- Top mount

Flush mount

Under mount
- Cod. **SBPRI81**
- Cod. **SBPRG81**
- Cod. **SBPR081**

PRISMA 81

SOLO

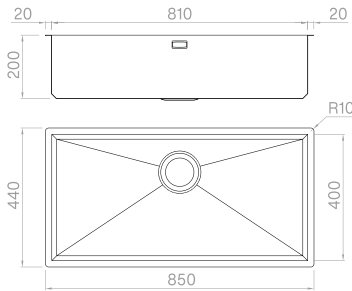


- Material
- Finishing
- Inner Corner
- Overall dimensions
- Basin dimensions
- Bowl depth
- Standard strainer
- Cabinet size
- AISI 304
- Brushed
- R 0 mm Welded
- 850 x 440 mm
- 810 x 400 mm
- 200 mm
- 3 ½"
- 900 mm

- Top mount

Flush mount

Under mount
- Cod. **PRI81**
- Cod. **PRG81**
- Cod. **PR081**



Accessories on page 203

PRISMA 70

READY



Wooden chopping board

Colander

Eos Tap

3

16

39

Cod. **SAPRI70**

Cod. **SAPRG70**

Cod. **SAPR070**

Top mount

Flush mount

Under mount

Cod. **SAPRI70**

Cod. **SAPRG70**

Cod. **SAPR070**

PRISMA 65

READY



Wooden chopping board

Colander

Eos Tap

3

16

39

Cod. **SAPRI65**

Cod. **SAPRG65**

Cod. **SAPR065**

Top mount

Flush mount

Under mount

Cod. **SAPRI65**

Cod. **SAPRG65**

Cod. **SAPR065**

PRISMA 70

PRO



Colander

16

Cod. **SBPRI70**

Cod. **SBPRG70**

Cod. **SBPR070**

Top mount

Flush mount

Under mount

Cod. **SBPRI70**

Cod. **SBPRG70**

Cod. **SBPR070**

PRISMA 65

PRO



Colander

16

Cod. **SBPRI65**

Cod. **SBPRG65**

Cod. **SBPR065**

Top mount

Flush mount

Under mount

Cod. **SBPRI65**

Cod. **SBPRG65**

Cod. **SBPR065**

PRISMA 70

SOLO



Material

Finishing

Inner Corner

Overall dimensions

Basin dimensions

Bowl depth

Standard strainer

Cabinet size

AISI 304

Brushed

R 0 mm Welded

740 x 440 mm

700 x 400 mm

200 mm

3 ½"

800 mm

Top mount

Flush mount

Under mount

Cod. **PRI70**

Cod. **PRG70**

Cod. **PR070**

PRISMA 65

SOLO



Material

Finishing

Inner Corner

Overall dimensions

Basin dimensions

Bowl depth

Standard strainer

Cabinet size

AISI 304

Brushed

R 0 mm Welded

690 x 440 mm

650 x 400 mm

200 mm

3 ½"

750 mm

Top mount

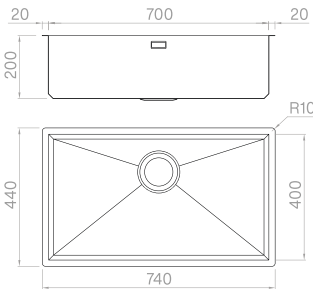
Flush mount

Under mount

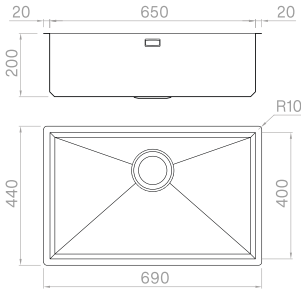
Cod. **PRI65**

Cod. **PRG65**

Cod. **PR065**



Accessories on page 203



Accessories on page 203

PRISMA 50

READY



Colander

Eidos Tap

1646

Top mount

Flush mount

Under mount

Cod. **SAPRI50**

Cod. **SAPRG50**

Cod. **SAPR050**

PRISMA 50

PRO



Colander

16

Top mount

Flush mount

Under mount

Cod. **SBPRI50**

Cod. **SBPRG50**

Cod. **SBPR050**

PRISMA 50

SOLO



Material

Finishing

Inner Corner

Overall dimensions

Basin dimensions

Bowl depth

Standard strainer

Cabinet size

AISI 304

Brushed

R 0 mm Welded

540 x 440 mm

500 x 400 mm

200 mm

3 ½"

600 mm

Top mount

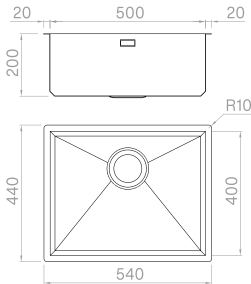
Flush mount

Under mount

Cod. **PRI50**

Cod. **PRG50**

Cod. **PRO50**



Accessories on page 203

PRISMA 45

READY



Colander

Eidos Tap

1646

Top mount

Flush mount

Under mount

Cod. **SAPRI45**

Cod. **SAPRG45**

Cod. **SAPR045**

PRISMA 45

PRO



Colander

16

Top mount

Flush mount

Under mount

Cod. **SBPRI45**

Cod. **SBPRG45**

Cod. **SBPR045**

PRISMA 45

SOLO



Material

Finishing

Inner Corner

Overall dimensions

Basin dimensions

Bowl depth

Standard strainer

Cabinet size

AISI 304

Brushed

R 0 mm Welded

490 x 440 mm

450 x 400 mm

200 mm

3 ½"

600 mm

Top mount

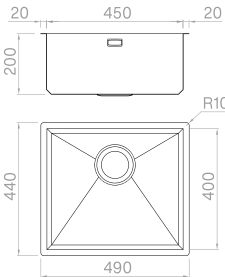
Flush mount

Under mount

Cod. **PRI45**

Cod. **PRG45**

Cod. **PRO45**



Accessories on page 203

PRISMA 40

READY



Colander

Eidos Tap

1646

Top mount

Flush mount

Under mount

Cod. **SAPRI40**

Cod. **SAPRG40**

Cod. **SAPR040**

PRISMA 40

PRO



Colander

16

Top mount

Flush mount

Under mount

Cod. **SBPRI40**

Cod. **SBPRG40**

Cod. **SBPR040**

PRISMA 40

SOLO



Material

Finishing

Inner Corner

Overall dimensions

Basin dimensions

Bowl depth

Standard strainer

Cabinet size

AISI 304

Brushed

R 0 mm Welded

440 x 440 mm

400 x 400 mm

200 mm

3 ½"

600 mm

Top mount

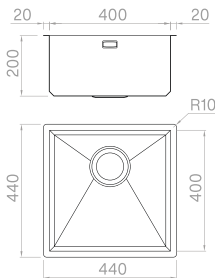
Flush mount

Under mount

Cod. **PRI40**

Cod. **PRG40**

Cod. **PR040**



Accessories on page 203

PRISMA 34

READY



Colander

Eidos Tap

1646

Top mount

Flush mount

Under mount

Cod. **SAPRI34**

Cod. **SAPRG34**

Cod. **SAPR034**

PRISMA 34

PRO



Colander

16

Top mount

Flush mount

Under mount

Cod. **SBPRI34**

Cod. **SBPRG34**

Cod. **SBPR034**

PRISMA 34

SOLO



Material

Finishing

Inner Corner

Overall dimensions

Basin dimensions

Bowl depth

Standard strainer

Cabinet size

AISI 304

Brushed

R 0 mm Welded

380 x 440 mm

340 x 400 mm

200 mm

3 ½"

450 mm

Top mount

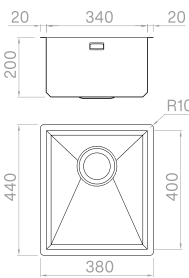
Flush mount

Under mount

Cod. **PRI34**

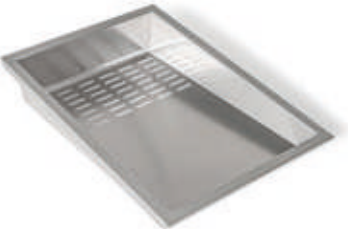
Cod. **PRG34**

Cod. **PR034**



Accessories on page 203



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 	Colander/Plate holders 300x420x60 mm Cod. VQSF2842 	Drainer tray 340x420x30 mm Cod. VQSI3442 
PaperStone® Slicer/grater set 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

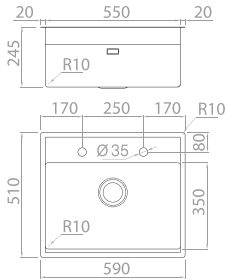
Top mount Cod. **SBMC55**

STARTAC MARINA 55 SOLO



- Material
- Finishing
- Inner corners
- Overall dimensions
- Basin dimensions
- Bowl depth
- Standard Strainer
- Cabinet size
- AISI 316 L
- Brushed
- R 10 mm welded
- 590 x 510 mm
- 550 x 350 mm
- 245 mm
- 3 ½"
- 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.



OUTDOOR

GHOST MARINA 60

READY

PaperStone® chopping board

Circle Tap

73

52



Top mount

Cod. **SAG060MG**

Under mount

Cod. **SAGS60MG**

GHOST MARINA 60

PRO

Circle Tap

52



Top mount

Cod. **SBG060MG**

Under mount

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



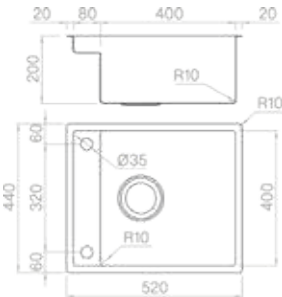
Top mount

Cod. **SIG60MG**

Under mount

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



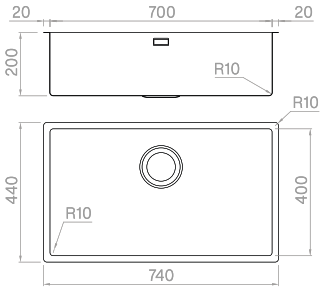
- Material
- Finishing
- Inner corners
- Overall dimensions
- Basin dimensions
- Bowl depth
- Standard Strainer
- Cabinet size
- AISI 316 L
- Brushed
- R 10 mm welded
- 740 x 530 mm
- 700 x 400 mm
- 220 mm
- 3 ½"
- 800 mm

- Top mount

Flush mount

Under mount
- Cod. **B17040MR**
- Cod. **BG7040MR**
- Cod. **B07040MR**

Accessories on page 218



RADIUS MARINA 50 READY



- PaperStone® chopping board

73
- Colander

50
- Circle Tap

52
- Top mount

Cod. **SABI50MR**
- Flush mount

Cod. **SABG50MR**
- Under mount

Cod. **SABO50MR**

RADIUS MARINA 50 PRO



- PaperStone® chopping board

73
- Top mount

Cod. **SBBI50MR**
- Flush mount

Cod. **SBBG50MR**
- Under mount

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

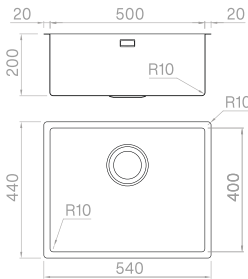
3 ½"
- Cabinet size

600 mm
- Top mount

Cod. **BI5040MR**
- Flush mount

Cod. **BG5040MR**
- Under mount

Cod. **BO5040MR**



Accessories on page 218

RADIUS MARINA 45 READY



- PaperStone® chopping board

73
- Colander

50
- Circle Tap

52
- Top mount

Cod. **SABI45MR**
- Flush mount

Cod. **SABG45MR**
- Under mount

Cod. **SABO45MR**

RADIUS MARINA 45 PRO



- PaperStone® chopping board

73
- Top mount

Cod. **SBBI45MR**
- Flush mount

Cod. **SBBG45MR**
- Under mount

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

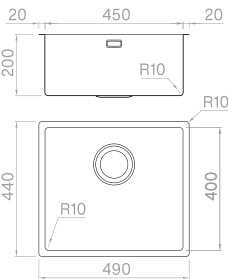
3 ½"
- Cabinet size

600 mm
- Top mount

Cod. **BI4540MR**
- Flush mount

Cod. **BG4540MR**
- Under mount

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. **SAB040MR**

RADIUS MARINA 34

READY



PaperStone® chopping board

Circle Tap

73

52

Top mount

Flush mount

Under mount

Cod. **SABI34MR**

Cod. **SABG34MR**

Cod. **SAB034MR**

RADIUS MARINA 40

PRO



PaperStone® chopping board

73

Top mount

Flush mount

Under mount

Cod. **SBBI40MR**

Cod. **SBBG40MR**

Cod. **SBB040MR**

RADIUS MARINA 34

PRO



PaperStone® chopping board

73

Top mount

Flush mount

Under mount

Cod. **SBBI34MR**

Cod. **SBBG34MR**

Cod. **SBB034MR**

RADIUS MARINA 40

SOLO



Material

Finishing

Inner corners

Overall dimensions

Basin dimensions

Bowl depth

Standard Strainer

Cabinet size

AISI 316 L

Brushed

R 10 mm welded

440 x 440 mm

400 x 400 mm

200 mm

3 ½"

600 mm

Top mount

Flush mount

Under mount

Cod. **BI4040MR**

Cod. **BG4040MR**

Cod. **B04040MR**

RADIUS MARINA 34

SOLO



Material

Finishing

Inner corners

Overall dimensions

Basin dimensions

Bowl depth

Standard Strainer

Cabinet size

AISI 316 L

Brushed

R 10 mm welded

380 x 440 mm

340 x 400 mm

200 mm

3 ½"

450 mm

Top mount

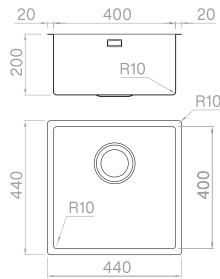
Flush mount

Under mount

Cod. **BI3440MR**

Cod. **BG3440MR**

Cod. **B03440MR**



Accessories on page 218

RADIUS MARINA 34

SOLO



Material

Finishing

Inner corners

Overall dimensions

Basin dimensions

Bowl depth

Standard Strainer

Cabinet size

AISI 316 L

Brushed

R 10 mm welded

380 x 440 mm

340 x 400 mm

200 mm

3 ½"

450 mm

Top mount

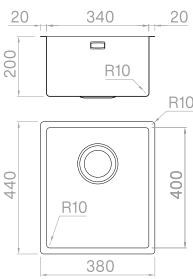
Flush mount

Under mount

Cod. **BI3440MR**

Cod. **BG3440MR**

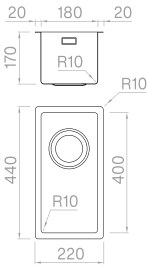
Cod. **B03440MR**



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 ½"
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

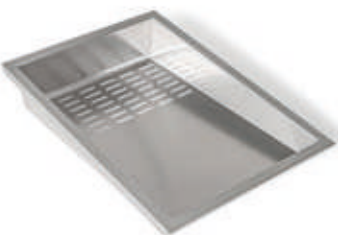
190x420x60 mm
Cod. **VQMF2142**



Slanted colander

51

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



Colander

58

190x375x60 mm
Cod. **VQMF2137**



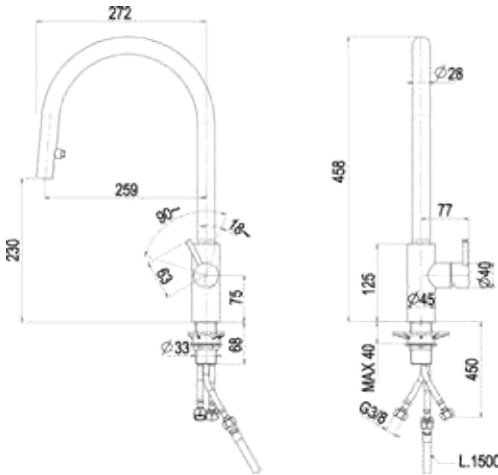
Entirely designed by us and crafted in Italy, our mixers represent the perfect fusion of exclusive design, functionality, and the highest construction quality. Every component is meticulously engineered and made in Italy from marine-grade AISI 316L stainless steel, a noble material that ensures durability, 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



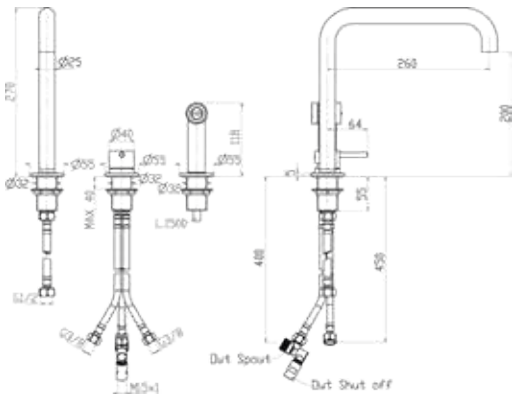
THERION		38
Material	Stainless steel AISI 316 L	
Finishing	Brushed	
Swivel angle	120°	
Installation hole	Ø 35 mm	
Cartridge	ceramic disc	
Spray	extractable, double jet	



Cod. **SS03064**



HIDROS		40
Material	Stainless steel AISI 316 L	
Swivel angle	120°	
Installation hole	Ø 35 mm	
Cartridge	ceramic disc	
Spray	external	

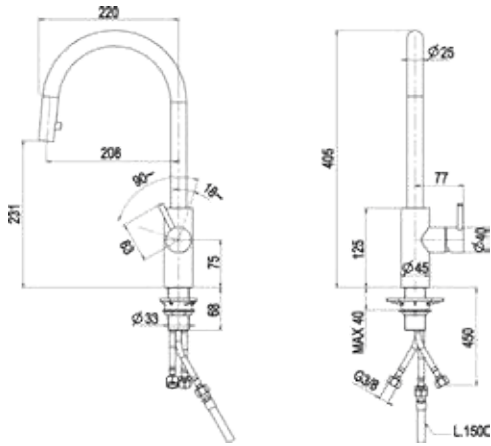


Cod. **SS03092**

EOS

39

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



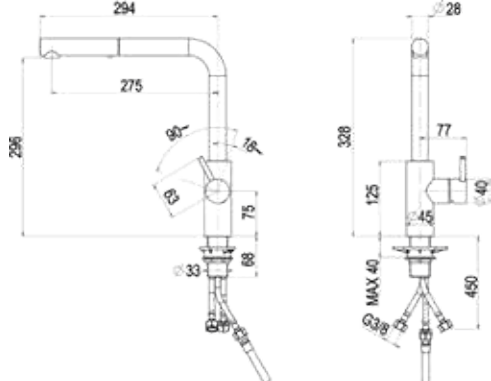
Cod. **SS03091**



ARION

59

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



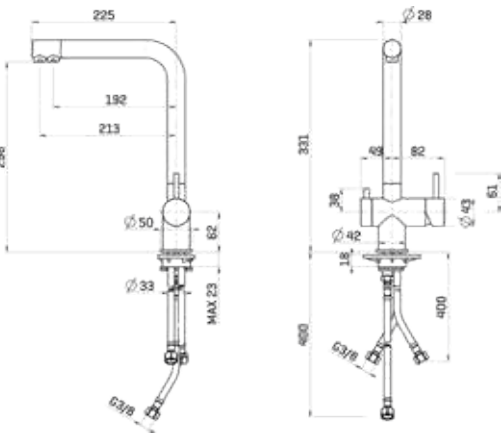
Cod. **SS03063**



LYMPIA 3 WAYS

41

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



Cod. **SS03094**

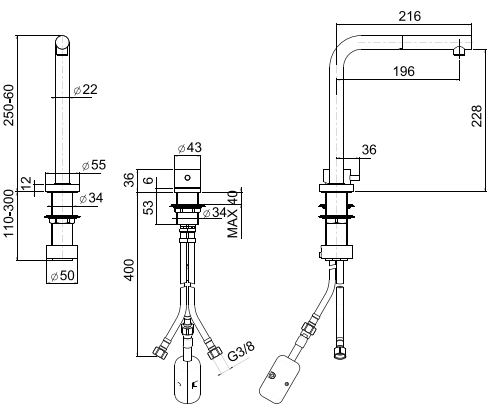
Head and cartridge p.236



CIRCLE

52

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



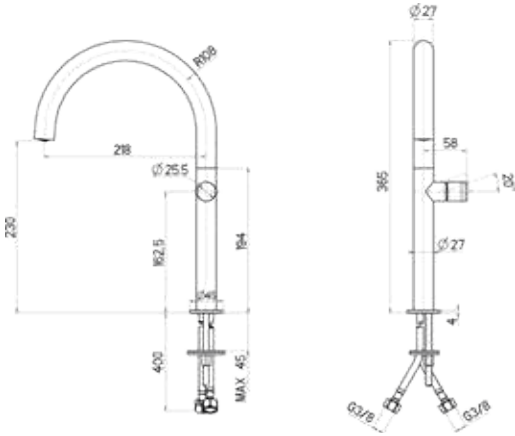
Cod. **SS02802**



EIDOS

46

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



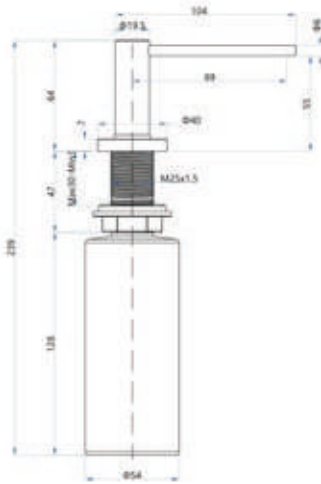
Cod. **SS03093**



DISPENSER

45

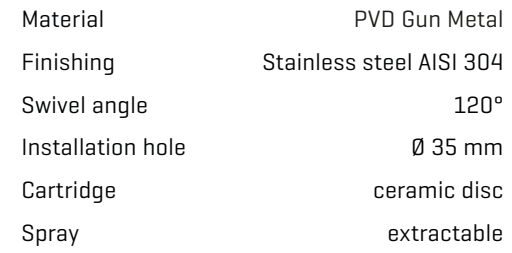
Finishing	Stainless steel AISI 304
Swivel angle	360°
Installation hole	Ø 35 mm
Cartridge	ceramic disc
Spray	extractable



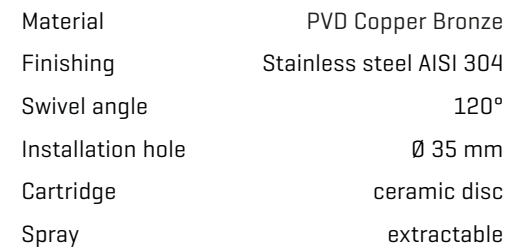
Cod. **SS03114**



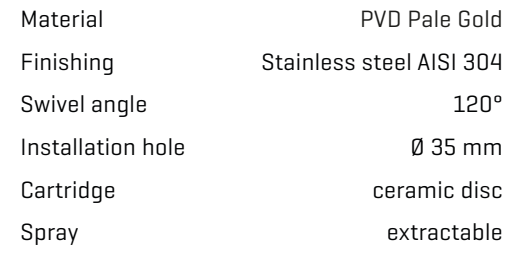
42



43



44



COMPLEMENTS

STRAINERS, OVERFLOWS AND U-TRAPS



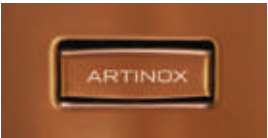
PLUS –
BRUSHED
Cod. **SS02608**



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**



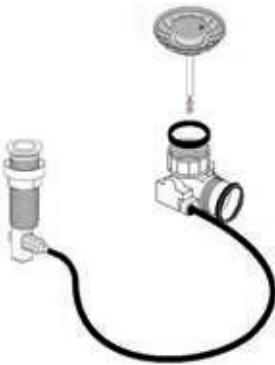
‘U’ TRAPS 2 WAYS
Cod. **SS00449**

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**



WATER FILTERS



HEAD AND FILTER CARTRIDGE

Cod. **SS03135**



FILTER CARTRIDGE 0,5µ

Cod. **SS03116**

STAINLESS STEEL CARE



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.

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.

All data shown are not binding.

Artinox S.p.a. reserves the right to make changes deemed useful for the improvement of its offer at any time, without notice and disclaiming any responsibility for errors or inaccuracies.

The reproduction of the colors in the catalog are to be considered indicative.

Reproductions of all or part of this catalog are prohibited without the specific written authorization of Artinox S.p.a.

© Copyright 2026 Artinox S.p.a. - All rights reserved.

Ed. 4 - March 2026

CONCEPT

Artinox S.p.A.

GRAPHIC DESIGN & PHOTOGRAPHY

Marta Amistani – Topvisualbeauty.com

PRINT

Grafiche Antiga

Artinox SpA

Via F. Fabbri, 39
z.i. Campidui
31015 Conegliano (TV)
+39 0438 4531

home@artinox.com
artinox-sinks.com

100 %
MADE IN
ITALY

