

ARMONY

USE AND
MAINTENANCE TIPS

ARMONY

TRIED AND TESTED, GUARANTEED QUALITY

Guaranteeing product quality and safety takes not only a valid project, but also a series of stringent tests on all the materials and single structural elements that make up a kitchen and living room. A set of regulated tests is used to check a material's resistance to the different types of stress it may be subjected to during use. Armony S.p.a. performs a series of important checks and quality control tests on the materials involved, in the CATAS international centre accredited for the wood-furniture industry. Such tests are repeated periodically so that the standard of quality achieved is maintained over time.

Attention: this product info sheet complies with Legislative Decree No. 206 of 6 September 2005, aka 'Consumer Code'

INDEX:

01 | STRUCTURES AND INTERNAL SHELVES

page 4

02 | DOORS

page 6

03 | WORKTOPS

page 8

04 | HOODS

page 13

05 | OTHER COMPONENTS

page 14

06 | HOUSEHOLD APPLIANCES

page 17

07 | CUSTOMER SERVICE

page 18

08 | PRODUCT SHEETS

page 20

09 | ASSEMBLY INSTRUCTIONS

page 22

GENERAL INSTRUCTIONS

Working in the kitchen involves water, humidity, steam and high temperatures. Although the materials we use for our kitchen furniture are resistant to most stress factors, whatever the finish or type of wood involved, it is in any case a good idea to follow certain rules in order to maintain their characteristics. In spite of the fact that most of the materials we use are water repellent, contact with water over time can cause wood to swell. For this reason, always dry water in contact with all kitchen components, for example around the sink and cooking hob, on the worktop joints and where it butts against the wall; pay attention to water on handles and along the sides and edges of cabinet doors. Because condensation can damage all furniture components irreparably, always turn on the extractor hood when cooking, dry off the cabinets above the area after draining pasta or using small appliances that issue steam (kettles, coffee machines, etc.) and promptly remove any traces of condensation on furniture. Wait at least 20 minutes before opening the dishwasher at the end of its cycle, to avoid condensation on the units nearby. Heat can damage furniture components irreparably. Do not take pans off the cooking hob and place them on furniture surfaces, the heat can ruin worktops, back panels and upstands; do not stand hot items on tops, tables, etc. without suitable protection, such as a pan stand. Besides ruining surfaces by burning or staining, heat could also cause certain types of material to crack.

GENERAL TIPS

All the items in the kitchen can be cleaned using a soft cloth or the Armony microfiber cloth provided in the 'CLEANING KIT' box or available from dealers. Microfiber cloths are effective for thorough cleaning without detergents. Do not use steam at 100° for cleaning kitchen units.

LIMESCALE DEPOSITS ON SURFACES

To avoid limescale deposits as much as possible, dry any drops of water immediately.

HEAT ON SURFACES

Leaving hot items on worktops or table tops can ruin them.

WATER INFILTRATIONS

Notwithstanding the use of mostly water-repellent materials, any prolonged water infiltrations around the sink, worktop joints, cooking hob and between the worktop and wall can cause irreparable damage to the units. In the event of infiltrations, call your dealer promptly to avoid damage.

HUMIDITY/HEAT AND EDGES

It is advisable not to leave the dishwasher door partly open at the end of its cycle to avoid direct jets of steam on the worktop and adjacent cabinet doors, which could detach the edge banding. It is also advisable not to leave the oven door open to cool, as jets of intense heat could alter the colours or finishes of the adjacent unit doors.

CORROSIVE SUBSTANCES

Do not keep toxic or corrosive substances (acetone, ammonia, TCE, bleach, caustic soda, muriatic acid, thinners, etc.) inside cabinets. Besides corroding metal parts (hinges, drawer slides, sinks, etc.), they have a toxic effect on food.

BOILING WATER IN THE SINK

Always turn on the cold water tap before slowly pouring boiling water into a sink/integrated sink, to avoid thermic shock on the sink, pipes and gaskets.

CLEANING BEHIND PLINTHS

Periodically clean behind plinths. Access is gained by pulling the plinths outwards to remove them. After cleaning the space and before replacing the plinths, make sure the attachment clips are in the right position.

CLEANING PLATE RACKS

We recommend:

Periodical cleaning with soapy water and drying with a soft cloth;

Use a limescale remover to eliminate any deposits on the grille and sink. Rinse with lots of water;

Do not use detergents containing chlorides directly on stainless steel.

Avoid water collecting in the drip tray, as it will cause limescaling and mould. To maintain the plate rack unit in perfect order;

The dishes must drip into the drip tray. Make sure parts do not touch and drip onto the unit back panel, which would be irreparably damaged.

Do not place dishes with a diameter of more than 26cm in the rack.

COORDINATION

Elements added later to compositions already in place may not be exactly the same colour, due to natural variations and the fact that exposure to light may alter them. It's a good idea to have a sample to coordinate as well as possible with the composition. However, the slight differences over time will diminish and become more uniform.

FIXING THE UNITS

Pull-out elements and tall units must be properly fixed to the wall and adjacent units using the hardware included in the finished product. Elements placed on islands or for bookshelves, must be fixed/stabilised by means of the special hardware (for securing to the floor or ceiling) or some form of ballast, observing the instructions given (check the section on basket capacity and internal/external capacity of units).

01 | STRUCTURES AND INTERNAL SHELVES

The structure of all our kitchen units is made of ecological panels in 100% post-consumer wood waste combined with raw wood that ensures reforestation to the same extent as the material taken. The panels are certified for extremely low emissions of formaldehyde (CARB 2) and for good water and humidity resistant material, where applicable. Edge banding is attached with polyurethane adhesives to ensure resistance to water, steam and high temperatures.

CLEANING

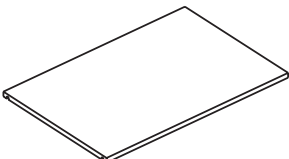
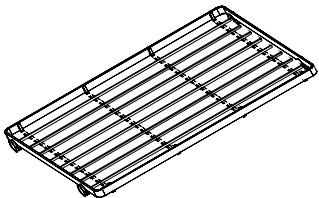
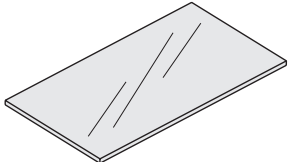
Clean the structures and internal shelves with a soft, damp cloth, or with the Armony microfiber cloth provided in the 'CLEANING KIT' box.

UNIT CAPACITY

It is advisable not to overload the single units, distributing weight among all the units; in particular we recommend placing heavier objects in the base units and cabinets. Wall units have a maximum capacity of 80 kg, regardless of their volume. Floor-standing units (bases and cabinets) with at least four feet have a maximum capacity of 250 kg, regardless of their volume. Suspended base units have a maximum capacity of 100 kg. The bottom of suspended units sag if they are loaded with heavy objects, such as those used in kitchens. Sagging is in proportion to the length of the bottom and the weight of the objects. Within the limits mentioned above, sagging can be considered normal.

SHELF CAPACITY

All the shelves in the range are tested to support a net weight of 40 kg without the brackets or structures breaking. The greater the load and/or the width of the shelves, the more the shelf will sag, varying according to the type involved. The table below shows the weights beyond which the shelves could sag in the centre by more than 3mm.

TYPE OF SHELF	SHELF DEPTH (cm)	WIDTH from 15 to 60 cm	WIDTH from 80 to 90 cm	WIDTH 120 cm
MELAMINE SHELF 	DEPTH 35 cm	30 Kg	20 Kg	-
	DEPTH 60 cm	40 Kg	25 Kg	-
CHROMED WIRE RACK 	DEPTH 35 cm	40 Kg	20 Kg	15 Kg
	DEPTH 60 cm	40 Kg	30 Kg	25 Kg
GLASS SHELF 	DEPTH 35 cm	30 Kg	15 Kg	-
	DEPTH 60 cm	40 Kg	15 Kg	-

Never overload the shelf and always distribute objects over the entire surface.

INTERNAL/EXTERNAL CAPACITIES FOR ARMONY UNITS

The table below shows the capacities in kg for different Armony products. The values refer to the load a unit can support without the load-bearing structures breaking.

DESCRIPTION	USE	WIDTH	CAPACITY
ANTARO DRAWER-DEEP DRAWER	BASE UNIT	30 - 45 - 60 Cm	50 Kg
ANTARO DRAWER-DEEP DRAWER	BASE UNIT	90 - 120 Cm	65 Kg
LEGRABOX DRAWER-DEEP DRAWER	BASE UNIT	ALL	70 Kg
PULL-OUT BASKET	BASE UNIT	ALL	30 Kg
PAN BASKET	BASE UNIT	ALL	30 Kg
CHROMED WIRE HALF-MOON BASKET	CORNER BASE UNIT	90 Cm	10 Kg
MAGIC CORNER BASKET	CORNER BASE UNIT	90 - 120 Cm	14 KG EXTERNAL BASKET 18 KG INTERNAL BASKET
LE MANS 2 BASKET	CORNER BASE/CABINET	90 - 120 Cm	20 Kg EACH BASKET
PULL-OUT ALUMINIUM SHELF	K-SISTEM	60 - 90 - 120 Cm	30 Kg
WALL UNIT PULL-OUT BASKET	WALL UNIT	15 Cm	30 Kg
2-SHELF STAINLESS STEEL PLATE RACK	WALL UNIT	ALL	22 KG UPPER SHELF 12 KG LOWER SHELF
1-SHELF STAINLESS STEEL PLATE RACK	WALL UNIT	ALL	12 Kg
CONVOY BASKET	TALL UNIT	60 Cm	130 KG TOTAL LOAD 20 KG EACH SHELF
PULL-OUT BASKET	TALL UNIT	30 Cm	100 Kg
MELAMINE SHELF TH. 18	SHELF	-	20 KG PER LINEAR METRE

02 | DOORS

VENEERED DOORS AND PANELS

Veneered doors and panels for our kitchen units are made of top quality, seasoned wood, processed with artisan workmanship. Although the best paints are used, we cannot rule out damage caused by persistent infiltrations and dripping water. Wood is hygroscopic, i.e. it exchanges humidity with the atmosphere so that over time it assumes the humidity in a given environment at a given temperature.

Therefore, in a very dry environment it releases humidity and shrinks as a result. On the contrary, in a damp environment wood acquires humidity and increases its dimensions. These slight movements are not to be considered faults but natural movements by a 'living' product as the seasons change. Furthermore, the humidity of wood also varies according to its use and requires special care in this sense (e.g. always turn on the extractor hood when cooking, and dry off steam and water immediately, etc.).

Veneered products are developed with carefully selected materials and products on the market to achieve a new, exclusive beautifully matt finish that's soft touch, fingerprint proof, and reflection free, giving the wood a 'raw' effect.

CLEANING

For routine maintenance of veneered doors use a soft damp cloth or the microfiber cloth provided by Armony. In the case of stubborn stains, use a cloth and a specific product for cleaning wood that will not scratch the surface. To clean even the smallest pores properly, always rub in the direction of the grain. Rinse with a damp cloth and dry all surfaces carefully. To avoid damage, we advise testing all cleaning products first on the internal part of the door (in a corner) before using them on the exterior. Clean stains on doors immediately and dry off any drops of water.

COLOUR VARIATIONS

As wood is a natural raw material it has different colours and structures that are part of the product's characteristics. The colour of wood alters over time. Wood units purchased later tend to blend in with the previous units over time.

DO NOT

- Use alcohol, solvents or stain removers, acetone, trichloroethylene, ammonia or bleach;
- Use products based on beeswax or restorers, as these alter the matt finishes by polishing them;
- Expose kitchen units to direct sunlight. This will delay the natural colour alterations wood undergoes over time;
- Use steam jets for cleaning.

LACQUERED DOORS AND PANELS

Our cabinet doors and panels are lacquered with the best paints available. However, although top quality paints are used, we cannot rule out damage caused by persistent infiltrations and dripping water.

The colour of lacquered surfaces alters over time due to the natural aging of the product and exposure to light.

MATT, EMBOSSED, GLOSSY LACQUER

Our lacquered cabinet doors are differentiated by type of lacquer. The glossy finish with final brushing gives the product high surface resistance. Lacquer with a lightly brushed glossy finish also features good resistance.

SPECIAL LACQUERED FINISHES:

URBAN LACQUERED, STONE LACQUERED, CARBON LACQUERED, METALLIC LACQUERED, VINTAGE LACQUERED, LIQUID METAL

The production process of these finishes combines technology and artisan workmanship, creating lacquers that mix real metal particles (Urban Lacquered, Liquid Metal), porcelain (Carbon Lacquered) or special gels (Stone Lacquered) that give products a unique look, typical and different for each finish. Expert artisans skills are used to achieve these special effects.

CLEANING

For routine maintenance of lacquered doors use a soft cloth or the microfiber cloth provided by Armony dampened with warm water (30° 40° C). In the case of stubborn stains, use a cloth and a window cleaning product or mild soap. To avoid damage, we advise testing all cleaning products first on the internal part of the door (in a corner) before using them on the exterior. Clean stains on doors immediately and dry off any drops of water.

SCRATCHES

In the event of scratches, use the 'restorer bottle' provided with the kitchen units. Apply the right amount of paint carefully to the door. If you need another 'restorer bottle', ask your dealer.

DO NOT

- Use alcohol, solvents or stain removers, acetone, trichloroethylene, ammonia or bleach;
- Use creams, abrasive sponges or steel wool as these will irreparably scratch the doors;
- Expose kitchen units to direct sunlight. This will delay the natural colour alterations lacquered surfaces undergo over time;
- Use steam jets for cleaning.

FENIX DOORS AND PANELS

Doors in FENIX NTM are extremely matt, and therefore feature low reflection of light, as well as being fingerprint proof and pleasantly soft to touch. This material can be repaired by applying heat, which regenerates surface micro scratches. It is extremely easy to clean, does not harbour bacteria, is mould proof and resists rubbing, scratching and abrasive products, as well as acid solvents and reagents used in the home.

CLEANING

Routine maintenance: FENIX NTM surfaces require regular cleaning, but do not need particular maintenance; just a soft damp cloth or the Microfiber cloth provided by Armony dampened with warm water or detergent. Any ordinary household cleaning product or disinfectant can be used. We recommend using a melamine foam sponge, aka magic eraser, for ordinary cleaning. Extraordinary maintenance: where stains are not removed by ordinary household cleaners due to the dense, irregular surface of FENIX NTM we recommend using non-aggressive aromatic solvents (acetone, nail varnish remover). In the event of micro scratches, follow the instructions for repair included in the 'Worktops' chapter under 'Fenix NTM Tops'. To avoid damage, we advise testing all cleaning products first on the internal part of the door (in a corner) before using them on the exterior. Clean stains on doors immediately and dry off any drops of water.

DIFFERENT TYPES OF STAINS

In the event of stains, consult the table of recommended cleaning products, found in the Worktops chapter of the paragraph 'Fenix NTM Tops'.

DO NOT

- Treat surfaces with products containing abrasive sponges or

unsuitable instruments such as sandpaper or steel wool pads;

- Products containing strong acids or highly alkaline as these could stain the surface;
- Use a cloth that is not perfectly clean when applying solvents, as this could leave marks on the surface of FENIX NTM. However, any marks can be removed by rinsing with warm water, followed by immediate drying;
- Use furniture polish or detergents containing wax because these tend to form a sticky layer on the compact surface of FENIX NTM.

LAMINATE DOOR PANELS

The materials involved are in HPL laminate (high pressure laminate), a superior quality material with exceptional durability and resistance to scratches, wear, knocks, chemicals and fire. Cleaning: HPL is easily cleaned and does not need any special maintenance. To clean laminate tops just use a cloth dampened with a mild detergent or a degreaser containing Marseilles soap, perfect for removing all traces of grime. Remove all trace of these products with a dry cloth to avoid smears or an opaque effect.

DIFFERENT TYPES OF STAINS

For stubborn stains (oil, ink, grease, etc.) we recommend the following cleaning products: alcohol, acetone or degreasing detergents in general. To remove limescale deposits, use detergents with low percentages of citric or acetic acids (warm water to which has been added white acetone or lemon juice).

DO NOT

- Use products based on beeswax or restorers, as these alter the matt finishes by polishing them;
- Expose kitchen units to direct sunlight. This will delay the colour alteration process;
- Use aggressive products (alcohol, acetone, concentrated degreasing detergents) on edges;
- Use steam jets for cleaning.

ANODISED ALUMINIUM/ LACQUERED FRAMES WITH DECORATIVE PANELS IN VARIOUS MATERIALS

Doors comprise an anodised or lacquered aluminium frame with a front panel in a choice of materials and a back panel in aluminium. When applicable, an aeration filter is fitted to the top or bottom of the door. The aluminium frame makes the door robust and at the same time light and is resistant to rust. The colour of the anodised aluminium profiles may vary slightly; this is typical of the production process and is not a defect.

CLEANING THE FRAME

Anodised: clean the aluminium surface with soapy water or a mild detergent and a synthetic sponge. Rinse and dry with a soft cloth. Armony provides a microfiber cloth that can be used for this cleaning process. In the case of stubborn stains, use hot white vinegar or methylated spirits, applied with a soft cloth. To avoid damage, we advise testing all cleaning products first on the internal part of the door (in a corner) before using them on the exterior. Clean stains on doors immediately and dry off any drops of water.

Lacquered: for routine maintenance of lacquered doors, use a soft cloth or the microfiber cloth provided by Armony dampened with a common window-cleaning product or mild soap. To avoid damage, we advise testing all cleaning products first on the internal part of the door (in a corner) before using them on the exterior. Clean stains on doors immediately and dry off any drops of water.

Cleaning the filter: the filter cannot be removed. Clean periodically with a vacuum cleaner.

DO NOT

- Use abrasive creams or steel wool pads as they will scratch the surface irremediably;
- Solvents or stain removers, acetone, trichloroethylene or ammonia;
- Use bleach or products containing bleach as they may stain the surface irremediably;
- Use alcohol on lacquered profiles;
- Use steam jets for cleaning.

DECORATIVE PIASENTINA STONE PANELS

Piasentina stone is a sedimentary limestone rock. Given that it is a natural material, it may display white crystalline veins and areas tending to reddish brown, and light and dark marks, all in the same slab. Due to their structure, some of the veins or areas could have a more matt finish; there could be minute abrasions, micro cracks, filled-in veins, micro fossils and concentrations of pyrite and carbon. As the "leather" or flamed surfaces are irregular, they may feature more or less shallow dips that are extended or local.

CLEANING

For routine maintenance of stone doors, use a soft cloth or the microfiber cloth provided by ARMONY, with a mild detergent. Clean stains on doors immediately and dry off any drops of water.

We treat stone with the most up-to-date methods to make it water repellant. Even the best water repellant treatment must be renewed periodically, using products designed specifically for stone. Apply strictly observing the instructions on the bottle, bearing in mind that the treatment does not make the surface resistant to acid substances.

DO NOT

- Use alcohol, solvents or stain removers;
- Use products containing acids or limescale removers;
- Allow contact with acid or oily substances (Coca Cola, lemons, citrus fruit, fruit juice, wine, vinegar, oil, coffee, tomatoes, etc.) which could stain the material and make the surface opaque;
- Use steam jets for cleaning.

DECORATIVE LAMINAM STONEWARE PANELS

Due to the production process, top quality raw materials and a baking temperature of approximately 1200°C, stoneware panels are resistant to heat, stains and scratches and are water repellant, making cleaning easy and effective. Any particles of a different colour on the surface are not defects, but characteristics typical of the raw material involved, and as such do not detract from the aesthetics and functions of the product.

CLEANING

For routine maintenance of stoneware panels use a soft damp cloth or the microfiber cloth provided by ARMONY. In general, mild detergents can be used, followed by rinsing and drying. In the case of stubborn stains, stronger detergents can be used, based on the nature of the stain, such as non-abrasive detergents with neutral pH; slightly abrasive detergents; acid or basic detergents. Remove stains and limescale residue with a limescale remover, using a damp sponge all over the panel surface. It is fundamental to observe the information on the cleaning product technical info sheets and labels. Clean stains on panels immediately and dry off any drops of water.

DO NOT

- Use hydrofluoric acid (e.g. in drain cleaners);
- Use steam jets for cleaning.

03 | WORKTOPS

Worktops are very important in a kitchen composition, as they are the elements most used. ARMONY selects the materials carefully for its worktops; the idea is to provide a product with good performance, whatever the material involved. For this reason we carry out laboratory tests in our own labs or the COSMOB technological centre. There is no single material that can be considered the best for kitchen worktops. Every material has its pros and cons. ARMONY worktops are distinguished by the logo on the front edge of each one. To use and maintain tops properly and keep their original characteristics intact for as long as possible, we recommend careful reading of the paragraph dealing with the material used for the worktop involved.

SILESTONE TOPS

CHARACTERISTICS

Quartz tops are made up of over 90% natural quartz and the remaining part in acrylic resins and coloured pigments. This composition guarantees excellent performance in terms of resistance to abrasions, chemicals and liquid absorption. Occasional spots on the surface are due to the natural composition of the grit and Silestone powder that make up the material. This is not a defect and does not alter the looks and functions of worktops.

ABRASIONS

Quartz tops have good resistance to scratches and abrasions caused by kitchen utensils. However, to preserve the original appearance of the top it is advisable to use chopping boards.

HEAT

Occasional contact with hot food or boiling liquids does not damage the tops. Never place hot objects (pans, coffee pots, clothes irons and similar) directly on the top as they could cause irremediable stains or cracks. Always use a pan stand or other heat-resistant support. Take care that counter-top ovens and other small appliances that produce intense heat are properly insulated so that they cannot create cracks in the tops or alter the colour over time. When cooking, remember to position pans and griddles well inside the edge of the cooking hob to prevent problems for the worktop, upstands and back panel.

WATER AND STEAM

Water and steam do not damage tops, but if water is not dried off the joints it may penetrate. To prevent infiltrations around the sink, worktop joints, cooking hob and between tops and walls, dry water immediately and do not leave the dishwasher door partly open at the end of the washing cycle. In the event of infiltrations, if necessary, call your dealer promptly to prevent damage. Dry pools of water immediately to avoid those annoying limescale deposits.

STAINS AND CLEANING

Products normally used in the kitchen (oil, vinegar, tomato sauce, etc.), and mild detergents do not damage tops. Clean stains immediately.

CLEANING GLOSSY TOPS

For daily cleaning use a sponge or the microfiber cloth provided by Armony dampened with water, a mild detergent or a window-cleaning product. In the case of stubborn stains, we advise using more aggressive detergents (degreasers and cream detergents), removing them with a sponge immediately after cleaning; do not leave these products on the top for long as they could create water marks. Rinse with soapy water and dry with a cloth. Do not make daily use of aggressive or industrial type detergents. Ordinary degreasers on the market are more than enough for cleaning quartz surfaces because they are extremely dense and grime is easily removed.

DEKTON TOPS

CHARACTERISTICS

Dekton® is a mix of over 20 natural minerals. Top quality glass, ceramics and Silestone are inserted during the production process. This material is created by means of particle sintering technology, where high pressure and

high temperatures are used to accelerate and produce in a short time the metamorphic mutations natural stone undergoes over thousands of years.

ABRASIONS

Although Dekton tops resist scratches and abrasions caused by kitchen utensils well, it is advisable to use chopping boards to keep the top always looking as good as new.

HEAT

Occasional contact with hot food or boiling liquids does not damage the top. Never place very hot objects (pans, coffee pots, clothes irons and similar) directly on the top, as they could stain or crack it. Use a pan stand or other heat-resistant support. Take care that counter-top ovens and other small appliances that produce intense heat are properly insulated so that they cannot create cracks in the tops or alter the colour over time. When cooking, remember to position pans and griddles well inside the edge of the cooking hob to prevent problems for the worktop, upstands and back panel.

WATER AND STEAM

Water and steam do not damage tops, but if water is not dried off the joints it may penetrate. To prevent infiltrations around the sink, worktop joints, cooking hob and between tops and walls, dry water immediately and do not leave the dishwasher door partly open at the end of the washing cycle. In the event of infiltrations, if necessary, call your dealer promptly to prevent damage. Dry pools of water immediately to avoid those annoying limescale deposits.

STAINS AND CLEANING

Products normally used in the kitchen (oil, vinegar, tomato sauce, etc.), and mild detergents do not damage tops. Clean stains immediately.

CLEANING GLOSSY TOPS

For daily cleaning use a sponge or the microfiber cloth provided by Armony dampened with water, a mild detergent or a window-cleaning product. In the case of stubborn stains, we advise using more aggressive detergents (degreasers and cream detergents), removing them with a sponge immediately after cleaning; do not leave these products on the top for long as they could create water marks. Rinse with soapy water and dry with a cloth. Do not make daily use of aggressive or industrial type detergents. Ordinary degreasers on the market are more than enough for cleaning Dekton surfaces because they are extremely dense and grime is easily removed.

LAMINAM STONEWARE AND INALCO MDI TOPS

CHARACTERISTICS

Due to the production process, top quality raw materials and a baking temperature of approximately 1200°C, stoneware panels are resistant to heat, stains and scratches and are water repellent, making cleaning easy and effective. Any particles of a different colour on the surface are not defects, but characteristics typical of the raw material involved, and as such do not detract from the aesthetics and functions of the product. Any particles of a different colour on the surface are not defects, but characteristics typical of the raw material involved, and as such do not detract from the aesthetics and functions of the product.

ABRASIONS

Although stoneware tops resist scratches and abrasions caused by kitchen utensils well, it is advisable to use chopping boards to keep the surface always looking as good as new.

HEAT

Occasional contact with hot food or boiling liquids does not damage the top. Never place very hot objects (pans, coffee pots, clothes irons and similar) directly on the top, as they could stain or crack it. Use a pan stand or other heat-resistant support. Take care that counter-top ovens and other

small appliances that produce intense heat are properly insulated so that they cannot create cracks in the tops or alter the colour over time. When cooking, remember to position pans and griddles well inside the edge of the cooking hob to prevent problems for the worktop, upstands and back panel.

WATER AND STEAM

Water and steam do not damage tops, but if water is not dried off the joints it may penetrate. To prevent infiltrations around the sink, worktop joints, cooking hob and between tops and walls, dry water immediately and do not leave the dishwasher door partly open at the end of the washing cycle. In the event of infiltrations call your dealer promptly to prevent damage. Dry pools of water immediately to avoid those annoying limescale deposits.

STAINS AND CLEANING

Products normally used in the kitchen (oil, vinegar, tomato sauce, etc.), and mild detergents do not damage tops. Clean stains immediately and dry off any drops of water. Stoneware slabs have an almost impermeable surface and are therefore extremely easy to clean.

For routine maintenance of stoneware panels use a soft damp cloth or the microfiber cloth provided by ARMONY. In general, mild detergents can be used, followed by rinsing and drying. In the case of stubborn stains, stronger detergents can be used, based on the nature of the stain, such as non-abrasive detergents with neutral pH; slightly abrasive detergents; acid or basic detergents. Remove stains and limescale residue with a limescale remover, using a damp sponge all over the panel surface. It is fundamental to observe the information on the cleaning product technical info sheets and labels. Clean stains on panels immediately and dry off any drops of water.

EVITARE

- Use hydrofluoric acid (e.g. in drain cleaners);
- Use steam jets for cleaning;
- Use solvents on or near edges.

MARBLE TOPS

CHARACTERISTICS

Marble is a crystalline sedimentary limestone compound, mainly made up of calcium carbonate. As it is a natural material, it typically has variations in the surface colour and veins, and some stains, such as white Marmorine, and concentrations of taroli and pyrites, all in the same slab. Veins and gaps in finishes/dimensions, micro cracks and veins filled with stucco or resin, minute abrasions, light and dark stains may appear in the same slab, together with small fossils. The material may alter and acquire an appearance that makes it the more outstanding the more it shows the stamp of time.

ABRASIONS

Because of their calcium structure, these tops are not particularly resistant to knocks and abrasions. Kitchen utensils and objects in general that slide across the surface may scratch it. For this reason, do not slide objects on the top and always use a chopping board or pan stand when working in the kitchen. For the same reason, do not use steel wool pads, abrasive substances or washing powders.

HEAT

Heat can make the surface opaque. Do not place objects that release a great amount of heat, such as pans, coffee pots, clothes irons, etc. directly on the top. Use a pan stand or other heat-resistant support. Pay particular attention to counter-top ovens; if they are not well insulated they can overheat the worktop surface and create cracks or alter the colour over time. When cooking, remember to position pans and griddles well inside the edge of the cooking hob to prevent problems for the worktop, upstands and back panel.

WATER AND STEAM

Water and steam do not damage tops, but if water is not dried off the joints it may penetrate. To prevent infiltrations around the sink, worktop joints, cooking hob and between tops and walls, dry water immediately and do not leave the dishwasher door partly open at the end of the washing cycle. In the event of infiltrations, if necessary, call your dealer promptly to prevent damage. Dry pools of water immediately to avoid those annoying limescale deposits.

STAINS AND CLEANING

Products normally used in the kitchen (oil, vinegar, tomato sauce, etc.) may alter the worktop surface. Pay special attention to products containing acid substances, such as citric acid (e.g. in fruit, tomatoes and citrus fruit), which removes the original gloss on glossy surfaces and can even corrode. Dry off any liquids to prevent stains, colour fading and absorption marks. Pay attention to water, as it contains substances (salts, lime or chemicals) that cause difficult to remove stains or water marks. Always dry the top immediately. To reduce risks, we treat marble with the most up-to-date permeating methods. The effectiveness of even the best treatment, such as the one we use, diminishes after two/three months, according to the use made of the top. It is therefore very important to renew it periodically, using the special products available from our dealers. Apply strictly observing the instructions on the bottle, bearing in mind that the treatment does not make the surface resistant to acid substances (e.g. lemon juice or limescale removers). For routine maintenance of granite tops, use warm water and a mild detergent, and dry off with a soft cloth or the microfiber cloth provided by ARMONY.

DO NOT

- Allow contact with acid or oily substances (lemons, citrus fruit, fruit juice, wine, vinegar, oil, coffee, etc.), which could stain the material and make the surface opaque;
- Use bleach or ammonia;
- Use alcohol for cleaning as it may alter the colouring;
- Ever use solvents such as acetone and nitro thinners;
- Use products containing acid substances or limescale removers;
- Use steam jets for cleaning;
- Use steel wool pads.

ATTENTION

Do not stand on the top and do not overload it. Take care not to let heavy objects fall on the top, it could cause the surface and edges to crack.

GRANITE TOPS

CHARACTERISTICS

Granite is a natural product of volcanic origin with a porous but compact structure that resists abrasions and shocks. As it is a natural material, it typically has variations in the surface colour and veins, and some stains, all in the same slab. Veins and gaps in finishes/dimensions, micro cracks and veins filled with stucco or resin, minute abrasions, light and dark stains, may appear in the same slab, together with small fossils. The material may alter and acquire an appearance that makes it the more outstanding the more it shows the stamp of time.

ABRASIONS

Granite is a product that guarantees good resistance to scratches, knocks and abrasions. However, do not slide objects on the top and always use a chopping board or pan stand when working in the kitchen. For the same reason, do not use steel wool pads, abrasive substances or washing powders.

HEAT

Although granite is not normally affected by heat, avoid placing hot objects such as pans, coffee pots, clothes irons, etc. in direct contact. Use a pan stand or other heat-resistant support. Take care that counter-top ovens and other small appliances that produce intense heat are properly insulated so that they cannot create cracks in the tops or alter the colour over time. When cooking, remember to position pans and griddles well inside the edge of the cooking hob to prevent problems for the worktop, upstands and back panel.

WATER AND STEAM

Water and steam do not damage tops, but if water is not dried off it may penetrate into the joints. To prevent infiltrations around the sink, worktop joints, cooking hob and between tops and walls, dry water immediately and do not leave the dishwasher door partly open at the end of the washing cycle. In the event of infiltrations, call your dealer promptly to prevent damage. Dry pools of water immediately to avoid those annoying limescale deposits.

STAINS AND CLEANING

Products normally used in the kitchen (oil, vinegar, tomato sauce, etc.) can alter the surface of tops. Pay special attention to products containing acid substances, such as citric acid (e.g. in fruit, tomatoes and citrus fruit), which remove the original gloss on glossy surfaces and can even corrode. Dry off any liquids to prevent stains, colour fading and absorption marks. Pay attention to water, as it contains substances (salts, lime or chemicals) that cause difficult to remove stains or water marks. Always dry the top immediately. To reduce risks, we treat marble with the most up-to-date impermeating methods. The effectiveness of even the best treatment, such as the one we use, diminishes after two/three months, according to the use made of the top. It is therefore very important to renew it periodically, using the special products available from our dealers. Apply strictly observing the instructions on the bottle, bearing in mind that the treatment does not make the surface resistant to acid substances (e.g. lemon juice or limescale removers). For routine maintenance of granite tops, use warm water and a mild detergent, and dry off with a soft cloth or the microfiber cloth provided by ARMONY.

DO NOT

- Allow contact with acid or oily substances (lemons, citrus fruit, fruit juice, wine, vinegar, oil, coffee, etc.), which could stain the material and make the surface opaque;
- Use bleach or ammonia;
- Use alcohol for cleaning, as it may alter the colouring;
- Use solvents such as acetone or nitro-based thinners;
- Use products containing acid substances or limescale removers;
- Use steam jets for cleaning;
- Use steel wool pads.

FENIX NTM TOPS**CHARACTERISTICS**

Nanotechnologies are used to produce FENIX NTM tops for Armony kitchens, treated with latest generation thermoplastic resins. Due to these technologies FENIX NTM is distinguished for its specific qualities that facilitate cleaning and do not require special maintenance: it is extremely easy to clean, does not harbour bacteria, is mould proof and resists rubbing, scratching and abrasive products, as well as acid solvents and reagents used in the home.

ABRASIONS

Due to their structure, FENIX NTM tops ensure good resistance to scratches, knocks and abrasions. Kitchen utensils and objects in general that slide across the surface may scratch it. For this reason, do not slide objects on the top and always use a chopping board or pan stand when working in the kitchen. For the same reason, do not use steel wool pads or abrasive substances or powders. Because FENIX NTM tops are produced using nanotechnologies, any micro scratches can be regenerated using a melamine foam sponge, aka magic eraser, applied with circular movements.

HEAT

Natural variations in temperature and humidity do not compromise the physical properties of FENIX NTM. Shocks from high temperatures and relative humidity do not affect the look and properties of Armony panels. However, do not place objects such as hot pans, coffee pots, clothes irons, etc. in direct contact with worktops. Use a pan stand or other heat-resistant support. Take care that counter-top ovens and other small appliances that produce intense heat are properly insulated so that they cannot create cracks in the tops or alter the colour over time. When cooking, remember to position pans and griddles well inside the edge of the cooking hob to prevent problems for the worktop, upstands and back panel.

WATER AND STEAM

Water and steam do not damage tops, but if water is not dried off it may penetrate into the joints. To prevent infiltrations around the sink, worktop

joints, cooking hob and between tops and walls, dry water immediately and do not leave the dishwasher door partly open at the end of the washing cycle. In the event of infiltrations, call your dealer promptly to prevent damage. Dry pools of water immediately to avoid those annoying limescale deposits.

STAINS AND CLEANING

Routine maintenance: the surface of FELIX NTM requires regular cleaning, but particular maintenance is not necessary; just use a soft damp cloth or the microfiber cloth provided by Armony, dampened with warm water, mild detergents or alcohol. Any ordinary household cleaning product or disinfectant can be used. We recommend using a melamine foam sponge, aka magic eraser, for stubborn stains. Dampen slightly to make it slightly abrasive. For oil and greasy smears, we advise household degreasing products, followed by rinsing and drying. Always clean stains immediately and dry off any drops of water.

CLEANING LIMESCALE DEPOSITS

Remove limescale stains and residue with limescale removers (avoid contact with steel surfaces, cooking hobs, sinks). Apply with a damp sponge over the entire surface of the top, using circular movements. Spread uniformly and leave to stand for approximately one minute. Rinse thoroughly to eliminate all the limescale remover from the top.

DO NOT

- Use steam jets for cleaning;
- Use metal wool pads;
- Use products containing strong acids or highly alkaline, as they could stain the surface.

ATTENTION

Do not stand on the top and do not overload it. Take care not to let heavy objects fall on the top, it could cause the surface and edges to crack.

LAMINATE TOPS**CHARACTERISTICS**

Laminate tops for Armony kitchens are all in HPL (High Pressure Laminate), i.e. comprising numerous layers of thermosetting resin-impregnated paper, compacted by the combined action of heat and high pressure. This treatment makes the material robust and resistant to scratches, knocks, abrasions, chemicals and heat. HPL is a material made up of layers of cellulose fibre impregnated with thermosetting resins, subjected to the simultaneous combined action of pressure and heat applied by special presses for a given time that varies according to the type of laminate. It is exceptionally hard and resistant to scratches, knocks, abrasions, chemicals, bacteria and heat. Laminates are uniformly coloured throughout their thickness. HPL is an excellent material with high functional and aesthetic potential, such as resistance to wear and steam, and is particularly hygienic. Internally it comprises layers of cellulose fibres impregnated with phenolic resins and on the surface has one or more layers of decorative cellulose fibre impregnated with thermosetting resins compacted by high pressure.

ABRASIONS

Given their particular structure, HPL tops guarantee great resistance to scratches, knocks and abrasions. However, do not use steel wool pads or abrasive pastes as these could alter the finish on the surface and edges, and always use a chopping board when working on the top with knives or other sharp objects.

HEAT

Natural variations in temperature and humidity do not compromise the physical properties of HPL Laminate. Shocks from high temperatures and relative humidity do not affect the appearance and properties of Armony panels. However, do not place objects such as hot pans, coffee pots, clothes irons, etc. in direct contact with worktops. Use a pan stand or other heat-resistant support. Take care that counter-top ovens and other small appliances that produce intense heat are properly insulated so that they cannot create cracks in the tops or alter the colour over time. When cooking, remember to position pans and griddles well inside the edge of the cooking hob to prevent problems for the worktop, upstands and back panel.

WATER AND STEAM

Water and steam do not damage tops, but if water is not dried off the joints it may penetrate. To prevent infiltrations around the sink, worktop joints, cooking hob and between tops and walls, dry water immediately and do not leave the dishwasher door partly open at the end of the washing cycle. In the event of infiltrations call your dealer promptly to prevent damage. Dry pools of water immediately.

STAINS AND CLEANING

Routine maintenance: the surface requires regular cleaning, but particular maintenance is not necessary; just use a soft damp cloth or the microfiber cloth provided by Armony, dampened with warm water, mild detergents or alcohol. Any ordinary household cleaning product or disinfectant can be used. For oil and greasy smears, we advise household degreasing products, followed by rinsing and drying. Always clean stains immediately and dry off any drops of water.

CLEANING LIMESCALE DEPOSITS

Remove limescale stains and residue with limescale removers (avoid contact with steel surfaces, cooking hobs, sinks). Apply with a damp sponge over the entire surface of the top, using circular movements. Spread uniformly and leave to stand for approximately one minute. Rinse thoroughly to eliminate all the limescale remover from the top.

DO NOT

- Use steam jets for cleaning;
- Use metal wool pads;
- Use products containing strong acids or highly alkaline, as they could stain the surface.

ATTENTION

Do not stand on the top and do not overload it. Take care not to let heavy objects fall on the top, it could cause the surface and edges to crack.

STEEL TOPS

CHARACTERISTICS

Tops are made from 18/10 stainless steel (denominated AISI 304 in the AISI manual, or ENX 5 CrNi 1810 in EN 100882 Standards), where 18 indicates the percentage of chrome, which makes the alloy rust resistant, whereas 10 indicates the percentage of Nickel, which increases tenacity and resistance.

ABRASIONS

A particular characteristic of steel worktops is that they scratch easily during daily use. Kitchen utensils and objects in general that slide across the surface may scratch it. For this reason, do not slide objects on the top and always use a chopping board or pan stand when working in the kitchen. For the same reason, do not use steel wool pads or the abrasive side of sponges, powders, washing powders or particularly abrasive liquids.

HEAT

Occasional contact with hot food or boiling liquids does not damage the top. However, never place very hot objects (pans, coffee pots, clothes irons and similar) directly on the top for any length of time, as they could cause the surface to detach from the backing or stain it. Use a pan stand or other heat-resistant support. Take care that counter-top ovens and other small appliances that produce intense heat are properly insulated so that they cannot cause damage over time. When cooking, remember to position pans and griddles well inside the edge of the cooking hob to prevent problems for the worktop, upstands and back panel.

WATER AND STEAM

Even quite pure water contains salts, iron, lime and chemicals (acid or basic) that can form stains, oxidation or corrosion. In particular, water in new dwellings may contain small quantities of ferrous substances and chemicals (acid or basic), which may cause oxidation if left in contact with steel for some time. Furthermore, if water and steam are left standing they may penetrate into the joints. To avoid infiltrations and oxidation, dry off any water immediately and do not leave the dishwasher door partly open at the end of its cycle. In the event of infiltrations, call your dealer promptly to prevent damage.

STAINS AND CLEANING

Ordinary products used in the kitchen (oil, vinegar, tomato sauce, etc.) and mild detergents do not damage tops. To keep steel in good condition, after use clean the surface with soapy water or a mild detergent, rubbing with a synthetic sponge or the microfiber cloth provided by Armony in the direction of the brushed finish. Take care to rinse well and dry with a soft cloth. Do not leave residue of tomatoes, milk, coffee, jars, cans and metal objects in general, especially if they are wet, on worktops or in steel sinks. Please note that if the above-mentioned actions are not observed, stainless steel surfaces could undergo electrochemical corrosion. Stubborn stains such as limescale and hot greasy substances can be removed with warm white vinegar or methylated spirits. Rinse well and dry with a soft cloth. If steel appears dull after some time, or is marked with stubborn stains, use the special detergents or creams available on the market. Always clean stains immediately. Cleaning sinks integrated into tops: water can stagnate particularly in sinks. Always wipe the sink dry after using it to avoid limescale deposit. Do not leave wet sponges steel wool, food or acid or saline liquids in contact for any length of time.

DO NOT

- Use steam jets for cleaning;
- Use steel wool pads;
- Use products containing strong acids or highly alkaline, as they could stain the surface.

ATTENTION

Do not stand on the top and avoid overloading it. Take care not to let heavy objects fall on the top, it could cause the surface and edges to crack.

KRION TOPS

We recommend observing the following tips and/or more detailed information in the 'Instructions for using and caring for PORCELANOSA' provided with the top.

CHARACTERISTICS

KRION is an advanced compound material made of natural minerals and pure acrylic polymers that are resistant, hygienic, hypoallergenic, water repellent, repairable and non-toxic. On installation KRION has a glowing brushed look which tends to become softer with use. To ensure that the transformation is uniform, see the manual 'Instructions for using and caring for PORCELANOSA'. KRION can be joined (by KRION qualified personnel only) by welding together one or more different tops, producing a final seamless top.

ABRASIONS

Kitchen utensils and objects in general that slide across the surface may scratch it. For this reason, do not slide objects on the top and always use a chopping board or pan stand when working in the kitchen. For the same reason, do not use steel wool pads, abrasive substances or washing powders. Corian® can be repaired by authorised personnel.

HEAT

Do not place hot objects such as pans, coffee pots, clothes irons, etc. directly on the worktop. Use pan stands or other heat-resistant supports. Take care that counter-top ovens and other small appliances that produce intense heat are properly insulated so that they cannot overheat the surface, creating cracks in the tops or altering the colour over time. When cooking, remember to position pans and griddles well inside the edge of the cooking .

WATER AND STEAM

Water and steam do not damage tops, but if water is not dried off it may penetrate into the joints. To prevent infiltrations around the sink, worktop joints, cooking hob and between tops and walls, dry water immediately and do not leave the dishwasher door partly open at the end of the washing cycle. In the event of infiltrations, call your dealer promptly to prevent damage. Dry off water immediately to avoid it stagnating.

STAINS AND CLEANING

Products normally used in the kitchen (oil, vinegar, tomato sauce, etc.) can alter the surface of tops. Dry off any liquids to prevent stains, colour fading

and absorption marks. For indications of specific cleaning products, see the manual 'Instructions for using and caring for DuPont Corian®, provided with the top. Always clean stains immediately. For routine maintenance, just use warm water and dry with a soft cloth. For stubborn stains use a damp cloth and slightly abrasive cream cleaner. Clean the sink once a week if it is integrated with a washing zone: eliminate all residues of oil or grease produced during food preparation, using detergent or solution for solid surfaces. Spray a solution of ¾ bleach and ¼ water and leave to stand a few hours or overnight. Limit exposure time to 16 hours. At the end of the time, rinse or clean off with a damp cloth.

CLEANING LIMESCALE DEPOSITS

Remove limescale stains and residue with limescale removers (avoid contact with steel surfaces, cooking hobs, sinks). Apply with a damp sponge over the entire surface of the top, using circular movements. Spread uniformly and leave to stand for approximately one minute. Rinse thoroughly to eliminate all the limescale remover from the top.

DO NOT

- Use steam jets for cleaning;
- Use steel wool pads;
- Use products containing strong acids or highly alkaline, as they could stain the surface.

ATTENTION

Do not stand on the top and avoid overloading it. Take care not to let heavy objects fall on the top, it could cause the surface and edges to crack.

GLASS TOPS

CHARACTERISTICS

Toughened glass tops comprise a sheet of extra clear glass heated to a high temperature until the structure reaches softening point. It is then removed from the furnace and rapidly cooled with high pressure jets of cold air that stiffen the outer structure and tighten the core of the glass. This considerably increases (up to six times) mechanical resistance to bending and thermal shock. When this type of glass breaks it shatters into small, blunt splinters; for this reason toughened glass is considered a safe product in terms of accident prevention. Because glass is toughened in a high temperature furnace, it may be slightly undulating and display small burnt points, which are not defects but typical of the toughening process. They do not affect the looks and function of the top and are visible only in reflected light or when observed very close up. Glass tops are back-painted and their natural transparency absorbs the light. The amount of light and its direction may create different shades of colour that vary according to the direction from which the light originates, a characteristic typical of the reflectance of glass.

ABRASIONS

The toughening process glass is subjected to adds sufficient resistance to abrasions and breaking. Sliding kitchen utensils and objects in general across the surface may scratch it. For this reason, do not slide objects on the top and always use a chopping board or pan stand when working in the kitchen. For the same reason, do not use steel wool pads. Take care not to let objects such as knives, pans, drinking glasses, etc. fall directly onto the top as this could cause irremediable damage.

HEAT

Although glass tops have average resistance to heat, do not place hot pans (pay special attention to hot coffee pots), clothes irons, counter-top ovens or mini ovens; always use pan stands. When cooking, remember to position pans and griddles well inside the edge of the cooking hob to prevent problems for the worktop, upstands and back panel.

WATER AND STEAM

Water and steam do not damage tops, but if water is not dried off it may penetrate into the joints. To prevent infiltrations around the sink, worktop joints, cooking hob and between tops and walls, dry water immediately and do not leave the dishwasher door partly open at the end of the washing cycle. In the event of infiltrations, call your dealer promptly to prevent damage. Dry off water immediately to avoid it stagnating.

STAINS AND CLEANING

Resistant to stains and easy to clean, it does not require particular maintenance. It does not absorb liquids and is well protected from the usual household cleaners and mild detergents. Its non-porous surface does not absorb foodstuffs and does not need to be protected by chemicals. Due to the typical characteristics of glass with its smooth, antistatic surface, tops are easily cleaned and maintained. Ordinary grime is easily removed using a soft cloth or the microfiber cloth provided by Armony dampened with water or a common window-cleaning product. For more stubborn stains (greasy food, wax, silicone, etc.) use bleach or an aggressive detergent, which must be eliminated with a sponge, then rinsed and dried. Stains and limescale residue can be removed with a limescale remover or vinegar; apply the product, leave it to stand for a few minutes and then rinse. Immediately after installing the top it is advisable to clean the surface carefully to eliminate any residue of mastic or silicone used during assembly. Always remove stains immediately.

DO NOT

- Use steam jets for cleaning;
- Use steel wool pads;
- Dent the lacquer under the top.

VENEERED SNACK COUNTERS

CHARACTERISTICS

Veneered tops are made of panels faced with a sheet of sliced wood. The natural origins of the product may cause its appearance to change over time, a feature that makes it the more outstanding the more it shows the stamp of time. Because wood is a natural raw material, it features different colours, grain and structure that are not defects as they are an intrinsic part of the product. Wood changes colour over time.

HEAT

Do not place hot objects such as pans, coffee pots, clothes irons, etc. directly on the worktop. Use pan stands. Take care that counter-top ovens and other small appliances that produce intense heat are properly insulated so that they cannot overheat the surface, creating cracks in the tops or altering the colour over time.

WATER AND STEAM

As the material is wood, the counter is particularly sensitive to water and steam. Do not let water stand, dry it off immediately with a cloth or kitchen paper.

STAINS AND CLEANING

Ordinary products used in the kitchen (oil, vinegar, tomato sauce, etc.) may alter the surface of the counter. For routine maintenance, use a soft damp cloth or the microfiber cloth provided by Armony. In the case of stubborn stains, use a cloth with a special wood cleaning product (no alcohol or solvents). To clean the smallest pores, rub in the direction of the grain. Rinse with a slightly damp cloth and dry carefully. Always clean stains immediately and dry off any drops of water.

DO NOT

- Use alcohol, solvents or stain removers;
- Use ammonia or bleach;
- Use products based on beeswax or restorers, as these alter the matt finishes by polishing theme;
- Expose units to direct sunlight; this will delay the colour variations wood is subject to over time.

ATTENTION

Do not stand on the top and do not overload it. Take care not to let heavy objects fall on the top, it could cause the surface and edges to crack.

04 | HOODS

Always use the hood when cooking, as smoke and steam can damage your kitchen units over time. Turn on the motor before starting to cook and turn it off 10 minutes after finishing. Constant maintenance is necessary to keep the hood perfectly efficient. The steam generated by induction cooking hobs, particularly with long cooking processes or when boiling food, could condense under the hood. When certain foods are cooked (pasta, boiled vegetables, soups and/or stews) that require long times and high heat a great deal of steam is generated, causing drops of water to fall on back panels, worktops, cooking hobs, etc. This happens because induction hobs do not send heat upwards and therefore the hood does not have time to 'pre-heat'. For this reason we recommend using lids whenever possible to contain the steam. This is a problem typical of this kind of product and cannot be claimed to be a defect.

MAINTENANCE

Extractor hood: the hood is provided with a grease filter to protect the extractor motor. The filter is situated inside the extractor grille and may be in synthetic material or metal. Maintenance of the grease filter varies according to the type involved. Synthetic grease filters are not washable and must be replaced more or less every two months. Metal grease filters can be washed every two months in a dishwasher or hot water and detergent. Make sure the filter is perfectly dry before putting back in place.

Filter hood: this kind of hood is provided with an active carbon filter that withholds smells. Carbon filters are available from our dealers. They are not washable and should be replaced more or less every three months. Follow the instructions provided by the manufacturer of the hood in question.

STAINLESS STEEL HOODS

Although they are extremely robust and resistant, stainless steel hoods do require some maintenance.

INSTRUCTIONS FOR DAILY CLEANING

To keep steel in good condition and remove grease deposits, clean the surface with soapy water or a mild detergent, using a soft, non-abrasive sponge or the microfiber cloth provided by Armony, moving in the direction of the brushing. Rinse thoroughly and dry carefully with a soft cloth. Do this every time the hood is used, as grease deposits could cause oxidation.

STUBBORN STAINS

Stubborn stains, such as limescale, hot greasy substances, etc. can be removed by using hot white vinegar or methylated spirits, or 1/3 window cleaner + 2/3 anti-silicone. Rinse thoroughly and dry with a soft cloth. If steel becomes opaque, with particularly stubborn stains, use the special detergents or cream cleaners easily found on the market.

DO NOT

- Use steel wool pads or abrasive sponges;
- Use aggressive products such as ammonia, bleach, acids, solvents or limescale removers;
- Use steam jets for cleaning.

05 | OTHER COMPONENTS

FEET

FEET H. 8

INTERNAL ADJUSTMENT

Support plate for thermoplastic feet (adjustment +20mm/5mm). The back feet are adjusted with a special elongated wrench to facilitate reaching them. The front feet are adjusted by means of a screwdriver or simply by hand with a wrench to tighten or loosen the threaded foot.

FEET H. 12/15

Support plate for feet with galvanised metal body and thermoplastic ends (adjustment +20mm/5mm). The feet are adjusted simply by hand or with a special wrench with which to tighten or loosen the threaded foot.

MEDLEY SYSTEM (BOOKSHELVES)

For maintenance of Medley system components see the following chapters: Anodised/Lacquered Aluminium: Anodised/Lacquered Aluminium Frame; Veneered Aluminium: Veneered Doors and Panels; Lacquered Back Panels; Lacquered Doors and Panels; Sliced Wood Back Panels; Veneered Doors and Panels; Glass Back Panels: Glass Shelves; Stainless Steel Accessories; Steel Doors and Panels.

INFINITY SYSTEM

For maintenance of INFINITY system components see the following chapters: Anodised Aluminium, Melamine and Melamine Faced Panels.

HINGES

The hinges in the range do not require maintenance, except for those on cabinets with sinks, plate racks and waste bins; use a dry cloth and clean with vaseline, if possible. Do not leave open boxes or flacons of detergent or other chemical products in cabinets, as they may cause the hinges to oxidise over time.

SOFT-CLOSING HINGES

Soft-closing hinges slow down the closing of cabinet doors and eliminate the sound of impact with the side panel. The soft-closing action starts when the spring closes a few degrees, varying from 12 to 18, according to the type of hinge. They ensure perfect, constant closing of the door in all conditions, environments and applications. The integrated slowing technology comprises two decelerators oiled with silicone. The two integrated decelerators guarantee exceptional constant braking force that provides perfect closing for every type of door and condition. The hinges also come with an innovative selector that postpones deceleration. When activated it provides the ideal braking force to even the most particular doors. If the door is left in any other point above that, it stays still; this applies to all our hinges, standard or soft-closing. Door opening: to ensure proper operation, open the door fully or almost completely.

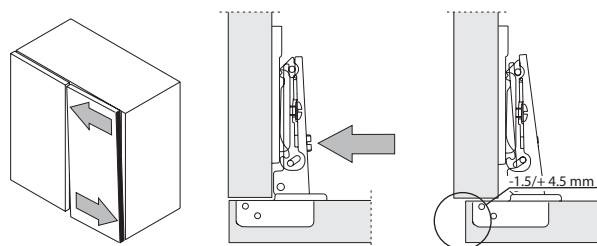
DRAWER SLIDES

Drawers/deep drawers come with non-tilting stops and an automatic closing prompt that triggers in the final 4/6cm.

HINGE ADJUSTMENT

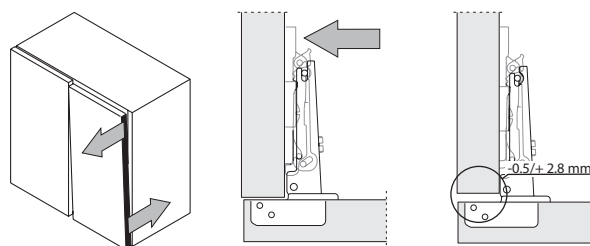
SIDE ADJUSTMENT

To adjust the door laterally, use the screw indicated by the arrow. A patented system provides movement of $-1.5 +4.5$ mm without altering the 'L' distance between the door and side panel.



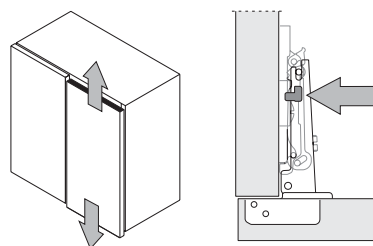
FRONT ADJUSTMENT

To adjust the door front, use the eccentric indicated by the arrow. Direct movement is gauged on $-0.5 +2.8$ mm and takes place simultaneously with rotation.



VERTICAL ADJUSTMENT

To adjust vertically, loosen the two screws indicated by the arrows and move the door manually. Tighten the screws at the end of the operation.



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SOFT-CLOSING ADJUSTMENT

The force of the integrated soft-closing system can be adjusted by the lever in the steel compartment at the base of the hinge arm. Moving the black lever to the + sign reduces the effect of deceleration considerably. This operation may be useful with doors that close very slowly.



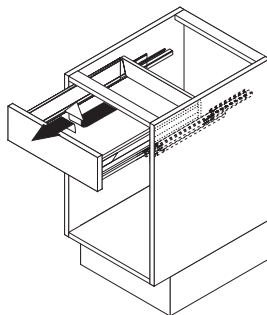
Black lever on + sign



Black lever on - sign

**FULL EXTRACTION ANTARO: ENGAGEMENT AND DISENGAGEMENT
DISENGAGING DRAWERS**

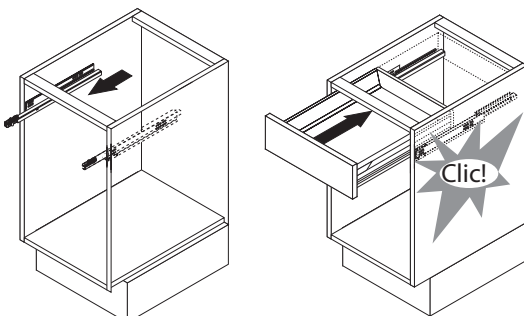
- Drawers are protected from unintentional disengagement
- Pull the drawer out to its stop, raise slightly, then lower and remove.



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ENGAGING DRAWERS

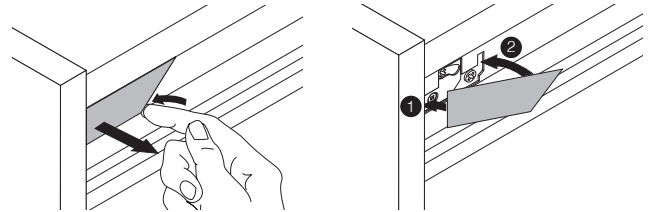
- To engage the drawer, pull out the slides
- Place the drawer on the slides and close completely. You will hear a click when it engages



PRECISION ADJUSTMENT OF FRONTS

FITTING AND REMOVING THE COVER PLATES

The cover plates are fitted and removed very easily. To fit the plate, hook onto the front and then press until it clicks into place.

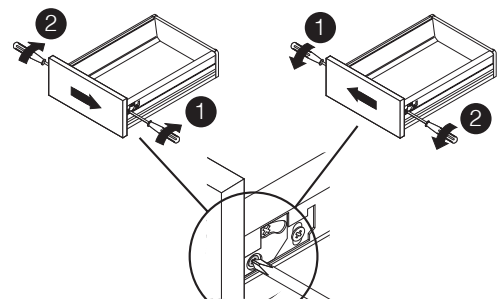


SIDE ADJUSTMENT

Left-hand adjustment: tighten the left-hand side regulating screw and then do the same, to the same extent, with the right-hand one.

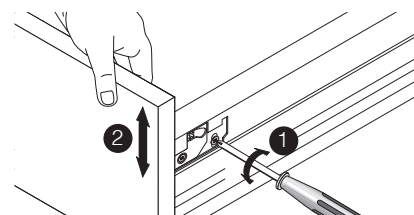
Right-hand adjustment: tighten the right-hand side regulating screw and then do the same, to the same extent, with the left-hand one.

Use a 'pozi-Drive 2' screwdriver. Do not tighten the regulating screws too much.



HEIGHT ADJUSTMENT

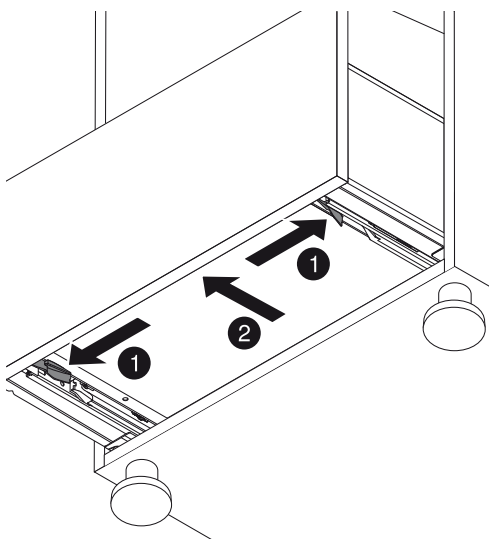
Loosen the height regulating screw and move the front to the required position by hand. Hold the front still and tighten the regulating screw.



FULL EXTENSION LEGRABOX: ENGAGING AND DISENGAGING

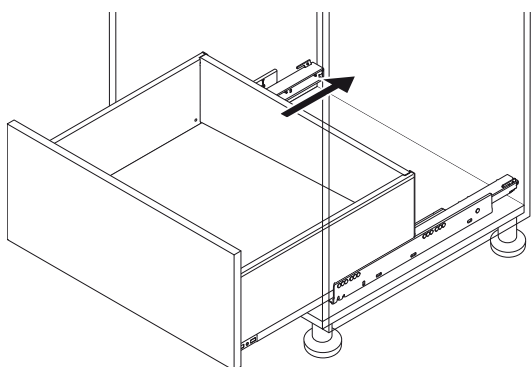
DISENGAGING THE DRAWER

- The drawer is protected from unintentional disengagement
- Pull out the drawer all the way to the stop, press the two small levers under the drawer/deep drawer and pull out all the way



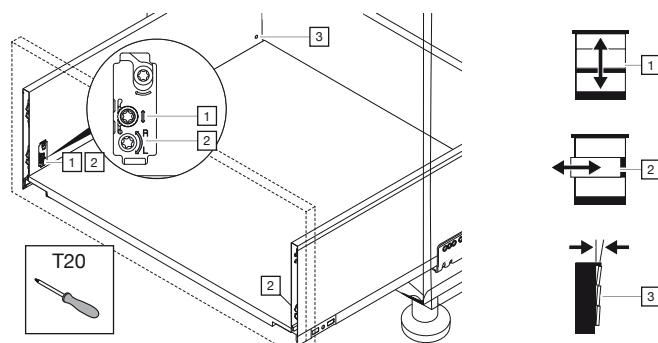
ENGAGING THE DRAWER

- Leave the slides closed inside the structure
- Rest the drawer on the slides at approximately halfway along
- Insert the drawer all the way, sliding it along the slides. You will hear a click when it engages



PRECISION ADJUSTMENT

Remove the internal plastic plate.
Follow the instructions given in the illustration



DO NOT

- Overload the drawer/deep drawer;
- Lean on or strain the drawer/deep drawer when it is open;
- Slam the drawer closed.

06 | HOUSEHOLD APPLIANCES

All our household appliances are selected from those produced by the most important manufacturers that not only provide a two-year warranty on their products (all CE and IMQ labelled), but also an excellent after-sales service. Any calls for intervention should be addressed directly to the manufacturer's after-sales service, listed in the instructions manuals and guarantee certificate provided with each appliance. Instructions for use and maintenance are also provided by the appliance manufacturer.

DISHWASHERS: PROTECTING TOPS

When installing a dishwasher, remember that the adhesive steam protection strip must be fitted under the worktop (with the exception of granite and marble) above the dishwasher, as per the instructions provided with the appliances. This will protect worktops from damage caused by steam.

INDUCTION COOKING HOBS

The steam generated by induction cooking hobs, particularly with long cooking processes or when boiling food, could condense under the hood. When certain foods are cooked (pasta, boiled vegetables, soups and/or stews) that require long times and high heat a great deal of steam is generated, causing drops of water to fall on back panels, worktops, cooking hobs, etc. This happens because induction hobs do not send heat upwards and therefore the hood does not have time to 'pre-heat'. For this reason we recommend using lids whenever possible to contain the steam. This is a problem typical of this kind of product and cannot be claimed to be a defect.

ATTENTION

Remember that using induction cooking hobs without an extractor hood can seriously damage the elements above the hob (cabinet structures, doors, etc.). Take note that we will assume no liability in the event of problems relating to the above.

07 | CUSTOMER SERVICE

AFTER-SALES SERVICE

Our company has selected its points of sale so that valid consultants are available during the implementation of your kitchen project, and valid technicians are available to solve any problems that might arise after your purchase. Qualified after-sales service ensures worry-free use of our products.

REPLACEMENTS, COMPLETIONS, CUSTOMER SERVICE CODE

If you need to replace elements of your kitchen or wish to complete parts or add new appliances, contact your dealer to define your needs and place an order for the things you require. The dealer speaks on behalf of the company and is the customer's point of reference, ready to assist in meeting all your needs. Each of our kitchen units has an ID code: a seven-figure number shown on the adhesive label under the sink unit. To facilitate requests for completion and/or replacement regarding the model in your possession, look for the ID code and inform your dealer so that he or she has information about the characteristics of the model in question, even after some time. If you wish to replace or integrate your kitchen with new appliances, bear in mind that our company tests whether household appliances are suitable for fitting into our units before proposing them to customers. For this reason we suggest purchasing appliances that have been checked directly by our company. Installing unsuitable, unchecked appliances could compromise their operation and damage the kitchen units.

TIPS FOR ECO-COMPATIBLE USE

In producing your kitchen units we have made every effort to use the best technologies available in order to reduce the carbon footprint of the processes and materials involved and make them as safe as possible. Once your kitchen has been installed you can also do a great deal to reduce impact on the environment and avoid risks for you and your children. To this end, we are pleased to give some simple, practical ideas below.

ENERGY CONSUMPTION

When purchasing household appliances try to choose those with high energy efficiency (e.g. class A); this initial investment may be higher than the lower ratings, but in the long run is justified by future energy savings.

Take care not to open the fridge or freezer doors frequently. When the door is open the motor operates continuously, causing excessive frost formation and overheating of food. Remove the frost because an excess amount makes freezers consume more energy.

Always check that the door is properly closed.

Do not overload the freezer or fridge because this could create cooling problems and therefore consume more energy.

Do not place hot food into the freezer or fridge as this will increase energy consumption and could even ruin other products in the appliance.

When boiling water, placing a lid on the pan saves time and energy.

It is a good idea to use a pressure cooker for food that requires cooking for a long time, because it reduces the time and therefore saves energy.

Check that the cooking hob is properly regulated: a yellow flame indicates excessive consumption (another symptom is blackening of the pan bottom), and a flame detached from the burner cap indicates too much air. N.B. contact specialised experts for adjustment.

Turn on the oven when it is needed, without too much pre-heating; do not open the oven unnecessarily; it devours energy. Pre-heat only for the time strictly necessary.

Use a microwave oven to heat food. As it does not require pre-heating it saves a considerable amount of energy.

In terms of lighting, use modern high efficiency lamps (fluorescent or LED), particularly in rooms where people spend time: the initial investment is slightly higher, but besides being good for the environment, in the long term it has economic advantages.

Turn off unnecessary lights: get into the habit of not leaving lights on if they are not needed.

Turn the TV (or other similar devices) off at the main switch and not just with the remote control because these appliances also consume energy when on standby.

Use the extractor hood with care, adjusting speed according to actual needs: if the cooking hob is used with just a few pans – or in a way that does not produce much steam – set the hood on low suction or prefer to open a window, if possible.

Clean the hood filters periodically: this improves performance and therefore reduces consumption.

Use the air conditioning system only when necessary and set thermostats suitably. Try not to cover radiators with curtains or furniture.

When air conditioning is in operation, keep windows closed and avoid draughts. Make sure the doors and windows are well insulated (low heat conductivity or double glazing).

Do not turn on hot water taps when not necessary: even if hot water does not reach the tap in time, there is a risk of igniting the boiler for no reason.

Choose washing machine programmes carefully, and prefer those involving lower temperatures (40° - 60°).

WATER CONSUMPTION

Do not leave the tap on unnecessarily: a simple but effective rule for saving water.

Check that taps are properly turned off and make sure they are not dripping; act immediately to stop continuous leaks.

Consider using water from the tap (potable) instead of bottled water. This will avoid the production of waste (plastic bottles) and pollution due to their transportation.

Use taps with spray nozzles, which considerably reduce water consumption.

Make sure the dishwasher and washing machine are fully loaded before using them; this will reduce waste of both water and electricity.

Never exceed the doses of detergent recommended by the manufacturer

and check the quality of detergent according to the hardness of the water; this will reduce water consumption.

Let the water used for cooking (e.g. after boiling vegetables) go cold and use it for watering plants and the garden.

When purchasing household appliances try to choose those with high energy efficiency (e.g. class A); this initial investment may be higher than the lower ratings, but in the long run is justified by future energy savings.

RECYCLING WASTE

Try to produce as little waste as possible.

Dispose of waste separately so it can be recycled or recovered.

Choose products in recycled or easily recycled packaging, such as that in a single material.

When possible, compact voluminous waste (bottles, cans, boxes).

If you have a garden or large balcony, use organic and garden waste to produce compost for your flowers.

CLEANING KITCHEN UNITS

Do not exaggerate when using detergents. Excessive detergent is not necessary for cleaning slightly soiled surfaces; just use a slightly damp microfiber cloth.

Do not exaggerate with detergents, to clean only slightly soiled surfaces just use a slightly damp microfiber cloth.

Use ecological detergents (such as those with an ECO-LABEL that certifies products with less environmental impact) and packaged with ecological materials.

Prefer using the dishwasher (on a full load) to hand washing: modern dishwashers need much less water and detergent than washing by hand.

SAFETY IN THE KITCHEN

Be extra careful when carrying out hazardous activities in the kitchen (e.g. cutting with sharp knives, replacing light bulbs, etc.).

Have gas connections made only by specialists, using exclusively certified pipes.

Always turn the main gas tap off when not in use.

Purchase cooking hobs provided with a safety valve.

Do not leave knives unattended (keep them especially out of reach of children).

Do not use electrical appliances in the vicinity of the sink or wet areas.

Carefully follow the safety instructions provided by the manufacturer of your appliance.

Do not overload units (see the instructions in the appliance users' manual).

SUSTAINABLE DISPOSAL

Armony kitchen units are built to last. Extending the useful life of materials, components and products is a strategy for sustainable development. However,

when it is time to replace your kitchen units assess the possibility of totally or partially re-using them (e.g. in a holiday home or garage, donating them to a charity or selling them in a second-hand shop). If they must be disposed of, consult your municipality and, if you can, separate the components that could be recycled (wood, glass, aluminium, steel, etc.). This facilitates separate waste collection and generates new products without using primary raw materials. Pay special attention to electrical and electronic equipment (RAEE), such as household appliances, which may contain materials that can damage the environment if disposed of unsuitably. Your municipality will manage them through their collection centres. Bear in mind any special legislation in your country. If in doubt, consult the entity that collects and/or recovers waste in your town. Remember that "sustainable development is development that meets the needs of the present without compromising the ability of future generations to meet their own needs."

The product info sheet below deals with furniture for kitchens and living rooms.

08 | PRODUCT SHEETS

Attention: this product info sheet complies with Italian Legislative Decree No. 206 of 6 September 2005 (Consumer Code)

FORMALDEHYDE EMISSIONS

All the wood-based panels in these info sheets comply with Italian Ministerial Decree 10/10/2008 'Regulation of formaldehyde emissions from wood-based panels and artefacts used in living and hospitality quarters'

EPA TSCA Title VI (US Standards)

CARB ATCM Phase 2 (California Standards)

WATER REPELLANT PANELS

Armony S.p.a. uses exclusively panels made of water repellent wood, with maximum 10% swelling in thickness after 24 hours, which is inferior to the limit indicated in UNI EN 317 Standards.

STORAGE UNITS

STRUCTURE

Made of wood particle board panels faced on both sides with matt melamine and laminate and/or ABS edge banded.

STANDARD SHELVES

MELAMINE SHELVES

Made of wood particle board panels faced on both sides with matt melamine and laminate and/or ABS edge banded.

REINFORCED SHELVES

Anodised aluminium reinforcement frame fitted onto the front of melamine shelves.

GLASS SHELVES

Made of toughened glass with polished edges.

STANDARD EQUIPMENT

Attachment hardware for wall units: wall attachments for wall units are tested to DIN 68840 Standards, and come with drill hole covers.

The shelf bracket is secured to the unit by means of screws and plugs. The shelf bracket can be adjusted horizontally and vertically.

WE HIGHLY RECOMMEND ADJUSTING WITH A MANUAL SCREW-DRIVER, AND AVOIDING MECHANICAL SCREWDRIVERS WITHOUT FRICTION.

Sink unit with swing doors: the bottom is stainless steel clad to protect the cabinet from water leaks, drain condensation and detergent corrosion.

Tall fridge unit: the thermoplastic base of the cabinet on which the fridge will be placed is specially designed to avoid possible stagnating water and to channel air flow into the motor compartment. The tall unit version with a h. 7cm plinth has a stainless steel clad melamine bottom that protects the unit from accidental water leaks.

FINISHING SIDE PANELS

VENEERED FINISHING SIDE PANEL

Made of wood particle board panels like those used for the structure (see Structure chapter). The outer side is veneered in the same material used for the version chosen (see Cabinet Doors chapter), and the inner side is matt melamine faced or laminated, coordinated with the structure finish. Wall unit depth side panels colour edged on the front only. Base unit depth side panels colour edged on all four sides.

LAMINATE FINISHING SIDE PANEL WITH ABS/LASER EDGING

Made of wood particle board panels like those used for the structure (see Structure chapter). The outer side is faced with the material used on the version chosen (see Cabinet Door chapter), and the inner side is faced with matt melamine or laminate coordinated with the structure finish. Wall unit depth side panels colour edged only on the front. Base unit depth side panels colour edged on all four sides.

FENIX NTM FINISHING SIDE PANEL

Made of wood particle board panels like those used for the structure (see Structure chapter). The outer side is faced with the material used on the version chosen (see Cabinet Door chapter), and the inner side is faced with matt melamine or laminate coordinated with the structure finish. Wall unit depth side panels colour edged only on the front. Base unit depth side panels colour edged on all four sides.

DOORS

VENEERED DOORS

Armony VENEERED FLAT DOOR

Made of wood particle board, MDF or veneered sandwich panels.

Armony S.p.a. SOLID WOOD FRAMED DOOR

Solid wood frame, raised panel in veneered wood particle board.

LAMINATE DOORS

FLAT 'MATT'/'TEXTURED'/'WOOD' DOOR WITH ABS EDGING

Made of wood particle board MDF panels. Faced on both sides with HPL, edged on four sides in the same colour as the laminate.

MELAMINE DOORS

FLAT MELAMINE DOOR WITH ABS EDGING

Made of wood particle board panels, melamine faced on both sides. Edged on four sides in the same colour as the melamine.

FENIX NTM DOORS

FLAT FENIX NTM DOOR WITH ABS EDGING

Made of wood particle board MDF panels. The outer side is faced with FENIX NTM and the inner side is laminated in the same colour. Matt edging on four sides in the same colour as the FENIX NTM.

LACQUERED DOORS

FLAT LACQUERED DOOR 'MATT'/'EMBOSSSED'/'GLOSSY' OR 'SPECIAL LACQUERED FINISH' (LIQUID METAL, STONE, CARBON, METALLIC, URBAN, VINTAGE)

Made of MDF panels. Lacquered on two sides and four edges.

ANODISED ALUMINIUM FRAMED DOOR, STONWARE, KRION OR GLASS FACED

Anodised aluminium frame, anodised aluminium internal panel coupled with high density foam. Panel exterior in Stoneware, Krion or matt/bright glass applied with special tested adhesive.

DRAWERS AND BASKETS

ANTARO DRAWER WITH ANODISED ALUMINIUM/STAINLESS STEEL SIDES AND PAINTED METAL BACK.

Drawer bottom with melamine-faced wood particle board panel.

LEGRABOX DRAWER

Sides and back in anthracite colour painted sheet metal. Drawer bottom has a melamine-faced wood particle board panel.

SLIDES FOR DRAWERS AND DEEP DRAWERS

Slides have a locking system to prevent drawers/deep drawers from unintentionally slipping out, provided with automatic closure that acts in the last 4 centimetres of their run, and 'Blumotion' end of run braking device.

NON-SLIP MAT

Made of PVC plastic resins, in the colours anthracite and white for Legrabox and anthracite for Antares.

WORKTOPS

LAMINATE WORKTOPS

Made entirely of resin-impregnated layers of fibre, with one or more decorative layers on the surface, united by a high pressure process.

FENIX NTM WORKTOPS

Made of wood particle board panels faced with Fenix NTM on one side and HPL on the other. Front and side edge banding in Fenix NTM.

MARBLE AND GRANITE WORKTOPS

Made of slabs of marble or granite on a stone backing. Surfaces and edges finished on the front and sides. Treated with anti-stain protection.

SILESTONE AND DEKTON WORKTOPS

Made of slabs with a choice of thicknesses, on polystyrene foam and PVC panel backing. Edges are smoothed and polished on the front and sides.

STEEL WORKTOPS

Made of stainless steel sheet glued onto a wood particle board panel or aluminium honeycomb panel. Finished on front and sides by bending the sheet and welding the corners.

GLASS WORKTOPS

Made of extra clear toughened glass, back-painted and protected by an anti-scratch film. Polished front and side edges.

KRION WORKTOPS

Made of KRION slabs in coloured paste, with plywood or polystyrene foam and PVC panel backing. Front and side edges finished in the same colour.

LAMINAM STONEWARE AND INALCO MDI WORKTOPS

Made of stoneware slabs on polystyrene foam and PVC panel backing. Front and side edges finished in the same colour.

ACCESSORIES

UPSTANDS

STEEL

Made of stainless steel. Sides closed by bending the steel sheet and welding the corners.

MARBLE/GRAVITE

Made of slabs of stone-like material (marble, granite, stone). All visible parts are finished and treated with anti-stain protection.

SILESTONE/DEKTON

Made of slabs of Silestone/Dekton agglomerate. All visible parts are finished.

GLASS

Made of back-painted extra clear toughened glass. Front and side edges polished.

KRION

Made of slabs of KRION. All visible parts are finished in the same colour.

LAMINAM STONEWARE AND INALCO MDI

Made of stoneware slabs, all visible parts enamelled and polished in the same colour.

BACK PANELS AND PANELS

VENEERED PANELS

Made of veneered wood particle board panels, edge banded on four sides.

LAMINATE BACK PANELS AND PANELS

Made of wood particle board panels, faced on both sides with HPL and edge banded on four sides.

FENIX NTM BACK PANELS AND PANELS

Made of wood particle board panels. The outer side is faced with FENIX NTM, the inner side is faced with laminate in the same colour as the FENIX NTM. Edge banded on four sides.

LACQUERED PANELS

Made of MDF panels lacquered on both sides and all edges.

STEEL BACK PANELS AND PANELS

Made of wood particle board panels faced on the outer side with stainless steel sheet, closed by bending and welding the corners.

MARBLE AND GRANITE BACK PANELS

Made of stone material slabs. Visible surfaces finished, edges finished where indicated. Treated with anti-stain protection.

SILESTONE AND DEKTON BACK PANELS

Made of slabs of Silestone or Dekton. Visible surfaces finished, edges finished where indicated. Inner side not finished. Treated with anti-stain protection.

GLASS BACK PANELS

Made of back-painted, extra clear toughened glass. Polished edges.

KRION BACK PANELS

Made of KRION slabs in coloured paste, edges finished where indicated.

LAMINAM STONEWARE AND INALCO MDI BACK PANELS

Made of stoneware slabs, edges finished where indicated. Inner side finished where indicated.

PLINTHS AND FEET

PLINTHS

Anodised aluminium profiles, lacquered, with bottom gasket.

FEET

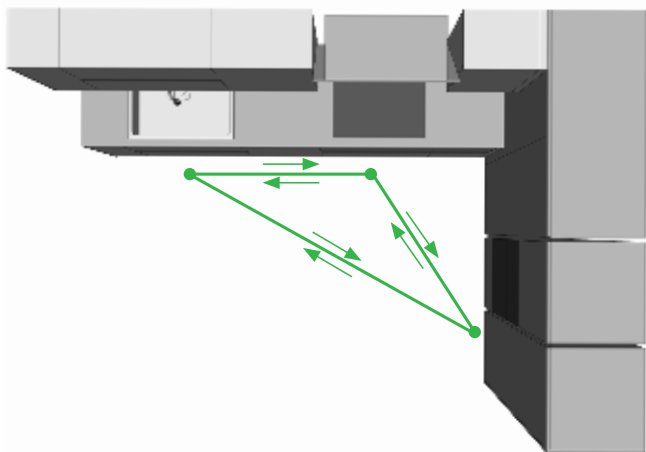
Thermoplastic support plate for thermoplastic feet.

09 | ASSEMBLY INSTRUCTIONS

We thank you for purchasing an Armony product and advise you to take note of this manual when fitting our kitchens. Assembly and fixing must be carried out by a qualified expert after checking the resistance of the walls. For safety reasons, do not alter the product in any way as this could compromise stability and cause hazards such as collapse and tilting. To ensure maximum safety and durability for the structures and to manage space in the best way possible, we recommend placing the heaviest objects in the base units. It is also advisable to distribute weight evenly in storage units to provide stability.

When the product is no longer used due to obsolescence or damage, dispose of it by separating the wooden parts from the metal, plastic or glass components. Do not abandon the materials, call the municipal solid urban waste enterprise to have them taken to the waste collection point.

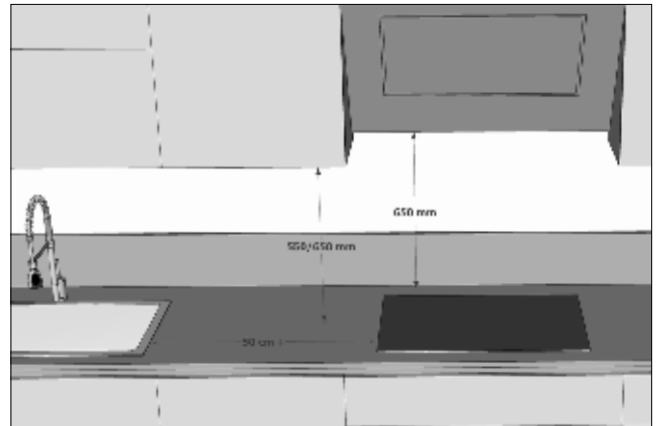
PLANNING A KITCHEN



To plan a kitchen well, first consider the space available, the needs of those who will use it and minimum ergonomic space.

Take precise measurements of the space available, checking corners that may be out of true. Have an expert check the condition of the walls to which the units will be attached.

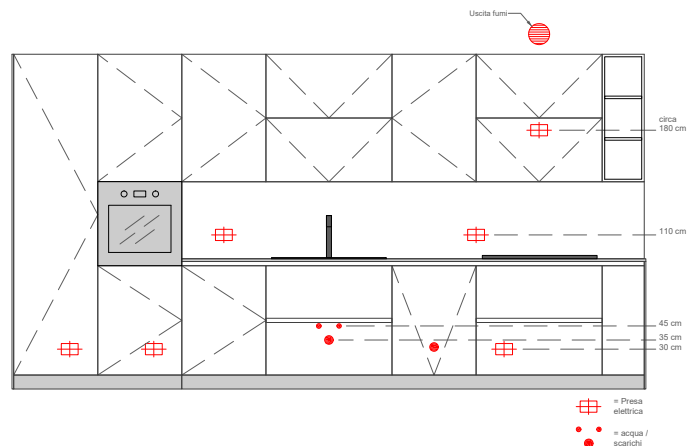
A kitchen is not just a space to live in, it is above all a workplace where working heights and well-defined methods are just as important as the organisation of the work space. For this reason the kitchen is certainly one of the areas in the house where professionally assessed ergonomics must be used to facilitate comfortable room to move.



Kitchens have several work zones, the main ones being for a cooking hob, sink and fridge.

For a question of safety separate the sink and cooking hob by at least 50cm. Leave 65cm (60 for induction hobs) between the cooking hob and extractor hood. Observe the technical info sheet for appliances. There should be a space of 55 to 65cm between wall unit extractor hood and cooking hob.

CONNECTIONS AND SOCKETS



Calculate water, gas and electricity connections and drain outlets. Place electric sockets on the upstands and check that all the integrated LEDs can be connected to the sockets.

UNIT ASSEMBLY - BASE UNITS

OPENING PACKING



Check the work space against the drawings: measure the area and check floor flatness with a spirit level. Take the unit to its position.

Remove the packing and place the first unit the right-side up (see the label on the side of the door).

Turn cardboard box onto its side, keeping the door horizontal and upwards (A). Open the box and remove the polystyrene elements.



Use a rubber hammer to insert the foot plates (B) and then the shaft.

Take the foot gauge to zero by tightening it fully, less one turn (to provide room for adjustment).



Turn the box into a vertical position again and remove the packing (C). Place the unit in its assigned place and repeat the operation for the other base units.

POSITION THE BASE UNITS



Adjust the feet using the spirit level and regulating wrench (on sale). They can also be adjusted manually.

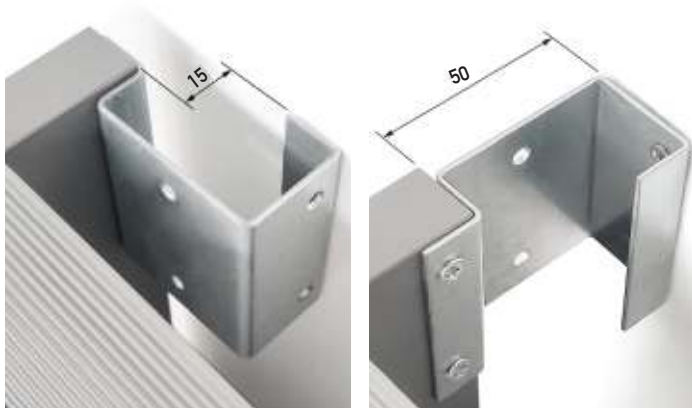




Join the bases with a clamp and check with a spirit level.



Insert the couplings in the drill holes provided.



Armony provides (on sale) metal spacers that can be placed in two different positions to space base units from the wall and increase the plumbing void and worktop depth.

JOINING BASE UNITS

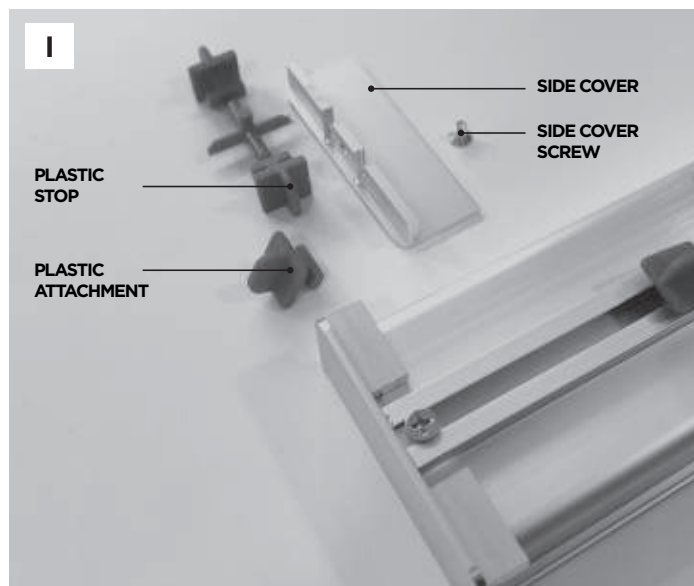


To unite Armony base units, pre-drill the panels. Use a drill with 5.5mm bit to complete the holes (F) (G).



Using a mechanical screwdriver, lock the opposite side (H). Repeat for all drill holes: two for base units, two for wall units and three for tall units.

SECURING MOULDINGS TO BASE UNITS



Fit the moulding **side covers** if required for visible sides (I).

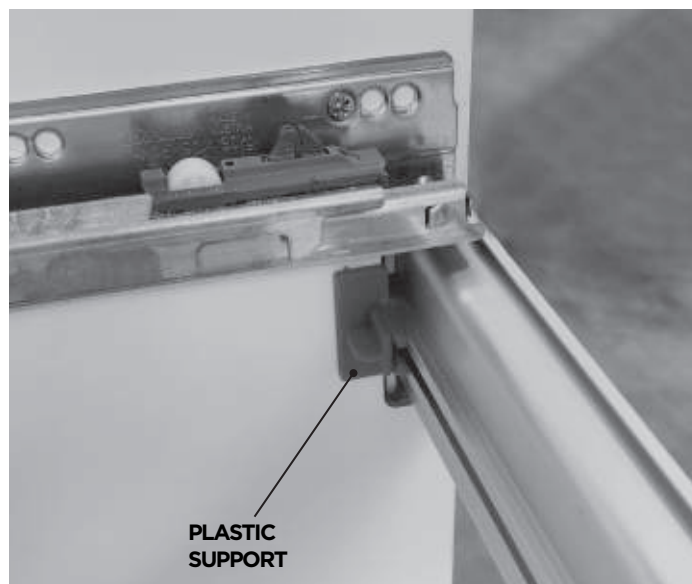
Take the red **plastic stops** and break in half to free the plastic attachments. Insert the **plastic attachments** into the moulding groove and turn to lock.

Place the moulding in its seating on the base unit.



To lock the moulding in place, move the side plastic attachments so that they engage with the supports on the base units (L). If necessary, use a hammer to fix more securely.

Clean any sawdust from the inside of the cabinet and fit the deep drawers/doors. Check with a spirit.

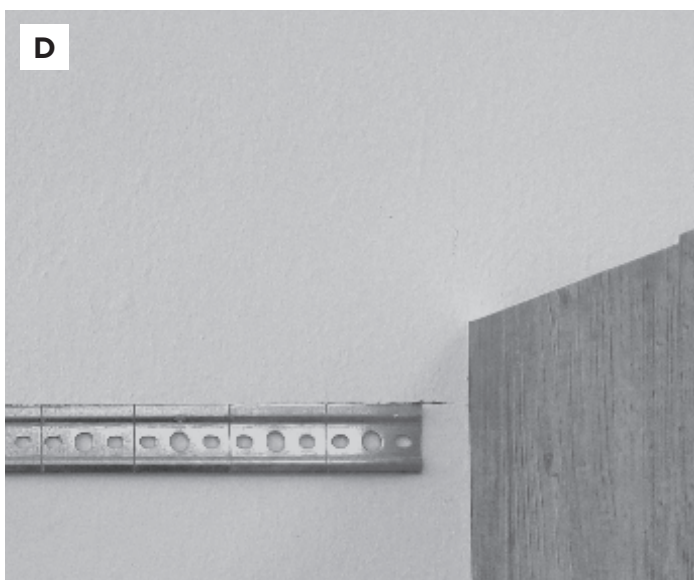
CABINET ASSEMBLY - WALL UNITS
SECURING WALL UNIT BAR

Remove the wall units from their packing.

Take the wall unit bar and cut with shears for metal or break off a section by hand.

The bar must be slightly shorter than the bottom of the wall unit (A).
Example: wall unit L 60cm = Bar 60-2-2cm.





Mark the position of the top of the bar: 4cm from the top part of the wall unit to be fitted (B). Draw a line on the wall in correspondence with the top part of the bar, checking with a spirit level (C).

Trace the width of wall units on the kitchen layout so as to recognise the positions of wall unit side panels that will come into contact with the wall.

Secure the wall unit bar to the wall with screws and plugs, after assessing the type and condition of the wall (D).

PLACING WALL UNITS IN POSITION



Before positioning the wall units, loosen the hardware with a long screwdriver (E).

In this way the fixing system will protrude at the back by at least 5mm. Increase if there is a protruding tiled upstand.



Place wall units in position one at a time. Tighten the screw to bring the wall unit up to the wall, and then lock in place (F).

If lacquered doors covered with protective film are involved, carefully remove the film along the edges of the door before fixing the next unit.



Use the top screw on the hardware to adjust the height of the wall unit and then check with a spirit level (G)

Insert the connecting screws, as in the base units, using the pre-drilled holes.

When all operations have been completed, remove all the protective film.

If the wall units have a push-pull system:

- Secure it to the bottom centre of the wall unit
- Fit a magnet to the door

CABINET ASSEMBLY - TALL UNITS

PLACING TALL UNITS IN POSITION



Proceed in the same way as the base units.

Add 2xL 18mm self-threading screws to secure the feet (A).

Attention: For safety reasons, the tall unit must be positioned vertically by two people.



For fridge units, first remove the vertical support panel on the back (fitted for transportation) (B).

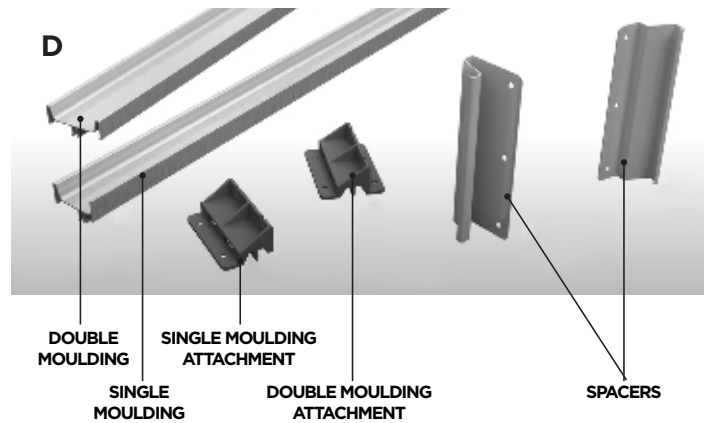
Handle the tall unit with great care.



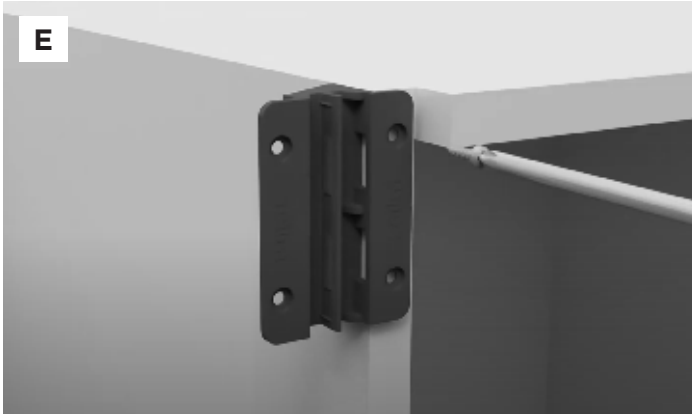
Take the tall units to their final position.

Handling and aligning tall units is easier without the doors (C).

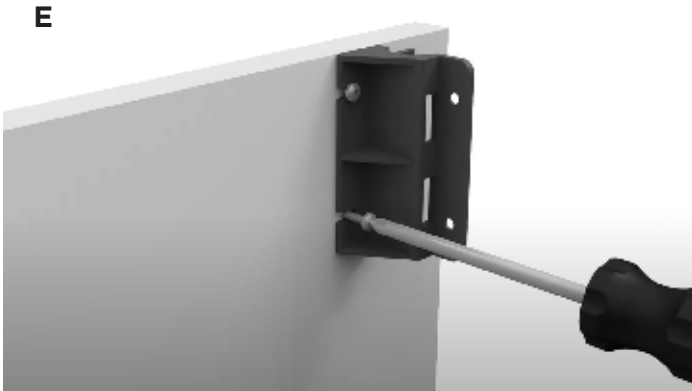
JOINING TALL UNITS – MOULDINGS



Fit the **spacers** to the rear of the side of the tall units to be joined (D).



E

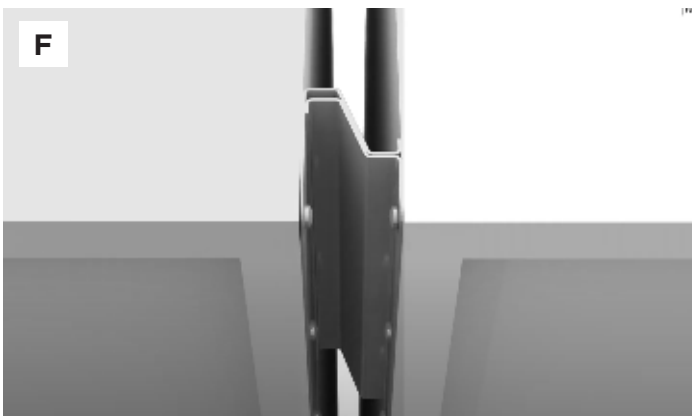


E

Tighten **the single or double moulding plates**, on the front side of the side panel (E).

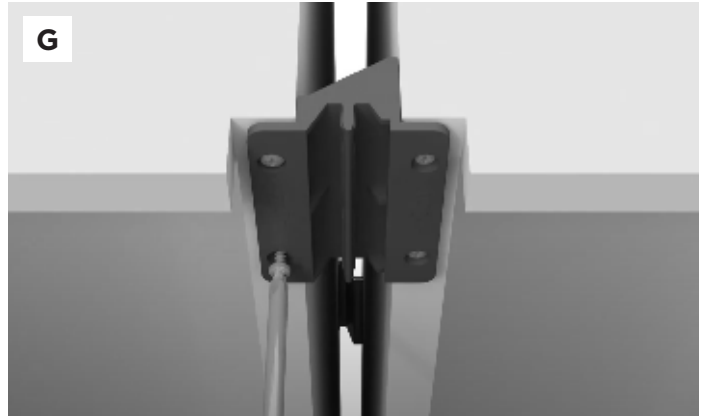


F



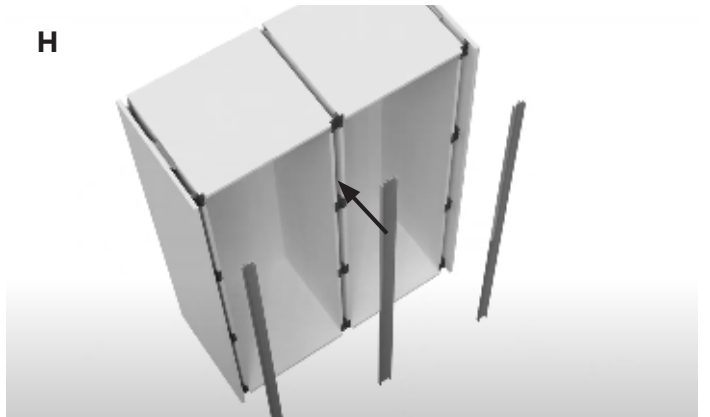
F

Bring the two tall units close to each other: the spacers come together (F) while maintaining the units at a distance and the fixing plates lock the units in position.



G

Lock the second tall unit in place by tightening the moulding screws (G).



H

Fit the single or double grooved mouldings to their fixing plates (H).



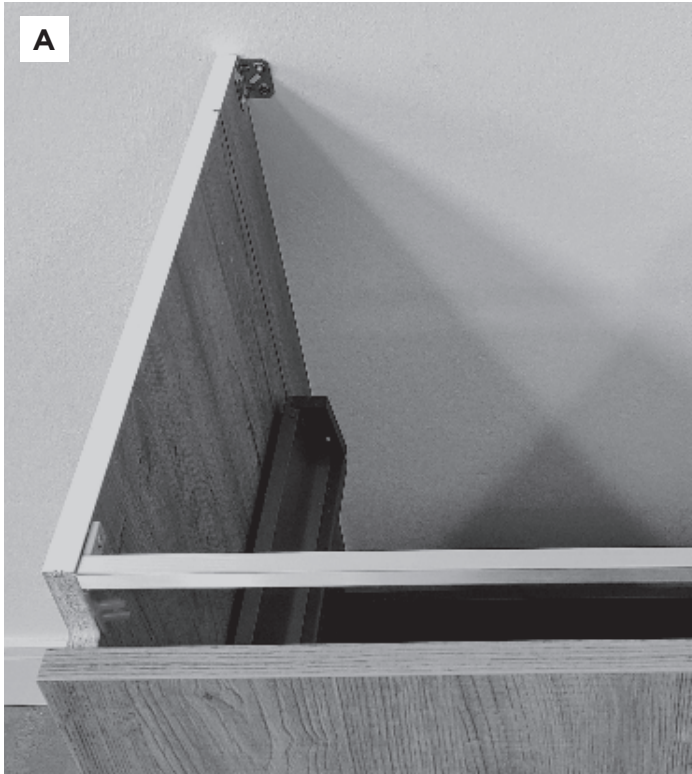
Due to the type of fixing plate, the mouldings can be removed and replaced.

Assembly instructions:
VERTICAL MOULDINGS
FOR TALL UNITS



SECURING CABINETS AND WORKTOPS

PLACING APPLIANCES IN POSITION



Check the cabinet with a spirit level and remove the clamps.

Use brackets (not provided) on base units and end tall units to attach the composition to the wall.



It is advisable to fit laminate tops with screws.

Apply brackets to the side end units (C).

Place the worktop in position and fix with screws (E).

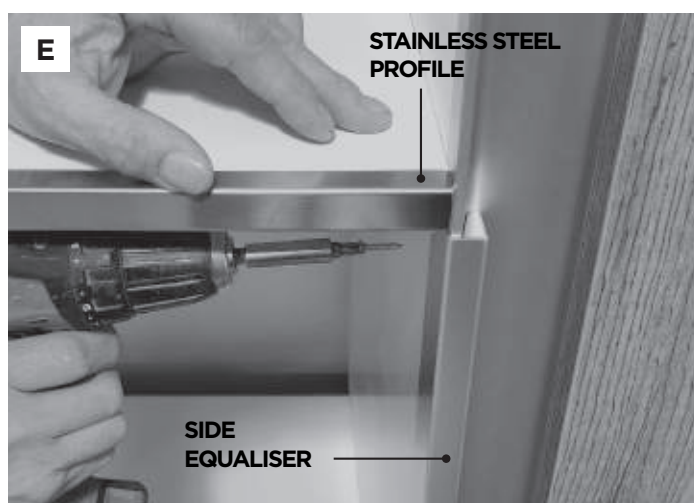
FITTING APPLIANCES

PLACING IN POSITION



Secure the cooking hob, sink and tap following the instructions given with the type of appliance.

First adjust the doors, then insert the fridge. Check for a gasket to apply to the tall unit side panel. Secure the fridge onto the bottom of the tall unit. Fix the fridge opening strips according to the technical instructions.



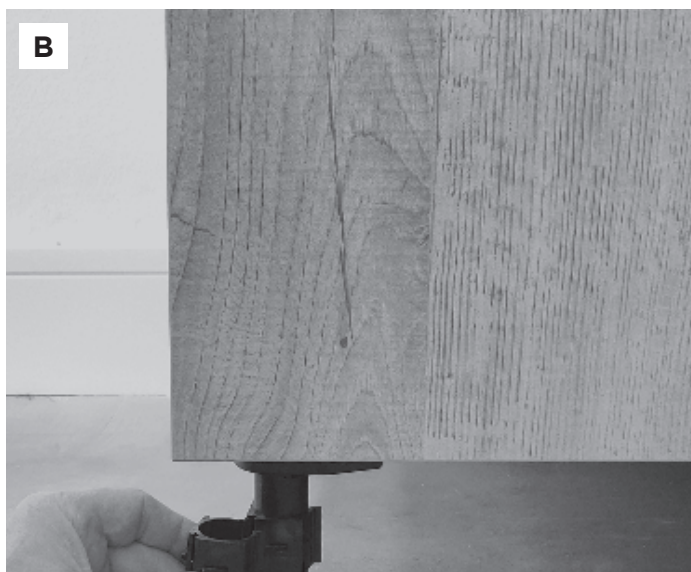
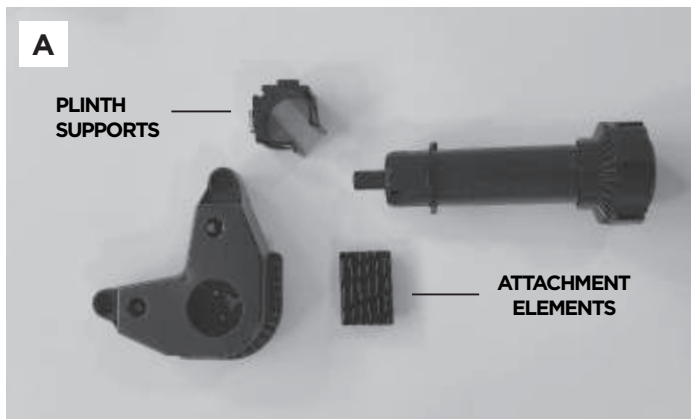
Fit the **wall anchor brackets** to a tall oven + microwave unit (C). Place the brackets according to the technical instructions for the oven and its compartment dimensions. Place the bracket in position, check height and alignment and then secure with self-threading screws (D).

Armony provides a **stainless steel profile** to apply to the front edge of the wall anchor: insert the profile and if there is a side moulding, cut off the excess. For vertical mouldings, Armony provides **side equalisers** to fix in place with screws (E).

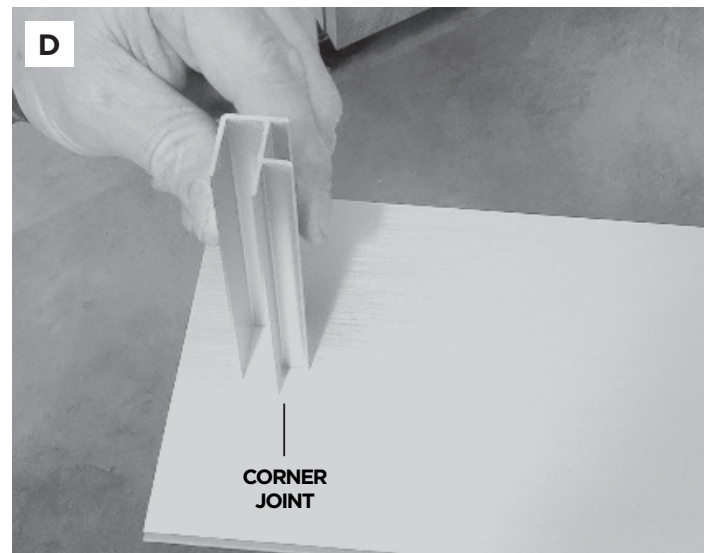
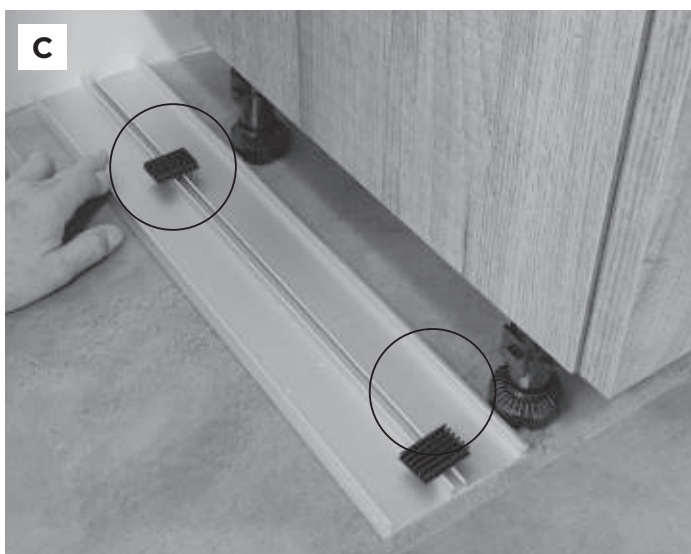
Insert the oven and microwave and secure with screws, as illustrated in the appliance technical info sheet.

ASSEMBLY COMPLETION

POSITIONING PLINTHS O



Clip the plinth supports onto the feet (B).
Remove the protective film from the plinths.



Fit the **attachment elements** onto the side plinths.
Place the plinth in its position on the floor and align the attachment elements with the plinth supports (C).
Lift the plinth and engage the supports with the attachment elements.

Repeat the procedure for the front plinth.
First insert the **corner joint** as illustrated (E).



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