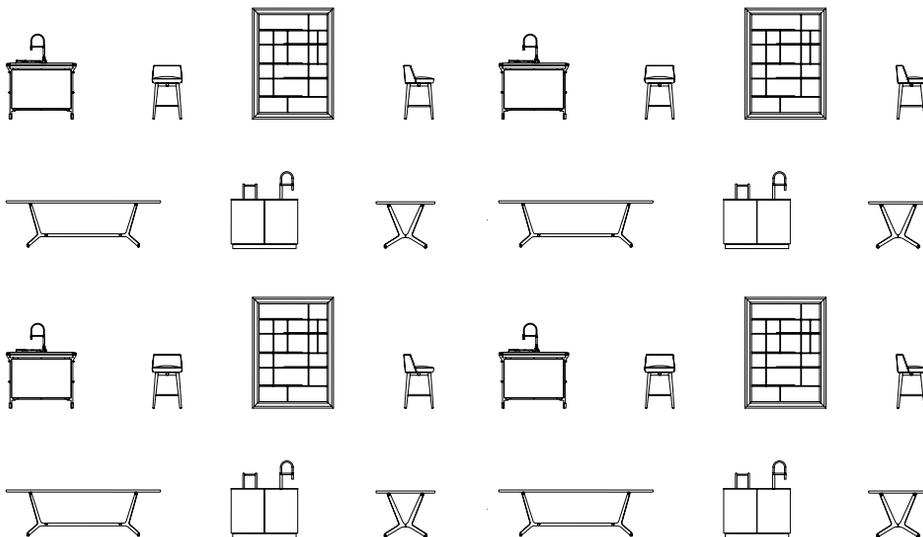


PRODUCT DETAILS



Dear Customer,

thanks on your choice of a SCIC product,
the result of our company's long-standing
manufacturing experience.
Your product has been crafted with
handmade techniques that give an exclusive
and unique final result.

Follow us:



Door type



PROTECTIVE FILM. We recommend removing the protective film applied on the shutter doors either upon receiving your kitchen or within two weeks at the latest. Please note that removing the film after several months could damage the shutters' finishing.



NATURAL LIGHT. Over the long period, you should take into account a natural variation of shades and colours, due to the natural variability of any construction material when exposed to direct sunlight.

MODEL	OUTSIDE SHUTTER														INSIDE SHUTTER				
	1	2	3	4	5	6	7	8	9	10	11	12	13	14	A	B	C	D	E
BELLAGIO	●					●										●		●	
BRERA							●						●			●			
CAMPIGLIO												●				●			
CONCHIGLIA	●					●										●			
DECORI											●					●			
DIAMOND	●					●										●			
LABIRINTO							●											●	
LEVANTO												●				●			
LIVIGNO	●											●				●			
MEDITERRANEUM	●	●	●	●	●	●	●	●	●	●	●				●	●	●	●	
MONFORTE	●				●		●	●	●	●	●				●	●	●	●	
MONOLITE	●				●		●	●	●	●					●	●	●		
PALATINA	●												●			●			
POMPEI														●					●
SIRMIONE	●															●			
SOLOBIANCO												●				●			
	1	2	3	4	5	6	7	8	9	10	11	12	13	14					
	lacquered	melamine	single side lacquer	laminated	wood	crystal	terre/concrete-metallic lacquered	stainless steel	fenix - unicolor	marble - stone	silkscreen - decor	polymer	corian	lava stone - quartz stone	<p>A Panel of cellulosic wood particles with low formaldehyde content (Class E1)</p> <p>B Medium Density Panel (MDF) with low formaldehyde content (Class E1)</p> <p>C Wood panel with high light-resistant coating.</p> <p>D Aluminium frame.</p> <p>E Full slab in lava or quartz stone.</p>				

Components

This product data sheet is an overview of the main information constituting our products.

The label on each single packing states the model, the unit, the finishing and all of the remaining characteristics.

INTERNAL EQUIPMENT

The internal equipment provided by Scic consist of: shelves, pulling mechanisms, carts and pull-out baskets made of chrome steel wire, printed drainers in stainless steel, stainless steel opening mechanisms for folding doors, flap doors and oblique opening doors.

DRAWERS AND BASKETS

All our drawers and baskets are made with a melamine base (class E1) and side guards in metal. The structure can be as well as painted steel also in stainless steel or wood. All drawers and baskets are fitted with an anti-release system, a total extraction system with automatic closing fastener and stop buffers.

FRAMES

Stripes of wood fibres or "medium density" with low formaldehyde content (class E1) wrapped in laminate, wood or lacquered. Otherwise, mould frames made of solid wood.

FRIDGE COLUMN BOTTOM

The bottom of our refrigerator columns is coated with an embossed aluminium layer that protects them from shocks and water leakages.

SINK BOTTOM

The bottom of our sinks is coated with an embossed aluminium layer that protects them from water leakages, corrosion due to chemical cleaning compounds and draining pipe condensation.

ALUMINIUM GROOVE OPENINGS

The undermount and central groove openings are available in aluminium, bronze, gun metal, scotch brite steel or black lacquered finish.

HANDLES

The handles provided by Scic are made of metal, aluminium, painted and stainless steel.

SHELVES

The interior of our shelves consists of a panel made of wood fibres with low formaldehyde content (class E1).

FEET

Feet made of a plastic material with high impact resistance (ABS), or steel. Adjustable in height.

SHELF SUPPORTS

The shelf brackets that support the shelves within our furniture are fitted with an internal spring, a locking device that prevents them from slipping and ensures the utmost degree of safety.

BACK

A 4 mm-hick MDF (E1) back, whose finish matches the colour of the structure.

MIRROR BACK - A 3+3 mm-hick MDF (E1) back, covered with a mirrored panel in natural or bronze finish.

CHAIRS AND STOOLS

Our chairs and stools consists of a metal or wooden frame with seat in wood, straw, polypropylene, polycarbonate, acrylic, polyurethane, eco-leather or leather.

STRUCTURE (BOX AND SHELVES)

The structure of our boxes consist of panels of wooden particles in different thickness, with a film of rough melamine on two sides and melamine edges on all four sides. The back is made of wooden fibres chipboard with a melamine layer, class E1 certified, and P2 with low formaldehyde content DM10/10/08.

The structure of the boxes can also be made of veneered wood

TABLES

The table legs to be assembled under our tops are made of either wood, metal, aluminium, glass, laminated, lacquered, foil, melamine or Fenix, depending on the peculiarities of the chosen model.

Components

SOCLES

The socles are extruded profiles available in scotch brite steel, bronze, gun metal and black aluminium. To facilitate the base boards' assembly and disassembly procedures, the feet of the kitchen units are equipped with hooks that snap perfectly into the blockboard plastic profile on the back of the socle. All socles are provided with a rubber gasket on their lower profile, in order to ensure perfect adherence to the floor.

Material

STAINLESS STEEL

Our stainless steel tops consist of a support panel of wood particles with low formaldehyde content (class E1), covered with a sheet of 1mm thick steel in stainless, super mirror, vintage or nebel finish. They are perfectly immune to stains and present characteristics of absolute compliance with the strictest food handling hygienic standards required in any kitchen. However, it is advisable to avoid sharp objects or abrasive products that could damage the surface, as steel does not have a good scratch resistance.

CORIAN DUPONT®

The top consists of either a full thickness Corian® body or a support panel of wood particles with low formaldehyde content (class E1) covered with Corian®. The characteristics of this material make it suitable to the kitchen environment. Corian® has proven to be a material of easy maintenance and great durability. It does not delaminate, it perfectly withstands daily usage and it is resistant to most of the impacts, scratches and cuts.

FENIX NTM®

Our Fenix NTM® tops consist of a support panel made of wood particles with low formaldehyde content (class E1 and P3), coated with a layer of Fenix NTM®. The outer part of Fenix® panels is obtained with the aid of nanotechnology and is characterised by a surface treated with new generation acrylic resins.

GRANITE

Granite is a very common igneous rock. Quartz is the main component of granite and gives it a high hardness, a peculiarity that makes it particularly suitable for uses where high resistance to wear and impact is required.

GRÈS

Our Grès porcelain surfaces consist of either full-thickness agglomerates of ceramic paste or ceramic printed in sheets and then glued onto a "sandwich" PVC/polystyrene panel. Thanks to the production process, making use of high quality raw materials and a baking temperature of about 1200° C, our Grès surfaces are resistant to heat, stain and scratches, while being also endowed with hydrophobic properties.

Material

LAMINATE

Laminate surfaces consist of a panel of wood particles with low formaldehyde content (class E1 and P3), covered with plastic high-pressure laminate (HPL) in different colours, and possibly including drip profiles in aluminium or solid wood. According to EN 438 European standards, plastic laminate is a very durable material that ensures the highest quality standards as for resistance to scratches, heat, stains, impact and abrasion.

LAVA

The manufacturing of lava stone shutter doors is indeed an artistically complex process. The igneous basalt slabs are meticulously cut to size, then engraved according to the drawings provided, with the accuracy of an ancient scribe. Subsequently, the lava stone is sprinkled with a layer of enamel and left to dry for at least 12 hours, before being handed to the master craftsmen who will further decorate and glaze the surface.

MARBLE

Marble and granite tops are carved from stone slabs, then processed and polished. They can be pure (in case of metamorphic origin) or reconstituted (sedimentary origin). They do not have very high hardness values (3-4 on the Mohs scale) and they are characterised by a certain variability as for both their shades and their granulometry. In fact, the exact colour of marble actually depends on the presence of mineral impurities (clay, silt, sand, iron oxides, flint nodules), the complete absence of which leads to pure white marble.

STONES

The term "stones" refers to those stony materials that cannot normally be polished. This group includes rather hard rocks such as porphyry, gneiss and quartzite, but also softer rocks such as sandstone, tuff, peperino. Thanks to their good mechanical properties, these materials have been historically used as building and decorative elements.

QUARTZ

Our quartz surfaces consist of agglomerates of quartz and resins, either in full thickness or in printed sheets, which are then glued onto a "sandwich" PVC/polystyrene panel. Quartz panels mainly consist of natural quartz (more than 90%), whereas the remaining portion consists of acrylic resins and coloured pigments. This composition ensures excellent resistance to abrasion, attack by chemical agents, absorption of liquids and heat. Due to its non-porousness, the surface is waterproof and highly hygienic. A quartz worktop is very resistant to scratches and all abrasions caused by kitchen tools.

TERRE/CONCRETE

Our Terre / Concrete tops are made of MDF (E1) panels covered with a cement resin that is applied manually, with an anti-stain treatment that prevents instantaneous absorption of stains. This is a levelling compound based on acrylic resins and cement-free, which has outstanding resistance to mechanical stress and good permeability to water vapour.

GLASS

Extra-clear, tempered and painted glass tops. Glass tops are available in either glossy or satin finish. The main feature of our glass tops is to combine a strong aesthetic impact with the hygienic standards conferred by water resistance and the absolute non-porousness of such surfaces, which are also endowed with a good torsion and impact resistance and, last but not least, a high resistance to deterioration and aesthetic decay over time.

Cleaning and maintenance

Following are the tips to be followed and the behaviours to be avoided for a good maintenance and care of your kitchen. Neglecting these recommendations may cause serious damage and possible issues:

- While cleaning any of your kitchen components, please do strictly avoid abrasive creams, acetone, pure alcohol, chlorine, trichlorethylene, solvents, ammonia, stain removers, metal or synthetic scouring pads, steam cleaners, any aggressive or abrasive substance and caustic soda for drain cleaning.
- Do always turn the hood on when using the cooktop, water vapour rising up could ruin the overhanging roof structure.
- Do not leave water in direct contact with joints and fittings, even for a short time.
- Do not allow more than 24 hours before cleaning the elements.
- Do not place onto the countertop pots, pans, coffee pots or any other hot cookware just removed from the fire.
- Do not use the countertop as a cutting surface.
- Do not use the countertop as a support surface for ironing.
- Open the dishwasher door only upon completion of the washing cycle. The steam could ruin the overlying top profile.

KEEP ALL THE CLEANING AND MAINTENANCE PRODUCTS OUT OF REACH OF CHILDREN

Routine cleaning: Any normal detergent can be used to clean steel, as long as they do not contain chlorine. Should your steel surfaces become opaque over time, we recommend cleaning them with calcium carbonate powder (available in any supermarket).

Note: In case of persistent marks, try removing them with hot vinegar or specific products for stainless steel.

What NOT to do: Do not clean with steel wool or any other material that could scratch the surface. Avoid muriatic acid and bleach. Do not leave ferrous tools on top of your kitchen sink for a long time.

STEEL

Routine cleaning: Use water and soap or any other detergent among the several options available on the market. Remove exceeding detergent with a soft cloth, rinse with warm water and dry with a soft cloth.

Note: If needed, use a microfiber cloth and rub the surface with an ammonia-based detergent, then rinse with water.

What NOT to do: Do not use alcohol, abrasive or even slightly abrasive detergents on glossy dark surfaces. Bear in mind that leaving water to dry onto the surface could lead to limescale deposits.

CORIAN

Routine cleaning: FENIX NTM surfaces should be cleaned regularly, but they do not require any special handling: a wet cloth, dampened with either hot water or standard soap, will be enough. All of the normal kitchen detergents and sanitizers are tolerated.

Note: We recommend using a melamine foam sponge, also known as "Magic Eraser". In order to achieve the best possible results, use this material for both standard cleaning and maintenance.

FENIX

FENIX	<p>What NOT to do: Do not use products with a high acid or alkaline content, as they could stain the surface. Do not use furniture polishing compounds and wax-based detergents in general, as they tend to form a sticky layer that could collect dirt over time.</p>
GRES	<p>Routine cleaning: For daily cleaning, use a sponge or rather a microfiber cloth dampened with water or neutral detergents, then rinse and wipe with a dry cloth. It is essential to follow the information included within the technical sheets and labels of each cleaning compound you wish to use. Note: Cleaning operations will be simple and efficient. Gres surfaces are resistant to all scratches and bruises caused by most common tools. What NOT to do: Do not use alcohol, as it may leave stains or rings due to its colourants. In any case, always clean the surface as long as the mark is fresh, especially in case of particularly aggressive stain. (e.g. rubber stamp ink). Do not use solvents.</p>
WOOD VENEER	<p>Routine cleaning: Wipe the shutter doors with a soft, slightly wet and well-wrung cloth, then wipe with a dry cloth. Note: On all wooden surfaces treated with oil, do always carry out or cleaning procedures with non-aggressive and non-abrasive products. Do not use alcohol, solvents or diluents as they could impair the protective layer. What NOT to do: Do not use abrasive products as they could scratch the surface. Do not use wax-based or silicone-based products. Make sure not use excessively wet clothes.</p>
MATT AND/OR GLOSSY LACQUER	<p>Routine cleaning: Wipe the shutter doors with a slightly wet, well-wrung microfiber cloth, then wipe with a dry cloth. Note: Due to their finish, lacquered shutters require a special care to avoid any damage to occur onto the surface. In case of embossed and satin finishes, bear in mind that the cloth could remain slightly coloured after the first cleaning. This would normally happen no more than a couple of times, and the phenomenon will no longer occur after the superficial varnish powder produced by desiccation will be definitively removed. What NOT to do: Do not use products that contain solvents, acetone-based or abrasive compounds. Do not use products that contain wax, alcohol or silicone. Do not use abrasive clothes or steel wool. On opaque finishes, do not rub a single spot persistently, as it may turn polished over time.</p>
LAVA STONE	<p>Routine cleaning: Do always clean the surface as long as the mark is fresh. Microfiber clothes are ideal for these materials, as they absorb dirt without redistributing it onto the surface. For ordinary cleaning, it is possible to use water and a neutral detergent. Note: We recommend repeating an anti-stain treatment periodically, using specific products for marble. Upon first cleaning with these products, it is advisable to carry out a preliminary attempt on a hidden zone before applying the chemical treatment onto the whole surface. What NOT to do: Do not use steel wool or scouring pads. Absolutely avoid alcohol and ammonia. Over time, the surfaces can deteriorate and/or get stained, hence avoid leaving cleaning products or kitchen liquids onto the surface (soap, oil, wine, vinegar etc). More specifically, contact with even slightly acidic products (such as fruit or perfumes) could cause an acid aggression over the surface, altering its original aspect.</p>
METAL	<p>Routine cleaning: When cleaning metal elements, make sure to use water and neutral detergents. Note: In case of persistent stains, try specific products suitable for the type of metal surface you wish to treat. What NOT to do: Do not use powders or abrasive products, as they would scratch the metal surface. Do not use steel wool or metal scourers. Avoid hydrochloric acid or bleach.</p>
STONE & MARBLE	<p>Routine cleaning: Do always clean the surface as long as the mark is fresh. Microfiber clothes are ideal for these materials, as they absorb dirt without redistributing it onto the surface. For ordinary cleaning, it is</p>

possible to use water and a neutral detergent.

Note: We recommend repeating an anti-stain treatment periodically, using specific products for marble. Upon first cleaning with these products, it is advisable to carry out a preliminary attempt on a hidden zone before applying the chemical treatment onto the whole surface.

What NOT to do: Do not use steel wool or scouring pads. Absolutely avoid alcohol and ammonia. Over time, the surfaces can deteriorate and/or get stained, hence avoid leaving cleaning products or kitchen liquids onto the surface (soap, oil, wine, vinegar etc). More specifically, contact with even slightly acidic products (such as fruit or perfumes) could cause an acid aggression over the surface, altering its original aspect.

STONE & MARBLE

Routine cleaning: Use a slightly wet soft cloth, dampened with neutral detergents or glass cleansers.

Note: Limescale marks could appear close to the sink. To remove them, it is sufficient to wipe the surface with a sponge dampened with vinegar or an anti-scaling agent, then rinse and dry.

What NOT to do: Do not use aggressive products, abrasive powders, aggressive anti-scale products or pure bleach. Do not use wax-based or silicone-based products.

POLYMERIC, LAMINATED, UNICOLOUR

Routine cleaning: To clean your aluminium elements, use water and either alcohol-based or neutral detergents.

What NOT to do: Do not use abrasive powders or products, as they could scratch the aluminium surface. Do not use steel wool.

ATTENTION: Do not clean aluminium extrusions with bleach or bleach-based products (sodium hypochlorite) as they could intrude the superficial anodic finish of the element, leading to persistent marks.

ALUMINIUM EXTRUSIONS

Routine cleaning: For daily cleaning, use a sponge or rather a microfiber cloth dampened with water or any detergent for washable surfaces. To remove persistent dirt, (grease, sauces or wine encrustations) we recommend softening the stain with water first, then buff it with a microfiber cloth and detergent.

Note: Normal detergents for washable surfaces combined with a clean microfiber cloth are efficient with grease and oily marks as well, as long as you make sure to clean your quartz top soon after usage.

What NOT to do: Do not use diluents or solvents such as acetone, nitro diluents etc. Do not use de-greasers. Do not leave your kitchen top dirty for several hours. Do not use alcohol as it may leave marks due to its colourant. In any case, always clean the top as long as the stain is fresh.

QUARTZ

Routine cleaning: Wipe the shutter doors with a microfiber cloth dampened with warm water and well-wrung, then wipe with a dry cloth.

Note: Due to their finish, lacquered shutters require a special care to avoid any damage to occur onto the surface. In case of embossed and satin finishes, bear in mind that the cloth could remain slightly coloured after the first cleaning. This would normally happen no more than a couple of times, and the phenomenon will no longer occur after the superficial varnish powder produced by desiccation will be definitively removed.

What NOT to do: Do not use products that contain solvents, acetone-based or abrasive compounds. Do not use products that contain wax, alcohol or silicone. Do not use abrasive clothes or steel wool.

TERRE AND CONCRETE

Routine cleaning: We recommend using neutral detergents, vinegar, alcohol or specific glass cleaning products. Wipe the shutter doors with a soft, slightly dampened and well-wrung cloth, then wipe with a dry cloth.

Note: For a proper maintenance of your glass surfaces, bear in mind the simple rule that glass can be etched by any material harder than itself (diamond, hard stones, ceramic, tiles, dishes, crystal)

What NOT to do: Do not use aggressive products, abrasive compounds or steel-cleaning compounds.

GLASS

Customer reminder

Warranty 24 months

The warranty period shall be of 24 months from the date of purchase of the Products. The sole and exclusive remedy for the Buyer under this warranty is limited to replacement of defective parts, excluding their assembly and /or installation that shall be at the Buyer's costs. Any claims as to the quality of the Products shall be promptly notified by the Buyer within (and not later than) 8 (eight) days from the relative discovery. SCIC spa is free to make aesthetical changes to the Products or to stop the production of any model. In such a case, the spare parts shall be functionally and

aesthetically similar to the original ones.

This warranty does not cover damage resulting from wear and tear, misuse, modification or alteration, improper maintenance/preservation/repairs non in compliance with the Sellers' instructions. This warranty does not cover Products, which may result defected to the Buyer's fault (including, but not limited to mistakes in linear/square measures, wrong installation/ assembling or maintenance by the Buyer or the final customer) or occurred during transportation.