

# KITCHEN PHILOSOPHY

Arclinea

# KITCHEN PHILOSOPHY

Kitchen Collection designed and coordinated by Antonio Citterio

Crocevia della casa, luogo pulsante e vitale, spazio di relazioni e connessioni, epicentro dei rituali domestici che si compiono e si ripetono, giorno dopo giorno. È così che Arclinea, da sempre, interpreta l'ambiente cucina, portando avanti un costante lavoro di ricerca teso al raggiungimento del punto di equilibrio tra esigenze funzionali ed estetico-formali. Un processo, per sua natura, in continuo divenire, che sa cogliere i cambiamenti in atto - anticipandoli a volte - e conciliare la praticità con la ricercatezza, l'innovazione delle forme con quella degli spazi. La cucina come territorio di sperimentazione complesso e avvincente, dove materiali e superfici dialogano con la dimensione tecnologica, in continua evoluzione. Scelte orientate a garantire la massima libertà progettuale, in modo che tutto ciò che è nuovo si integri a ciò che c'era prima.

Ogni nuovo prodotto nasce per diventare parte di un tutto: la Collezione Arclinea come sistema di componenti compatibili e trasversali, che permette di configurare liberamente gli spazi da abitare e di rispondere alle necessità di un utilizzo quotidiano, creativo, condiviso.

The heart of the home, a space full of life, a place for building relationships and forming connections: the kitchen is the epicenter of the domestic rituals we carry out faithfully every day. This is how Arclinea has always interpreted the kitchen, committed to reaching the perfect equilibrium between practical needs and aesthetic elegance. A journey of constant evolution, of adapting to new developments - even anticipating them at times - and harmonizing practicality and refinement, innovating forms and spaces as one. The kitchen as a complex and engaging territory for experimentation, where materials and surfaces encounter technological dimensions in a perpetual state of transformation. Choices aimed at guaranteeing the utmost design freedom, so that all that is new integrates itself with what was already there.

Each new product is made to become part of a whole: the Arclinea Collection takes shape as a system of compatible and transversal components, allowing free configuration of living spaces and responding to the needs of a creative, shared day-to-day living.

**Arclinea**



# KORA

Freedom in Form



Kora, l'ultimo modello di cucina firmata Antonio Citterio per Arclinea, si definisce attraverso un'isola dalle linee morbide e senza spigoli, quasi scultorea, priva di vincoli ortogonali. La forma introduce continuità e movimento nello spazio, favorendo un inserimento fluido nell'ambiente domestico. Le superfici, lavorate con maestria artigianale, accolgono materiali come marmo, legno, acciaio e PVD, esprimendo profondità e precisione. L'isola si accompagna ai nuovi tavoli dalle geometrie organiche, contribuendo a definire uno spazio dinamico e coerente, in cui forme, materiali e funzioni trovano un equilibrio naturale.

Kora, the latest kitchen by Antonio Citterio for Arclinea, is defined by an island with sinuous, curved lines, free from rigid orthogonal constraints, almost sculptural in its presence. This form introduces continuity of surfaces and engages with the space, allowing the composition to integrate seamlessly into the environment. Crafted with artisanal precision, it incorporates materials such as marble, wood, stainless steel and PVD options, offering surfaces that are vibrant and deep. Around the island unfolds a system of tables with rounded forms and gentle proportions, contributing to a dynamic and coherent space in which design, materials and functions achieve a natural balance.



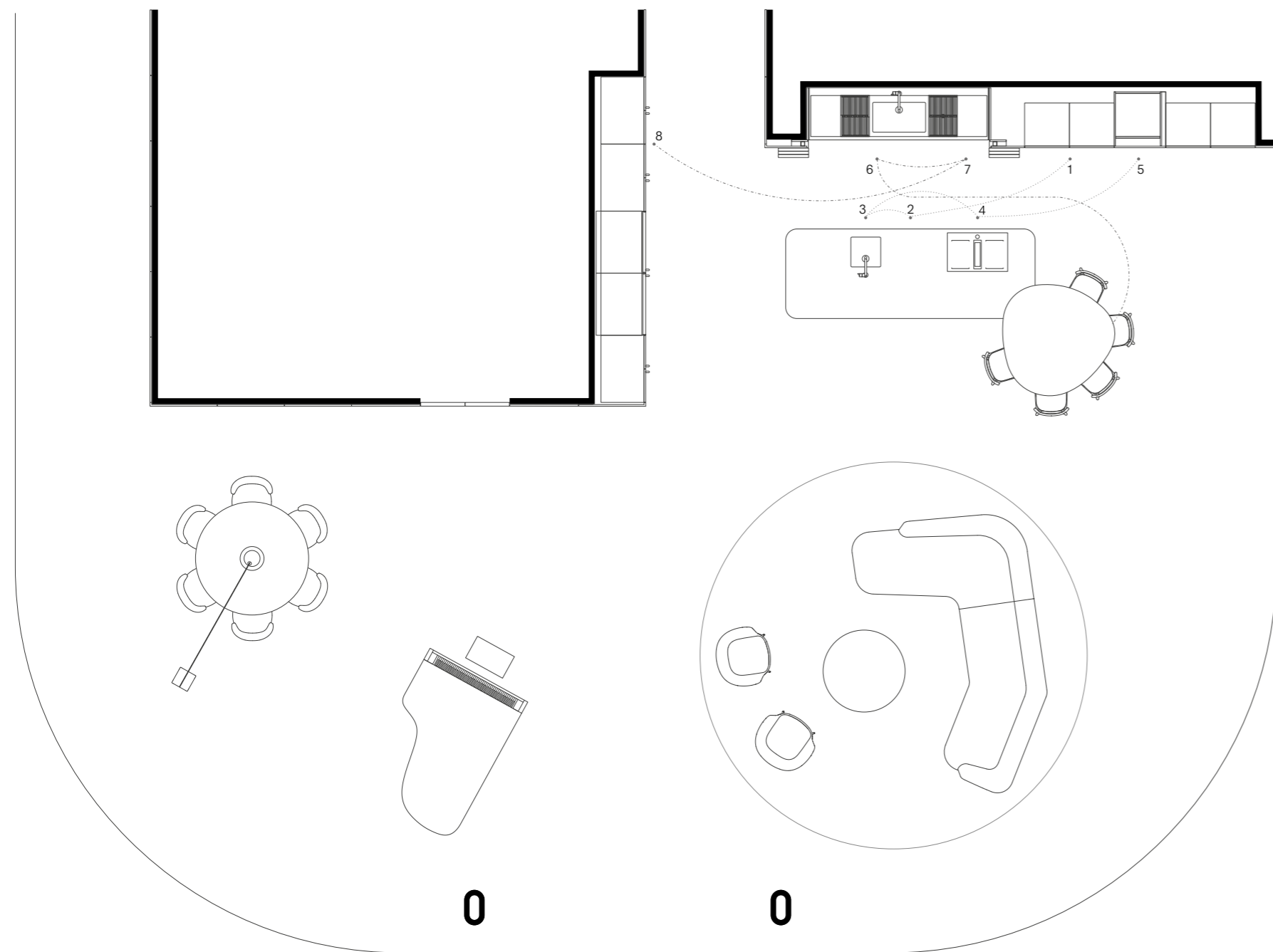












1. Frigo 2. Preparazione 3. Lavello 4. Fuochi 5. Forno 6. Rifiuti 7. Lavastoviglie 8. Contenitori  
 1. Fridge 2. Food preparation 3. Sink 4. Cooktop 5. Oven 6. Waste bin 7. Dishwasher 8. Tall units  
 - - - - Ciclo lavaggio / Washing cycle  
 - - - - Ciclo preparazione / Food preparation cycle

**Isola Kora** (l 334 x p 120 x h 92 cm), ante Italia in marmo Travertino Romano opaco, top rastremato in marmo Travertino Romano opaco h 4 cm, lavello, piano cottura a induzione con sistema di aspirazione integrato. **Tavolo Folia in appoggio** (l 150 x p 150 x h 96 cm) in rovere Tabacco NTF. **Sgabelli Jens** (l 46 x p 49 x h 89 cm) in rovere Tabacco NTF. **Parete contenitori con ante Modus Doors System** (l 240 x p 75 x h 232 cm), ante Italia in rovere Tabacco NTF, top in marmo Travertino Romano opaco h 4 cm con invaso h 1,2 cm, lavello, griglie in PaperStone®. Schienale attrezzato in marmo Travertino Romano opaco con profilo appendi oggetti in acciaio inox, accessori scorrevoli in rovere Tabacco NTF, mensole in rovere Tabacco NTF con luce LED 3000K integrata. **Parete contenitori con forni** (l 308 x p 80 x h 232 cm), ante Italia in rovere Tabacco NTF. **Parete contenitori con Teca Collection** (l 166,4 x p 70 x h 190,5 cm), cantine refrigerate Teca, anta in vetro Stopsol con maniglia Double Artusi in acciaio inox, portabottiglie in finitura noce, luce LED 3000K integrata. Ante contenitori e maniglia Double Artusi in acciaio inox. **Tavolo Vesper** (Ø 150 x h 72 cm) in marmo Travertino Romano opaco.

**Kora island** (w 334 x d 120 x h 92 cm), doors with Italia handles in matte Travertino Romano marble, 4 cm thick chamfered worktop in matte Travertino Romano marble, sink, induction hob with integrated extractor. **Folia side table** (w 150 x d 150 x h 96 cm) in NTF Tobacco oak. **Jens stools** (w 46 x d 49 x h 89 cm) in NTF Tobacco oak. **Storage wall with Modus Doors System** (w 240 x d 75 x h 232 cm), doors with Italia handles in NTF Tobacco oak, 4 cm thick worktop in matte Travertino Romano marble with 1.2 cm recess, sink, PaperStone® grids. Accessorised back panel in matte Travertino Romano marble with stainless steel profile, sliding accessories in NTF Tobacco oak, shelves in NTF Tobacco oak with built-in 3000K LED lighting. **Oven storage wall** (w 308 x d 80 x h 232 cm), doors with Italia handles in NTF Tobacco oak. **Storage wall with Teca Collection** (w 166.4 x d 70 x h 190.5 cm), Teca wine coolers, Stopsol glass doors with Double Artusi handle, bottle holders in walnut finish, built-in 3000K LED lighting. Storage units and Double Artusi handle in stainless steel. **Vesper table** (Ø 150 x h 72 cm) in matte Travertino Romano marble.



# LIGNUM ET LAPIS

Show and Share



Realizzata in pietra o acciaio, Lignum et Lapis si erge come una vera scultura domestica. La sua presenza nello spazio è distintiva: la cucina può diventare il centro della casa o integrarsi perfettamente nell'ambiente circostante. Il risultato è una fusione perfetta tra materiali pregiati e funzionalità pratica. Le ante in legno dal design esclusivo sono lavorate con la cura tipica dell'architettura e personalizzate in base alle esigenze. Nel suo straordinario connubio tra forme e funzioni, Lignum et Lapis celebra l'intero processo di preparazione e condivisione culinaria.

In stone or steel, Lignum et Lapis is a domestic sculpture. Its form within space can be distinct - the kitchen becomes the centre and engine of the home or a beautifully integrated element of the whole. The result is a perfect fusing of materic quality and practical purpose. Wooden stave doors with an exclusive design are architectural in treatment and tailored in place. In its unification of surfaces and functions, Lignum et Lapis celebrates the whole process of preparation and sharing.

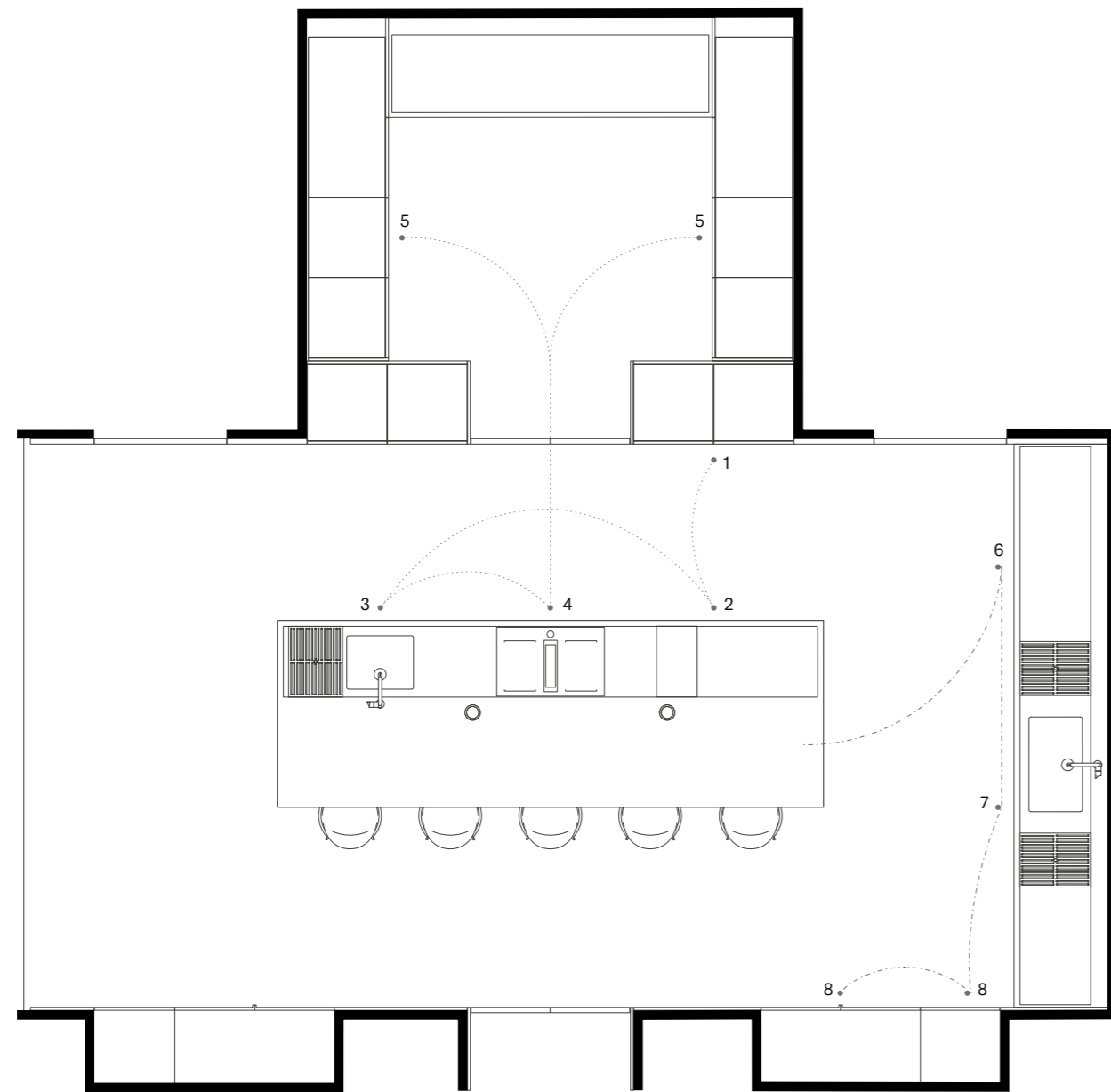












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**Isola Lignum et Lapis** (l 409 x p 140 x h 94 cm), ante Convivium Elegant in acciaio inox Vintage Plus, top in marmo Grigio Versilys opaco h 12 cm con invaso 1,2 cm, lavello, piano cottura a induzione con sistema di aspirazione integrato, griglie in PaperStone® e tagliere in noce scorrevoli; poggiatesta in rovere naturale NTF. **Lato lavaggio** (l 422 x p 70 x h 94 cm), ante basi Convivium Elegant in acciaio inox Vintage Plus, top in acciaio inox Vintage Plus h 3,1 cm, lavello, griglie in PaperStone®. **Mensolinea** (l 300 x p 13 x h 14,1 cm) in alluminio finitura inox con luce LED 3000K integrata, accessori scorrevoli in rovere naturale NTF. **Contenitori boiserie** e doppia porta bifacciale **Frame System** a listelli in rovere naturale NTF verticale, maniglia **New Pocket** in acciaio inox Vintage Plus. **Contenitori con anta vetro** Stopsol, cornice in alluminio brushed bronze, interno in rovere naturale NTF.

**Dispensa. Lato preparazione** (l 242,4 x p 75 x h 94 cm), ante basi in Armour efeso, top h 8 cm con invaso 1,2 cm e schienale attrezzato in marmo Grigio Versilys opaco con profilo in acciaio inox Vintage Plus e accessori scorrevoli in rovere naturale NTF. Mensole in rovere naturale NTF h 4 cm con luce LED 3000K integrata. **Parete contenitori** (l 257 x p 60 x h 299 cm), ante in Armour efeso con forni e frigorifero/freezer.

**Lignum et Lapis island** (w 409 x d 140 x h 94 cm), Convivium Elegant doors in Vintage Plus stainless steel, 12 cm thick worktop in matte Grigio Versilys marble with 1.2 cm recess, sink, induction hob with integrated extractor, sliding PaperStone® grids and walnut chopping board; footrest in NTF natural oak. **Washing side** (w 422 x d 70 x h 94 cm) Convivium Elegant base unit doors in Vintage Plus stainless steel, 3.1 cm thick Vintage Plus stainless steel worktop, sink, PaperStone® grids. **Mensolinea shelf** (w 300 x d 13 x h 14.1 cm) in stainless steel-finish aluminium, built-in 3000K LED lighting, sliding accessories in NTF natural oak. **Wall panelled tall units** and **Frame System** double two-sides door with staves doors in vertical NTF natural oak and **New Pocket** handle in Vintage Plus stainless steel. **Wall tall units** with Stopsol glass door, frame in brushed bronze aluminium, interior in NTF natural oak.

**Pantry. Food prep side** (w 242.4 x d 75 x h 94 cm), base unit doors in efeso Armour, 8 cm thick with 1.2 cm recess worktop and accessorised back panel matte Grigio Versilys marble with Vintage Plus stainless steel profile and sliding accessories in NTF natural oak. Shelves 4 cm thick NTF natural oak with built-in 3000K LED lighting profile. **Storage wall** (w 257 x d 60 x h 299 cm), doors in efeso Armour with built-in fridges and ovens.





# CONVIVIUM WITH LAPIS

Everyday Living



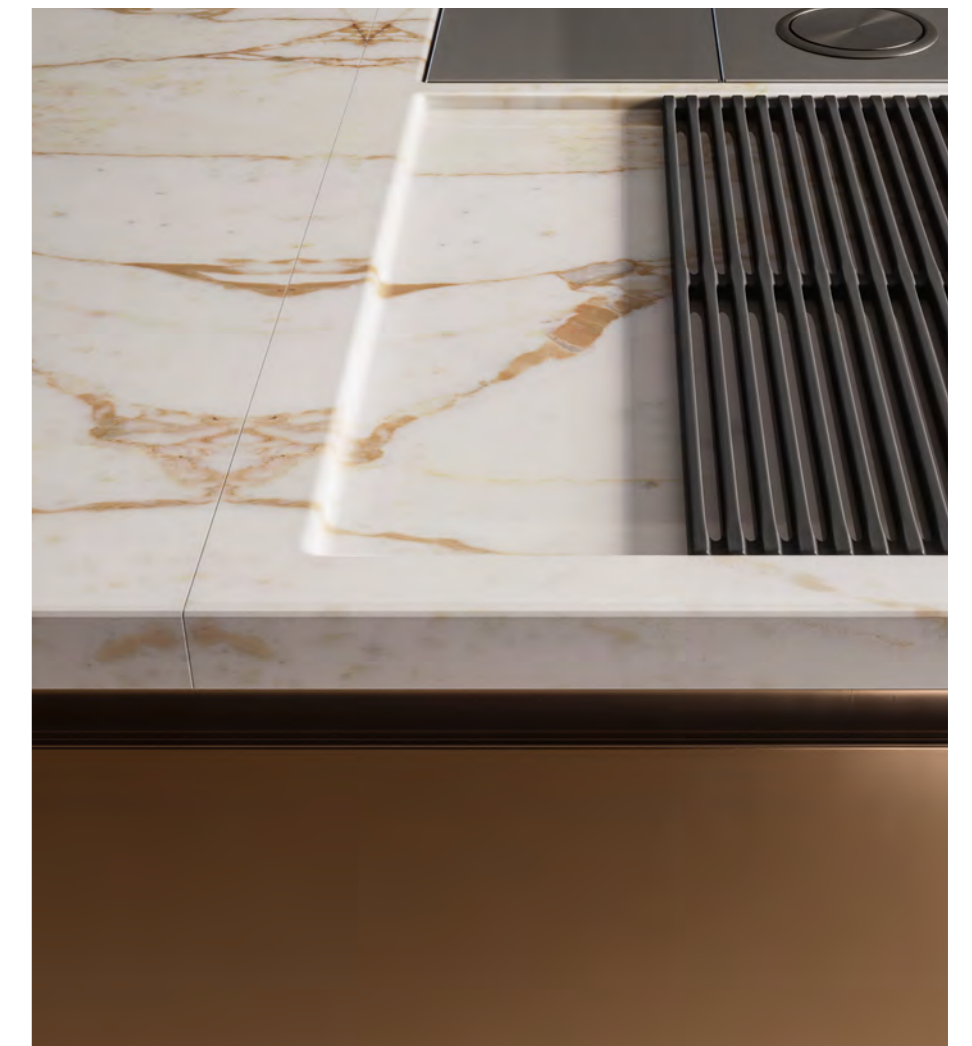
All'inizio degli anni 2000, Convivium ha ridefinito l'architettura della cucina, superando la separazione tra preparazione e condivisione e introducendo un nuovo equilibrio tra isola e tavolo. In continuità con questa visione, Lapis si aggiunge alla collezione Arclinea come tavolo alto, progettato per dialogare con l'isola e ampliare lo spazio della cucina. Il piano e la gamba in marmo, insieme al profilo inclinato sottopiano che richiama le finiture delle ante, costruiscono un insieme coerente. Pensato per un uso informale, Lapis accompagna i gesti quotidiani, diventando punto di incontro e presenza attiva nello spazio.

In the early 2000s, Convivium revolutionised the architectonic idea of the kitchen, ending the separation between the craft of preparation and the joy of sharing, and forging a continuous link between island and table. This vision finds a new expression in the Lapis table, conceived in the Collection as a high table and designed to integrate with the island and extend the kitchen space. The top and leg are crafted in marble, while beneath the surface a slanted profile echoes the door finishes with elegance. Lapis introduces a more informal use of space, fostering moments of interaction and conviviality.

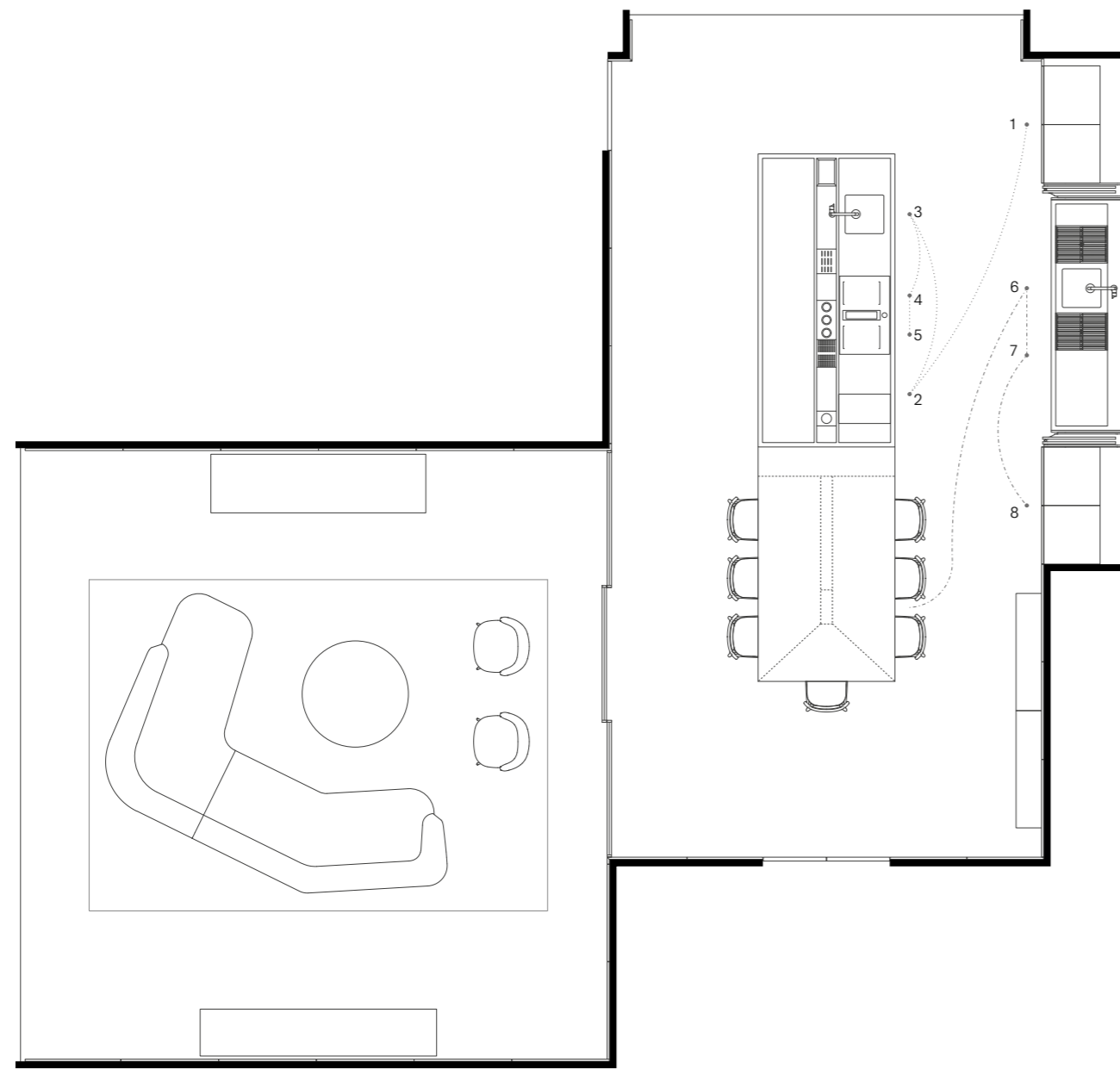












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**Isola Convivium** (l 332 x p 140 x h 91 cm), ante Convivium Elegant in acciaio inox PVD Plus bronze, top in marmo Calacatta Gold lucido h 4 cm con doppio vaso h 1,2, canale attrezzato in acciaio inox, lavello, piano cottura a induzione con sistema di aspirazione integrato, forno. **Zoccolo Pro** in PVD Plus bronze h 15 cm. **Tavolo Lapis** (l 240 x p 140 x h 91 cm), marmo Calacatta Gold lucido h 4 cm, struttura metallica sottopiano in acciaio inox PVD Plus bronze. **Sgabelli Jens** (l 46 x p 49 x h 89 cm) in rovere chiaro NTF. **Lato lavaggio** (l 270 x p 85 x h 237 cm), ante Convivium Elegant in acciaio inox PVD Plus bronze, top in marmo Calacatta Gold lucido h 4 cm con vaso h 1,2 cm, lavello, griglie in PaperStone®, tagliere in noce scorrevole. Schienale in marmo Calacatta Gold lucido, barra accessori in alluminio anodizzato bronzo con accessori scorrevoli in rovere fumé NTF, mensole in rovere fumé NTF con luce LED 3000K integrata. **Parete contenitori**, ante in rovere fumé NTF, maniglia **New Pocket** in acciaio inox PVD Plus bronze. **Mensole rastremate** (l 240 x p 24 x h 3 cm) in rovere fumé NTF con luce LED 3000K integrata. Doppia porta bifacciale **Frame System** in rovere fumé NTF, maniglia **New Pocket** in acciaio inox PVD Plus bronze.

**Convivium island** (w 332 x d 140 x h 91 cm), Convivium Elegant doors in stainless steel PVD Plus bronze, 4 cm thick worktop in glossy Calacatta Gold marble with 1.2 cm double recess, accessorised channel in stainless steel, sink, induction hob with integrated extractor, oven. **Pro plinth** in PVD Plus bronze h 15 cm. **Lapis table** (w 240 x d 140 x h 91 cm), 4 cm thick glossy Calacatta Gold marble top, under-top metal structure in stainless steel PVD Plus bronze. **Jens stools** (w 46 x d 49 x h 89 cm) in NTF brushed light oak. **Washing area** (w 270 x d 85 x h 237 cm), Convivium Elegant doors in stainless steel PVD Plus bronze, 4 cm thick worktop in glossy Calacatta Gold marble with 1.2 cm recess, sink, PaperStone® grids, sliding walnut chopping board. Back panel in glossy Calacatta Gold marble, bronze anodized aluminum utensil hanger with sliding accessories in NTF fumé oak, shelves with built-in LED 3000K lighting. **Storage wall** in NTF fumé oak doors, **New Pocket** handle in stainless steel PVD Plus bronze. **Chamfered shelves** (w 240 x d 24 x h 3 cm) in NTF fumé oak with built-in LED 3000K lighting. **Frame System** double two-sides doors in NTF fumé oak doors, **New Pocket** handle in stainless steel PVD Plus bronze.





# PROXIMA

Aesthetics of Performance



Proxima si distingue per un approccio che trasforma la funzionalità in estetica, combinando alte prestazioni con un'eleganza contemporanea. Questo modello iper-performante e altamente attrezzato presenta le caratteristiche di uno spazio professionale, ma riesce a evocare anche un'atmosfera familiare e domestica. La maniglia, innovativa sia nelle dimensioni che nell'estetica, diventa elemento distintivo non solo nella versione perimetrale, ma anche in quella verticale, conferendo personalità al mobile e un aspetto prestante alla cucina nel suo complesso.

Proxima stands out for an approach that transforms functionality into aesthetics, combining high performance with contemporary elegance. This highly equipped, hyper-performing model features the characteristics of a professional space, while also evoking a warm, domestic atmosphere. The handle - innovative in both its dimensions and design - becomes a distinctive element not only in the perimeter version but also in the vertical one, lending the furniture a strong identity and giving the kitchen as a whole a powerful presence.





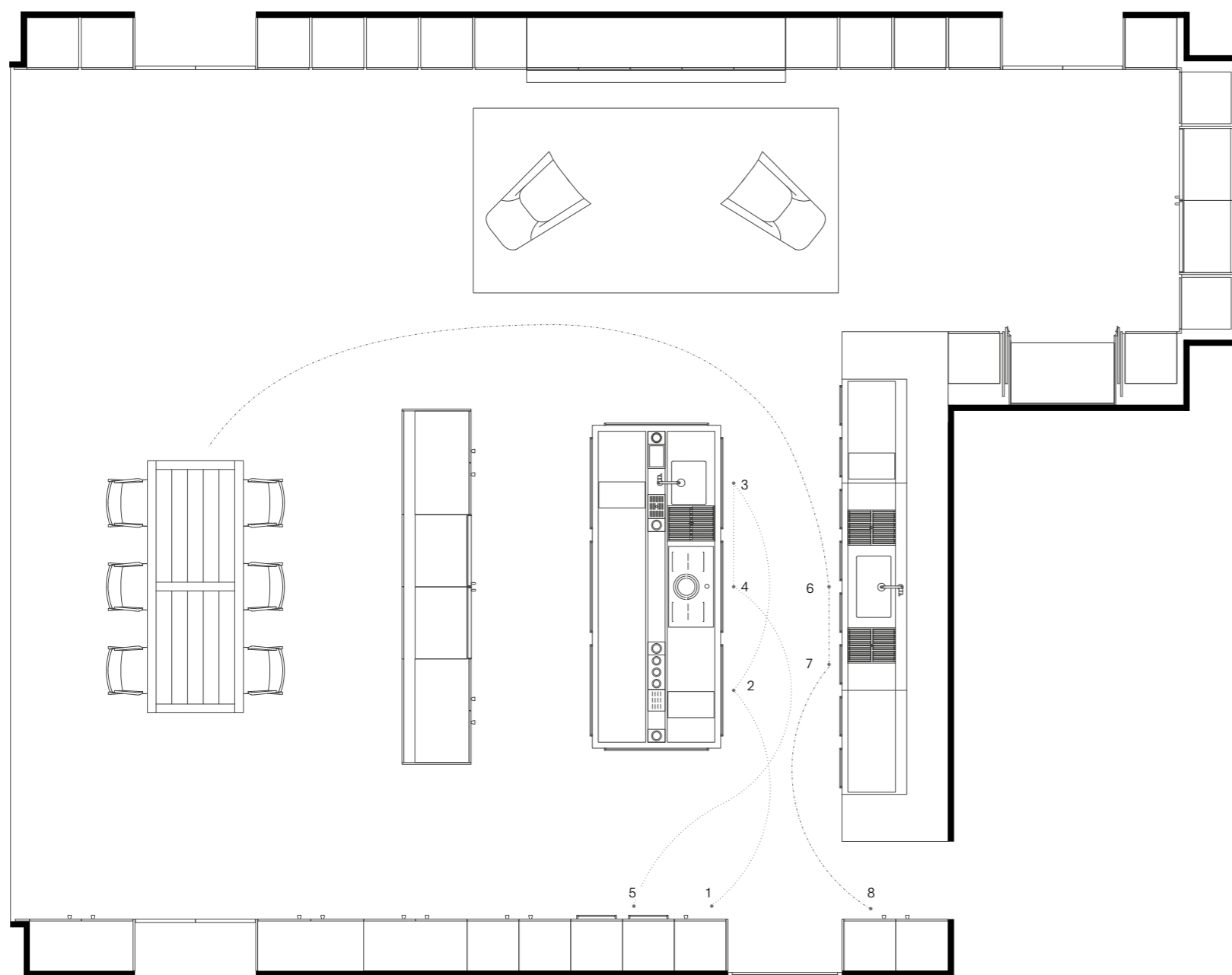












**Isola Proxima** (l 374 x p 148,8 x h 92,1 cm), ante con maniglie Proxima in acciaio inox PVD Plus black, top in marmo Noir Saint Laurent opaco h 5,1 cm con doppio invaso 1,2 cm, canale attrezzato in acciaio inox PVD Gun Metal, lavello, piano cottura ad induzione, griglie in PaperStone® e tagliere in noce scorrevole. **Zoccolo Pro** in acciaio inox PVD Plus black h 15 cm. **Cappa Convivium** (l 240 x p 90 x h 17,6 cm) in acciaio inox PVD Plus black con vetro perimetrale e luce LED 3000K integrata. **Lato lavaggio** (l 480 x p 75 x h 92,1 cm), ante basi con maniglie Proxima, top in marmo Noir Saint Laurent opaco h 5,1 cm con invaso 1,2 cm, lavello, griglie in PaperStone® e tagliere in noce scorrevole. **Zoccolo Pro** in acciaio inox PVD Plus black h 15 cm. Schienale in marmo Noir Saint Laurent opaco, barra accessori in alluminio anodizzato nero con accessori scorrevoli in fossil oak NTF. **Sistema di pensili con ante vetro** Stopsol e telai in alluminio anodizzato nero, interni in fossil oak NTF e ripiani in vetro con luce LED 3000K integrata, fondo di raddoppio rastremato in fossil oak NTF con luce LED 3000K integrata. **Lato contenitori con Teca Madia** (l 166,4 x p 70 x h 190,5 cm), anta in vetro Stopsol, maniglia Double Artusi in acciaio inox PVD Plus black, mensole con luce LED 3000K integrata. Contenitori con ante in fossil oak NTF, maniglie verticali Proxima in acciaio inox PVD Plus black. **Parete contenitori con forni** (l 240 x p 60 x h 278 cm), ante in fossil oak NTF, maniglie verticali e orizzontali Proxima e zoccolo Pro in acciaio inox PVD Plus black. **Parete contenitori con Teca Collection** (l 166,4 x p 70 x h 190,5 cm), cantine refrigerate Teca, anta in vetro Stopsol con maniglia Double Artusi in acciaio inox PVD Plus black, portabottiglie in finitura noce, luce LED 3000K integrata. **New Pocket Plus System** (l 134,6 x p 75 x h 213 cm), ante in fossil oak NTF con Gola Thea in alluminio anodizzato nero, allestimento interno in versione bar. Doppia porta bifacciale **Frame System** in fossil oak NTF.

**Proxima Island** (w 374 x d 148.8 x d 92.1 cm), doors with Proxima handles in stainless steel PVD Plus black, 51 cm thick worktop in matte Noir Saint Laurent marble with 1.2 cm double recess, accessorised channel in stainless steel PVD Gun Metal, sink, induction hob, PaperStone® grids and sliding walnut chopping board. **Pro plinth** in stainless steel PVD Plus black h 15 cm. **Convivium hood** (w 240 x d 90 x h 17.6 cm) in stainless steel PVD Plus black with perimeter glass and built-in LED 3000K lighting. **Washing area** (w 480 x d 75 x h 92.1 cm) base unit doors with Proxima handles, 51 cm thick worktop in matte Noir Saint Laurent marble with 1.2 cm recess, sink, PaperStone® grids and walnut chopping board. **Pro plinth** in stainless steel PVD Plus black h 15 cm. Back panel in matte Noir Saint Laurent marble with utensil hanger in black anodized aluminum and sliding accessories in fossil oak NTF. **Wall unit system** with Stopsol glass doors, black anodized aluminum frame, interiors in fossil oak NTF, glass shelves with built-in LED 3000K lighting, tapered double bottom panel in fossil oak NTF with built-in LED 3000K lighting. **Storage wall with Teca Madia** (w 166.4 x d 70 x h 190.5 cm), Stopsol glass doors with Double Artusi handle in stainless steel PVD Plus black, shelves with built-in LED 3000K lighting. Storage units in fossil oak NTF doors, vertical Proxima handles in stainless steel PVD Plus black. **Oven storage wall** (w 240 x d 60 x h 278 cm), doors in fossil oak NTF with vertical and horizontal Pro handles and Pro plinth in stainless steel PVD Plus black. **Storage wall with Teca Collection** (w 166.4 x d 70 x h 190.5 cm), Teca wine coolers, Stopsol glass doors with Double Artusi handle, bottle holders in walnut finish, built-in LED 3000K lighting. **New Pocket Plus System** (w 134.6 x d 75 x h 213 cm) with doors in fossil oak NTF, Gola Thea handle in black anodized aluminum, internal setup in bar version. **Frame System** double two-sides doors in fossil oak NTF.





# THEA

Handle-Free Elegance

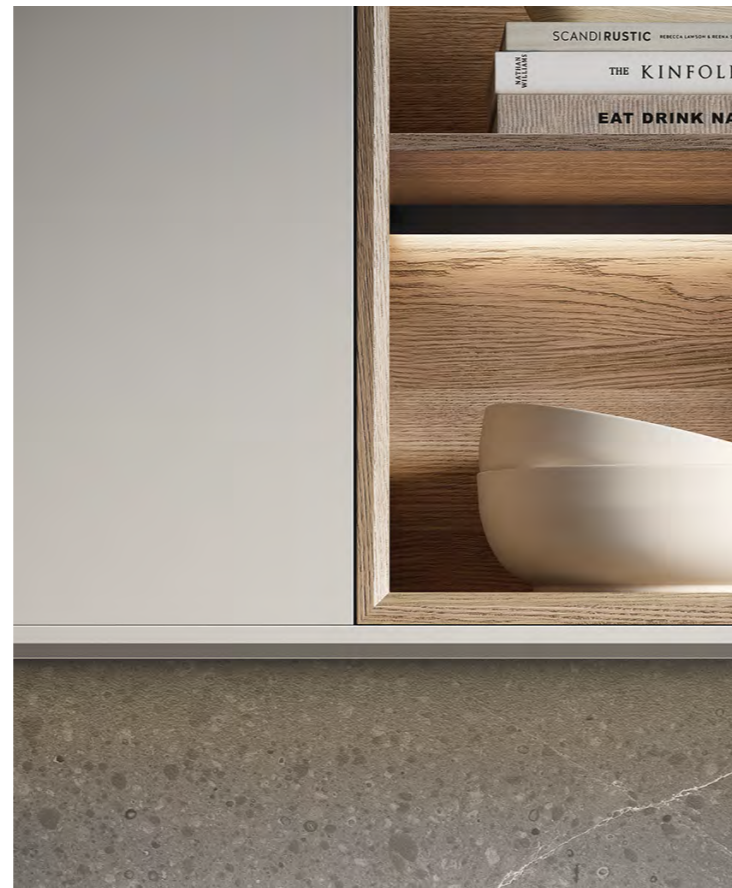


Con Thea, Arclinea ha sviluppato un approccio caratterizzato da un minimalismo pragmatico ed estetico, tipico delle cucine senza maniglia dalle linee essenziali. Il risultato è uno spazio razionale che non sacrifica la versatilità. In questo contesto, Thea aderisce ai principi di design di Arclinea, ma con un'innovativa flessibilità che consente diverse configurazioni, comprese le maniglie, che possono essere integrate sia orizzontalmente che verticalmente.

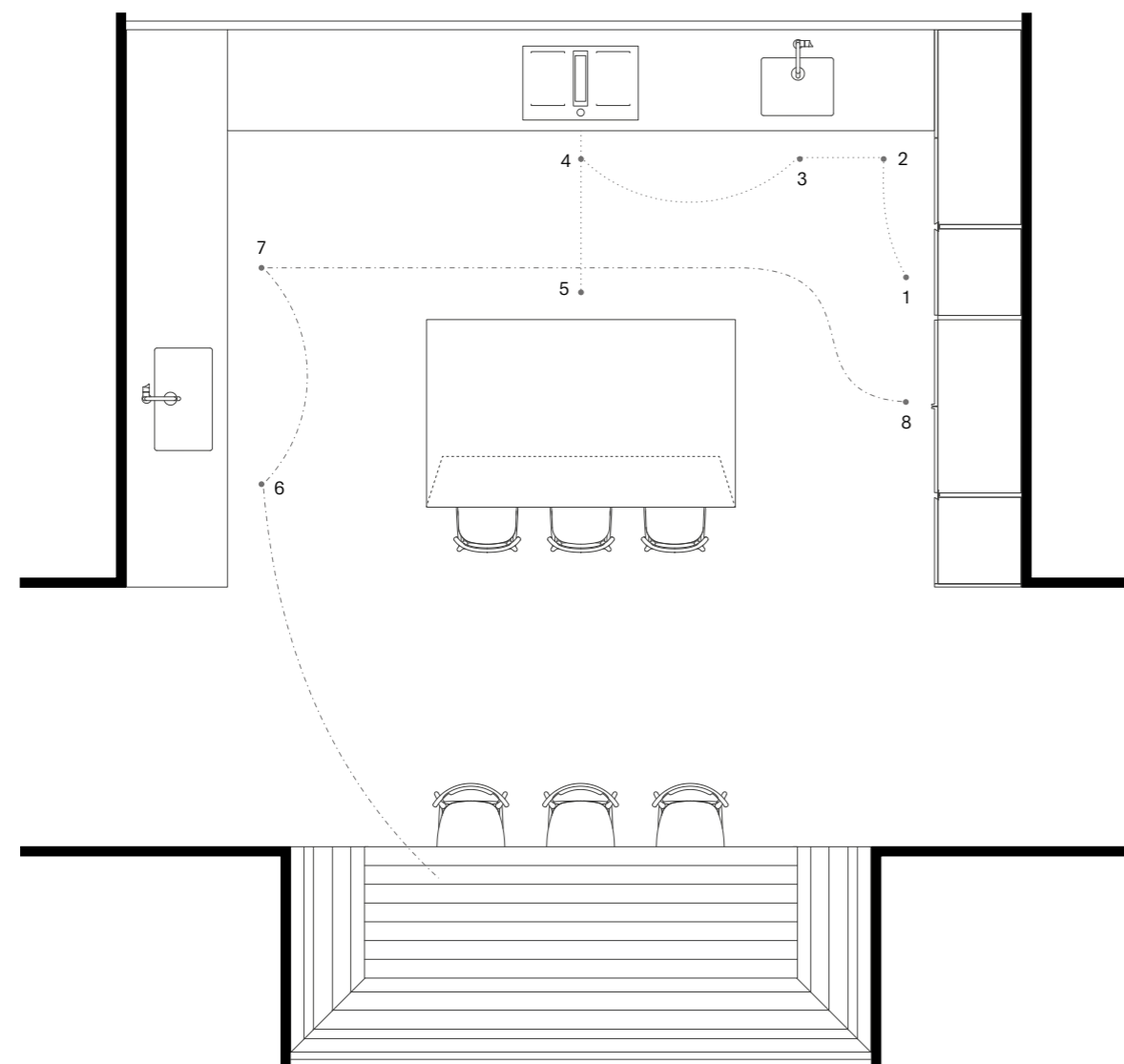
In Thea, Arclinea has established an approach of pragmatic and aesthetic minimalism that is typical of the clean lines of handle-free kitchens. The resulting space is rational, but with no compromise on duality of purpose. In this way, Thea embodies Arclinea design principles with an in-built flexibility to offer multiple configurations, including handles that can be horizontally and vertically integrated.











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**Isola Thea** (l 274 x p 130 x h 94 cm), ante a listelli in fossil oak NTF verticale, profilo Gola e zoccolo in alluminio brushed bronze, **piano Waterfall** rastremato su tre lati in quarzo Mercury opaco h 2 cm, **snack Canto** in acciaio inox PVD Plus bronze con luce LED 3000K integrata. **Sgabelli Jens** (l 46 x p 49 x h 89 cm) in rovere nero NTF. **Lato preparazione** (l 377 x p 70 x h 94 cm), **lato cottura** (l 560 x p 70 x h 94 cm), ante basi a listelli in fossil oak NTF verticale, profilo Gola e zoccolo in alluminio brushed bronze, piano Waterfall rastremato in quarzo Mercury opaco h 2 cm, schienale attrezzato in quarzo Mercury opaco con profilo in acciaio inox PVD Plus bronze e accessori scorrevoli in fossil oak NTF, piano cottura a induzione con sistema di aspirazione integrato, lavelli. **Parete contenitori** (l 386,2 x p 60 x h 266 cm), anta in Armour efeso, profilo Gola e zoccolo in alluminio brushed bronze. **Contenitori anta vetro** Stopsol, cornice in alluminio brushed bronze, telai in alluminio anodizzato nero, interni in fossil oak NTF e ripiani in vetro con luce LED 3000K integrata. **Tavolo** (l 300 x p 78 x h 75 cm) con **panca in nicchia** (l 410 x p 132 x h 79,5 cm) in fossil oak NTF. **Sedie Jens Dining** (l 61 x p 58 x h 76,5 cm) in rovere nero NTF.

**Thea island** (w 274 x d 130 x h 94 cm), staves doors in vertical NTF fossil oak, Gola profile and plinth in brushed bronze aluminium, **Waterfall worktop** tapered on three sides in 2 cm thick matte Mercury quartz, **Canto snack bar** in PVD Plus bronze stainless steel with built-in LED 3000K lighting. **Jens stools** (l 46 x p 49 x h 89 cm) in NTF black oak. **Food prep side** (w 377 x d 70 x h 94 cm), **cooking side** (w 560 x d 70 x h 94 cm), staves doors in vertical NTF fossil oak, Gola profile and plinth in brushed bronze aluminium, **Waterfall worktop** tapered on sides in 2 cm thick matte Mercury quartz, accessorised back panel in matte Mercury quartz with PVD Plus bronze stainless steel profile and sliding accessories in NTF fossil oak, induction hob with integrated extractor, sinks. **Storage wall** (w 386.2 x d 60 x h 266 cm), doors in efeso Armour, Gola profile and plinth in brushed bronze aluminium. **Wall tall units** with Stopsol glass door, frame in brushed bronze aluminium, interiors in fossil oak NTF, glass shelves with built-in LED 3000K lighting. **Table** (w 300 x d 78 x h 75 cm) with **slatted bench in niche** (w 410 x d 132 x h 79.5 cm) in NTF fossil oak. **Jens Dining chairs** (l 61 x p 58 x h 76.5 cm) in NTF black oak.





# ITALIA

Professional Experience



Presentato nel 1988, il modello Italia sancisce l'inizio della collaborazione con Antonio Citterio. Anticipando di diversi anni la tendenza di portare in ambito domestico funzioni e modi tipici della cucina professionale, Italia ne ripropone fin dall'esordio, l'estetica e le soluzioni tecniche: dalla caratteristica maniglia, all'uso prevalente dell'acciaio, dai piani più profondi, attrezzati con grandi cotture in ghisa e doppio lavello, alle cappe sospese, fino all'iconico layout a doppia isola. Fedele al concept originario, Italia si è evoluta negli anni con l'aggiunta di nuovi dettagli tecnici, attrezzature più efficienti, confermando la propria vocazione alla massima performance funzionale.

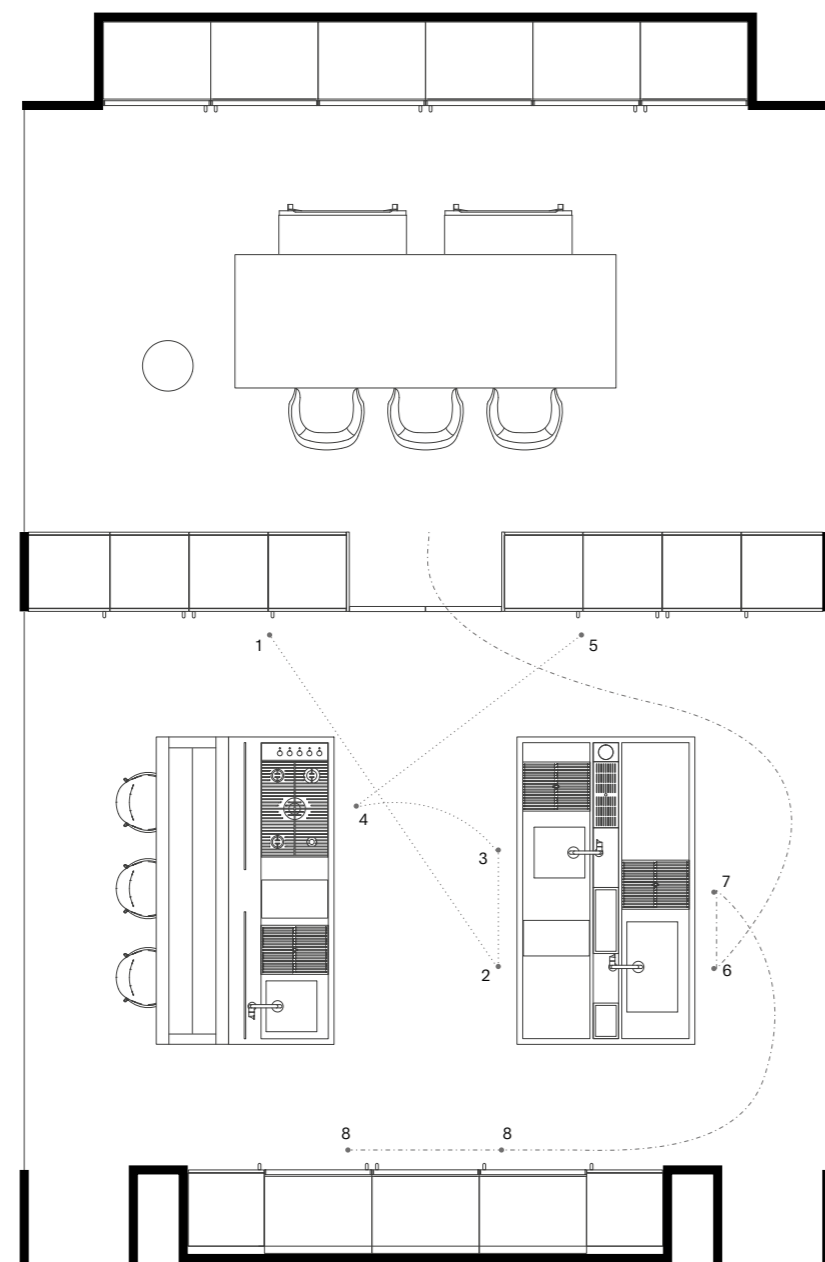
Launched in 1988, Italia marked Arclinea's first collaboration with Antonio Citterio. Anticipating by several years the trend - now widely established - of bringing functions and practices typical of the professional kitchen into the domestic sphere, Italia has embodied their aesthetics and technical solutions from the very beginning: from the distinctive handle and the predominant use of stainless steel, to deeper worktops equipped with large cast-iron hobs and a double sink, suspended extractor hoods, and the iconic double-island layout. Faithful to its original concept, Italia has evolved over the years with the addition of new technical details and more efficient equipment, reaffirming its vocation for maximum functional performance.











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 - - - - Ciclo lavaggio / Washing cycle  
 ..... Ciclo preparazione / Food preparation cycle

**Doppia isola Italia** (l 242 x p 140 x h 90 cm), ante Italia in acciaio inox Vintage Plus, top in marmo Grigio Collemantina opaco h 8 cm con vaso h 1,2 cm. **Isola cottura** con lavello, cottura Specialty 5 fuochi a gas, griglie in PaperStone® e tagliere in noce scorrevoli, vetro paraspruzzi, snack Era in appoggio e poggiapiedi in fossil oak NTF, mensola singola in acciaio inox Vintage Plus con cappa con luce LED 3000K integrata. **Isola preparazione** con canale attrezzato in acciaio inox Vintage Plus, doppio lavaggio, griglie in PaperStone® e tagliere in noce scorrevoli, doppia mensola acciaio inox Vintage Plus con luce LED 3000K integrata. **Contenitori boiserie** anta a listelli in NTF rovere nero verticale, maniglia Artusi in acciaio inox PVD Plus black e doppia porta bifacciale **Frame System** in rovere nero NTF con maniglia **New Pocket** in acciaio inox PVD Plus black. **Parete contenitori con Teca Collection** (l 166,4 x p 70 x h 190,5 cm), cantine refrigerate Teca, anta in vetro Stopsol con maniglia Double Artusi in acciaio inox PVD Plus black, portabottiglie in finitura noce, luce LED 3000K integrata.

**Double Italia island** (w 242 x d 140 x h 90 cm), doors with Italia handles in Vintage Plus stainless steel, 8 cm worktop in thick unpolished Grigio Collemantina marble with recess h 1.2 cm. **Cooking island** with sink, Specialty hob with 5 gas burners, PaperStone® grids and sliding walnut chopping board, glass splash guard, Era snack table resting on unit and footrest in NTF fossil oak, single shelf in Vintage Plus stainless steel with hood and built-in 3000K LED lighting. **Prep island** with accessorised channel in Vintage Plus stainless steel, double sink, PaperStone® grids and sliding walnut chopping board, double shelf in Vintage Plus stainless steel with built-in 3000K LED lighting. Wood **panelled tall units** with staves door in vertical NTF black oak, Artusi handle in stainless steel PVD Plus black, and **Frame System** double two-sided door in NTF black oak, **New Pocket** handle in stainless steel PVD Plus black. **Storage wall with Teca Collection** (w 166.4 x d 70 x h 190.5 cm), Teca wine coolers, stopsol glass doors with Double Artusi handle in stainless steel PVD Plus black, bottle holders in walnut finish, built-in 3000K LED lighting.





# PRINCIPIA

Welcoming Tradition



Principia parte dall'essenza stessa degli elementi e della cucina, reinterpretandoli con materiali e tecniche totalmente contemporanei. La sua distintiva anta in legno a telaio con maniglia integrata incarna la fusione tra la tradizione artigianale e l'innovazione moderna, sfruttando nuovi approcci di produzione per creare un dialogo tra il legno lavorato con maestria e l'acciaio. Il design di Principia offre una visione funzionale e al contempo contemporanea che riconosce il valore dei materiali e l'importanza dell'ospitalità nell'ambiente, creando così un progetto autenticamente accogliente e straordinariamente originale.

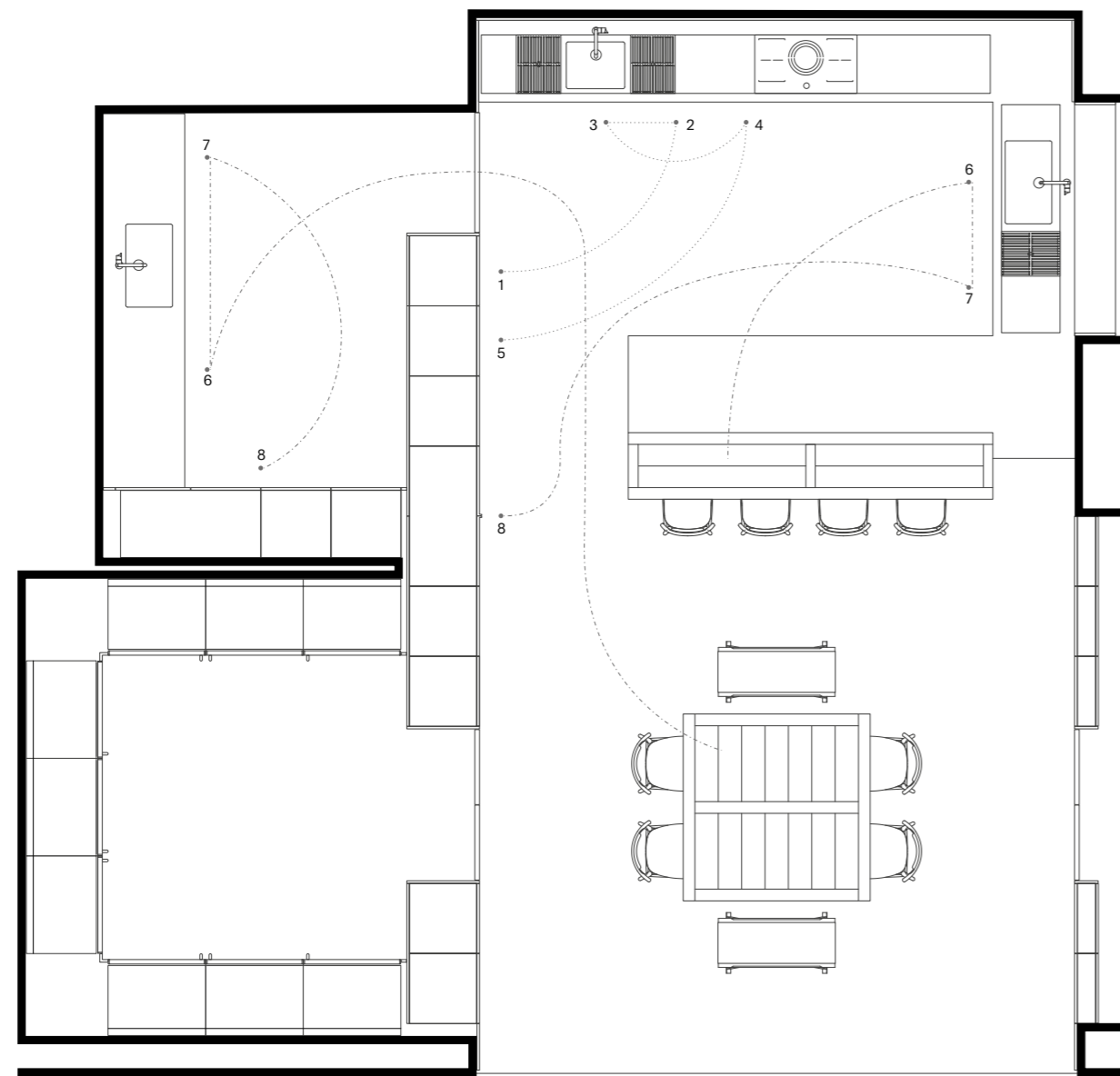
As a design approach, Principia's form starts from the very essence of a kitchen's principles and purpose, reworked in materials and methods that are completely contemporary. With its characteristic framed wooden door with integrated handle, it presents a combination of traditional and artisanal with the modern and innovative, using new production approaches to create a dialogue between crafted wood and stainless steel. The functional and contemporary vision that has been demonstrated in Principia's design, acknowledges the preciousness of material, and the importance of warmth, to create something truly welcoming and singularly original.











1. Frigo 2. Preparazione 3. Lavello 4. Fuochi 5. Forno 6. Rifiuti 7. Lavastoviglie 8. Contenitori  
 1. Fridge 2. Food preparation 3. Sink 4. Cooktop 5. Oven 6. Waste bin 7. Dishwasher 8. Tall units  
 - - - - Ciclo lavaggio / Washing cycle  
 ..... Ciclo preparazione / Food preparation cycle

**Principia. Lato cottura** (l 502,2 x p 70 x h 90 cm), **lato lavaggio** (l 200 x p 70 x h 90 cm), **lato preparazione** (l 382,2 x p 105 x h 90 cm), ante Principia in fossil oak NTF, maniglia in acciaio inox PVD Plus bronze, top in quarzo Absolute White opaco h 8 cm con invaso h 1,2 cm, lavelli, piano cottura a induzione, griglie in PaperStone®, schienale attrezzato in quarzo Absolute White con profilo appendi oggetti in acciaio inox PVD Plus bronze, accessori scorrevoli in fossil oak NTF. **Mensola cappa** (l 420 x p 45 x h 14 cm) in acciaio inox PVD Plus bronze e luce LED 3000K integrata. **Pensili ante vetro** Trama Bronze, cornice in alluminio brushed bronze, interni in fossil oak NTF e ripiani luminosi in vetro con luce LED 3000K integrata. **Snack Era** in appoggio (l 300 x p 57 x h 4 cm) in fossil oak NTF a doghe con bordi perimetrali in legno massello. **Sgabelli Jens** (l 46 x p 49 x h 89 cm) in rovere nero NTF. **Contenitori boiserie** (l 900 x p 60 x h 292 cm), porta singola (wet kitchen) e doppia porta (winery) **Frame System** anta in fossil oak NTF, maniglia in acciaio inox PVD Plus bronze, zoccolo in alluminio brushed bronze. **Contenitori ante vetro** Trama Bronze, cornice in alluminio brushed bronze, interni in fossil oak NTF e ripiani in vetro con luce LED 3000K integrata. **Wet kitchen** (l 320 x p 70 x h 90 cm), ante basi Convivium Elegant in Armour nocciola, top h 8 cm e schienale in quarzo Absolute White opaco, lavello. **Mensolinea** (l 320 x p 13 x h 14,1 cm) in acciaio inox con luce LED 3000K integrata. **Teca Collection** (stanza intera), cantine refrigerate Teca, anta in vetro Stopsol con maniglia Double Artusi in acciaio inox PVD Plus black, portabottiglie in finitura noce, luce LED 3000K integrata. **Tavolo Era** (l 160 x p 160 x h 75 cm) in fossil oak dogato NTF, struttura e piano con bordi perimetrali in legno massello. **Sedie Jens Dining** (l 61 x p 58 x h 76,5 cm) in rovere nero NTF.

**Principia. Cooking side** (w 502,2 x d 70 x h 90 cm), **washing side** (w 200 x d 70 x h 90 cm), **food prep side** (w 382,2 x d 105 x h 90 cm), Principia doors in NTF fossil oak, handle in PVD Plus bronze stainless steel, 8 cm thick with 1.2 cm recess worktop in matte Absolute White quartz, sinks, induction hob, PaperStone® grids, accessorised back panel in matte Absolute White quartz with PVD Plus bronze stainless steel profile, sliding accessories in NTF fossil oak. **Shelf hood** (w 420 x d 45 x h 14 cm) in PVD Plus bronze stainless steel with built-in LED 3000K lighting. **Wall units** with Trama Bronze glass doors, frame in brushed bronze aluminium, interiors in fossil oak NTF, illuminated glass shelves with built-in LED 3000K lighting. **Era snack table** resting on unit (w 300 x d 57 x h 4 cm) in NTF fossil oak slats, solid wood edge. **Jens stools** (w 46 x d 49 x h 89 cm) in NTF black oak. **Wall panelled tall units** (w 900 x d 60 x h 292 cm), **Frame System** single door (wet kitchen) and double two-sides door (winery) in NTF fossil oak, handle in PVD Plus bronze stainless steel, plinth in brushed bronze aluminium. **Wall tall units** with Trama Bronze glass door, frame in brushed bronze aluminium, interiors in fossil oak NTF, glass shelves with built-in LED 3000K lighting. **Wet kitchen** (w 320 x d 70 x h 90 cm), Convivium Elegant base unit doors in nocciola Armour, 8 cm thick worktop and back panel in matte Absolute White quartz, sink. **Mensolinea shelf** (w 320 x d 13 x h 14.1 cm) in stainless steel with built-in 3000K LED lighting. **Teca Collection** (full room), Teca wine coolers, Stopsol glass doors with Double Artusi handle in stainless steel PVD Plus black, bottle holders in walnut finish, 3000K LED lighting. **Era table** (w 160 x d 160 x h 75 cm) in NTF fossil oak slats, structure and top with solid wood perimeter edges. **Jens Dining chairs** (w 61 x d 58 x h 76.5 cm) in NTF black oak.



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