



Product: Italia
Manufacturer: Arclinea
Designer: Antonio Citterio
Architonic ID: 2046565



Description:

Italia is a professional kitchen for the home, perfect for home chefs who want to experience restaurant-style performance within their own four walls. Steel is the main player: tensile, hygienic and indestructible. All the layouts adhere to the same principle: generous worktops alongside spacious tall units with efficient, well-planned internal accessories, extended hob tops, two separate washing areas: one for pots and pans and the other for food preparation.

The Italia professional work unit is 70 cm deep and designed to house two separate sinks, one for washing and the other for preparation, so that food does not come into contact with detergents and other materials used for cleaning pots and pans. In the centre, the large five-burner hob top, with cast iron pan-rack. The Italia door with recessed handle is an exclusive Arclinea patent.

Italia linear layout with washing and food preparation areas on 12 cm Carrara marble worktops, 120 cm lowered professional hob in stainless steel, base units in stainless steel finish with Italia recessed handle, 2 cm thick Carrara marble back panels and utensil rail. 12 cm thick Extraction canopy shelf in stainless steel. The wall of tall units opposite the kitchen has glossy white Solid Ray doors, Italia recessed handle and roller shutter tall unit in aluminium-finish lacquer.