

systemo[®]
authentic materials

Systemo Elements

Collection 2020

Ceramic
Quartz
Fenix
Glass
Solid Wood



Systemo Elements

Special Materials for Designing Kitchens

As the central element of the kitchen, the worktop is subjected to various stress factors. Its surface is used for storing food and preparing meals, while children sometimes even use it for sitting. Therefore, durability and robustness are of utmost importance.

The worktop choice is greatly influenced by the lifestyle and cooking habits of the individual, different needs regarding the ease of maintenance also play a role.

Not only do worktops have a practical function, they also serve as a distinctive design element. The design possibilities have never been so diverse. Systemo offers a wide selection of authentic materials. Elegant ceramic, fine quartz, innovative Fenix, frosted glass or warm solid wood: choosing a certain material, colour and worktop thickness greatly influences the feel of the entire kitchen.

Apart from worktops, Systemo also offers other kitchen elements that will give your kitchen a homogeneous and modern look: wall panels, support panels and bar worktops for designing an expressive kitchen island.

For anyone who wishes to turn their kitchen into their own private feel-good oasis, Systemo offers surfaces with an authentic appearance and a comfortable feel, that are easy to clean and care for, and are also resistant to damage from everyday kitchen-related tasks. For a stylish appearance and unlimited cooking pleasure – for years to come.

Discover all the facets of the Collection 2020 and draw inspiration from the diverse design possibilities it offers thanks to the authentic Systemo materials.



Systemo Elements

Authentic Materials for Outstanding Durability

Systemo's worktops use natural materials that have been additionally processed in order for them to meet the high standards required in the kitchen.

Ceramic and quartz are elegant, yet robust, resistant to acids and safe for use with foods. Their poreless surface ensures hygienic conditions and easy maintenance.

The optiwhite glass worktops are made from silica, lime and soda. Thanks to a special treatment method, their surfaces are resistant to scratches and cuts.

Worktops made of solid wood create a pleasant indoor climate due to their open pore structure. Regular maintenance helps preserve the natural beauty of the material.

Thanks to its high-quality workmanship, the innovative laminate Fenix is a perfect addition to the comprehensive range of Systemo products. Its unique high-quality surface makes it largely resistant to fingerprints.

Systemo Elements – authentic materials for unique kitchen design.



Systemo Elements

One Material for a Matching Design

Modern kitchen design is based on clear lines and uniform composition. Systemo offers a wide range of modern design solutions. Whether they are wall panels, support panels or bar worktops elements from Systemo can help you create your personal dream kitchen.

If you want high-quality design, we recommend that you pick matching wall plates and worktops. In order to achieve the same effect with ceramic, quartz, Fenix and glass worktops, the Systemo panel system is also available in these materials.

Systemo panels are elegant, easy to clean and stable. The thin stainless steel coloured or onyx black intermediate profiles add a minimalist touch.

Organisational elements for kitchenware or herbs can be easily hung up.

By now, support panels have also become unique design elements. Matched up with the front panel, they can create a cubic, nearly monolithic effect. An elegant aesthetic is achieved when the front panel, the support panels and the recessed panels are all cast from the same mould.

Either as a standing table or a dining extension table, Systemo bar worktops perfectly fit your needs. In contrast with the flat front panels, the bar worktops add some top-quality flair to the kitchen. This way, the kitchen becomes a communication centre.



Systemo Elements

Ceramic

Robust and yet elegant – based on its extraordinary technical characteristics ceramic is often used in laboratory technology, the tool industry and astronautics. For some time now, this material has also been making its way into the kitchen!

Due to its innovative functionality, this material is a favourite among professional cooks. The poreless surface does not absorb liquids or grease, is easy to clean and is hygienic. Its high scratch and wear resistance as well as resistance to UV light, household chemicals and foods ensures long durability.

Those with artistic tastes love its comfortable aesthetics, similar to natural stone, combined with its elegant appearance. The diverse colour palette of Systemo ceramic guarantees a personalized and modern design.

Ceramic Characteristics and Planning Details

Resistance to Scratching and Cutting

Ceramic is highly scratch and cut resistant. In order to protect your high-quality kitchen knives, we recommend that you always use a cutting board, otherwise the knives may become blunt and leave traces of metal abrasion on the worktop.

Safe for Use with Foods

Systemo ceramic provides a hygienic workspace which does not release any harmful substances. The poreless structure prevents the development of mould and bacteria.

This makes the ceramic surface perfect for use in direct contact with food. Storing or cutting food on the worktop is completely harmless.

Pressure Resistance / Impact Strength

Systemo ceramic worktops are pressure resistant, which is why ordinary kitchen chores pose no problem. Ceramic is a very hard but brittle material. However, as with every material, point loads should be avoided, as they can cause damage.

When cleaning the kitchen, you should therefore refrain from leaning on the worktop with your full weight because this may result in overloading, particularly in the area of the webs, for instance, in the sink area. This may result in cracks.

Resistance to Acids / Resistance to Chemicals

Due to its resistance to chemicals, acids and alkaline substances, ceramic is perfectly suited for use in the kitchen.

Non-absorbent

Systemo ceramic worktops have a low absorption level and are therefore waterproof and resistant to fluids.

Temperature Resistance

Since they are sintered at temperatures around 1000°C, ceramic worktops can withstand high temperatures extremely well. However, in order to avoid any changes in colour or damage to the worktop, placing hot pans and pots directly on the surface should be avoided. This particularly puts webs around the cutouts at risk. In order to avoid any risks, it is recommended to use an appropriate pot stand.

Cleaning and Maintenance

For everyday cleaning, it is recommended to use a glass cleaner without film building, and a soft microfiber cloth. Heavy dirt can be best removed with an intensive cleanser or a universal basic cleaner.

In areas where food is stored and prepared, it is important to use a two-step cleaning procedure. It is not necessary to treat the surface with special care products.

Flush-mounted Installation of Hobs and Sinks

Systemo ceramic is the ideal material to achieve a smooth transition between the sink and the worktop – no sharp edges, hygienic and perfect in appearance.

As a practical side effect of this, the worktops are easy to keep clean, there are no gaps in which dirt can accumulate and no differences in height.

Fitting an Undermount Sink

Fitting an undermount sink leaves only a 0.7 cm rim of ceramic material above the edge of the sink. This creates a very subtle, delicate frame for the stainless steel sink. Since there are no differences in height or gaps in the surface, the worktop is easy to clean in the area around the sink.



Properties and Planning Details

Ceramic

Edge Finishing

Ceramic is ideal for linear edging. In order to achieve a modern appearance, the apron is glued to the surface with a mitre.

A small chamfer that is applied to the mitred corner creates an almost invisible joint. This complex detail is available for worktops of 1.5 cm, 3.0 cm and 4.0 cm thickness.

Size of the Worktops

Depending on the colour, the maximum size of a Systemo ceramic worktop is 298 cm x 120 cm or 318 cm x 120 cm. Due to the large dimensions, this material is ideal for use in designing spacious kitchens.

Systemo Elements
Ceramic



C2040 Lava black



C2300 Quartite grey*



C2060 Basalt grey



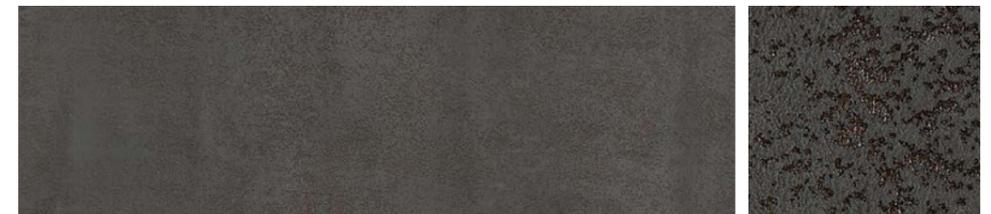
C2050 Graphite



C2270 Arctic black



C2080 Iron glimmer brown



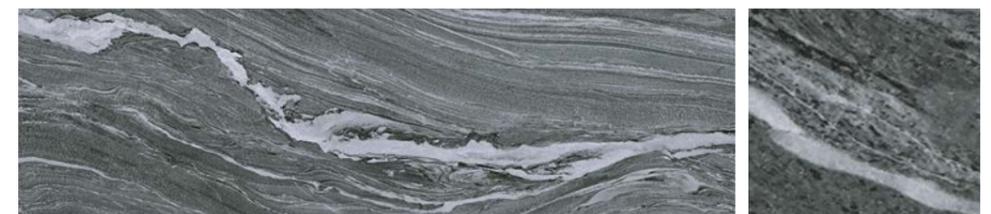
C2730 Iron glimmer grey



C2290 Concrete brown grey*



C2070 Concrete grey effect*



C2280 Alpine slate grey*

*This decor has different run-ins in the surface of each worktop. This may cause colour differences in areas where two worktops meet.

| Ceramic



C2160 Marble Carrara effect*



C2750 Marble bianco effect*



C2740 Basaltino white



C2230 Travertine high gloss effect*



C2240 Travertine dark matt effect*



C2170 Vulcano grey*



C2760 Marble grigio effect*



C2770 Marble nero effect*

*This decor has different run-ins in the surface of each worktop. This may cause colour differences in areas where two worktops meet.



Systemo Elements

Quartz

If you like natural stone, you will love quartz – a revolutionary material from Systemo which is shiny due to its excellent material properties and enables easy cleaning and care.

A special manufacturing process ensures high colour fastness and structural uniformity. This guarantees that a worktop seen in a showroom will be absolutely identical to the delivered product.

Quartz from Systemo contains 93% natural quartz and 7% colour pigments and binder. Due to the ideal combination of individual components achieved with the most modern production procedures, this innovative material combines the physical and mechanical properties of natural stone, perhaps even exceeding it, for instance, with regards to functionality and resilience.

Systemo quartz worktops will impress you with their one-of-a-kind appearance, unique aesthetics and functionality.

Quartz Properties and Planning Details

Resistance to Scratching and Cutting

Quartz is one of the hardest materials, second only to diamonds. As a result, worktops made out of this material are largely resistant to scratching and cutting. In order to protect your high-quality kitchen knives, we recommend that you always use a cutting board, otherwise the knives may become blunt and leave traces of metal abrasion on the worktop.

Safe for Use with Foods

Systemo quartz worktops are ideal for use in direct contact with food. This means that foods can be stored or processed directly on the worktop. Its fine, poreless surface does not absorb any contaminant particles and is therefore very hygienic.

Pressure Resistance / Impact Strength

Systemo quartz worktops are highly resistant to pressure. Ordinary kitchen chores cannot damage them. However, as with every material, point loads should be avoided, as they can cause damage. When cleaning the kitchen, do not lean on the worktop with your full weight, as this may result in overloading, particularly in the area of the webs, for instance, in the sink area. This may result in cracks.

Resistance to Acids

Systemo quartz worktops are resistant to common household acids such as citric acid, mustard, acetic acid or methylated spirits.

Non-absorbent

Systemo quartz has a closed, smoothly polished and therefore basically non-absorbent surface. Therefore, liquids (e.g. oil) do not leave any permanently visible traces. Even smaller stains, such as splashes of grease around the cooker or coffee stains, can be easily removed.

Temperature Resistance

This elegant material is highly resistant to the usual temperatures encountered when cooking. However, in order to avoid any changes in colour or damage to the worktop, placing hot pans and pots directly on the surface should be avoided. This particularly puts webs around the cutouts at risk. Suitable pot stands should be used in order to avoid all risks.

Cleaning and Care

For everyday cleaning, it is recommended to use a glass cleaner without film building, and a soft microfiber cloth. Heavy dirt can be best removed with an intensive cleanser or a universal basic cleaner. In areas where food is stored and prepared, it is important to use a two-step cleaning procedure. It is not necessary to treat the surface with special care products.

Flush-mounted Installation of Hobs and Sinks

Quartz is ideal to achieve a smooth transition between the sink and the worktop. As a practical side effect of this, the worktops are easy to keep clean, there are no gaps in which dirt can accumulate and no differences in height.

Fitting an Undermount Sink

The 1.2 cm thick worktop subtly frames the stainless steel sink. This innovative material is also used in the area of the stainless steel sink, which results in a harmonious appearance. Since there are no differences in height or gaps in the surface, the worktop is easy to clean in the area around the sink.

Edge Finishing

In order to enable the quartz material of the worktop to achieve an optimal effect, Systemo uses simple, unobtrusive edging. Its modern appearance is enhanced by gluing the apron to the surface with a mitre and applying a small chamfer to the mitred corner thereafter. The resultant joint is almost invisible. This complex detail is available for worktops of 2.9 cm and 3.9 cm thickness.

Protrusions

Creative kitchen architecture calls for unusual solutions. Instead of butting two panels as is normally done for a change in depth, the Systemo quartz worktop can also be produced as a single piece. This jointless protrusion is made possible by the use of modern cutting technology.

Systemo Elements
Quartz



Q1180 Alpine white



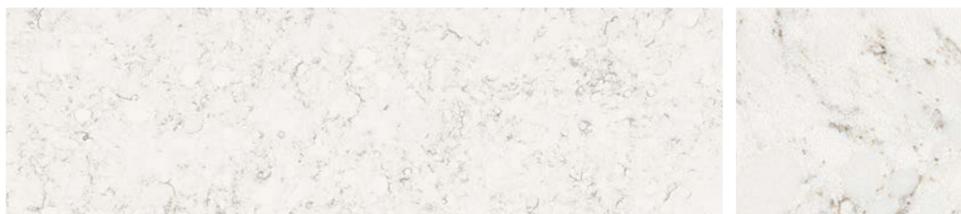
Q1170 Vesuvius black



Q1160 Truffle brown



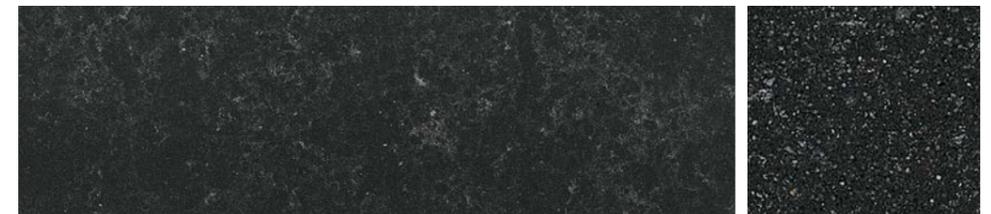
Q1120 Concrete dark effect



Q1230 Marble victoria white effect



Q1140 Marble cream effect



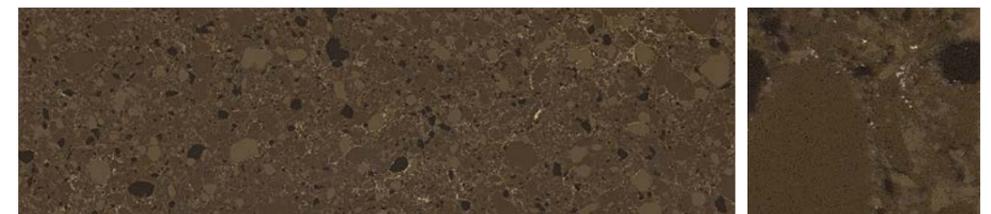
Q1220 Marble anthracite effect



Q1810 Basaltino grey matt



Q1820 Basaltino anthracite matt



Q1710 Tivoli brown



Systemo Elements

Fenix

The velvety matt surfaces will impress you – the unique look of the highly developed laminate Fenix, which bears a striking resemblance to matt lacquer, is a puristic design element.

The material is refined with special nanotechnology, through the use of electron beam hardening. The surface created this way is hard and resistant to external influences, but is also perfectly suitable for contact with foods and is easy to clean.

This material's captivating nature is the result of its unique properties which make the front panels look flawless and uniform. Thanks to its innovative anti-fingerprint properties, annoying fingerprint smudges are now a thing of the past.

The timeless colours enable unique design solutions.

Systemo Fenix

Fenix Properties and Planning Details

Resistance to Scratching and Cutting

Fenix surfaces are exceptionally hard-wearing. The special manufacturing process leaves the surface with a dense cross-linked polymer network. This gives the surface a “memory” all of its own.

If the surface is damaged by micro-scratches, the original lattice structure can be restored with a steam iron. A cutting board or mat should always be used when cutting to protect the surface in the long term.

Safe for Use with Foods

Fenix provides a hygienic workspace which does not release any harmful substances. The poreless structure prevents the development of mould and bacteria.

This makes the Fenix surface perfect for use in direct contact with food. Therefore, storing or cutting food on the worktop is completely harmless.

Cleaning and Care

For everyday cleaning, we recommend that you use a standard degreaser and a microfibre cloth. In order to ensure long-term regeneration, it is recommended to clean the surface with a dirt eraser in case of heavy dirt.

Flush-mounted Installation of Hobs

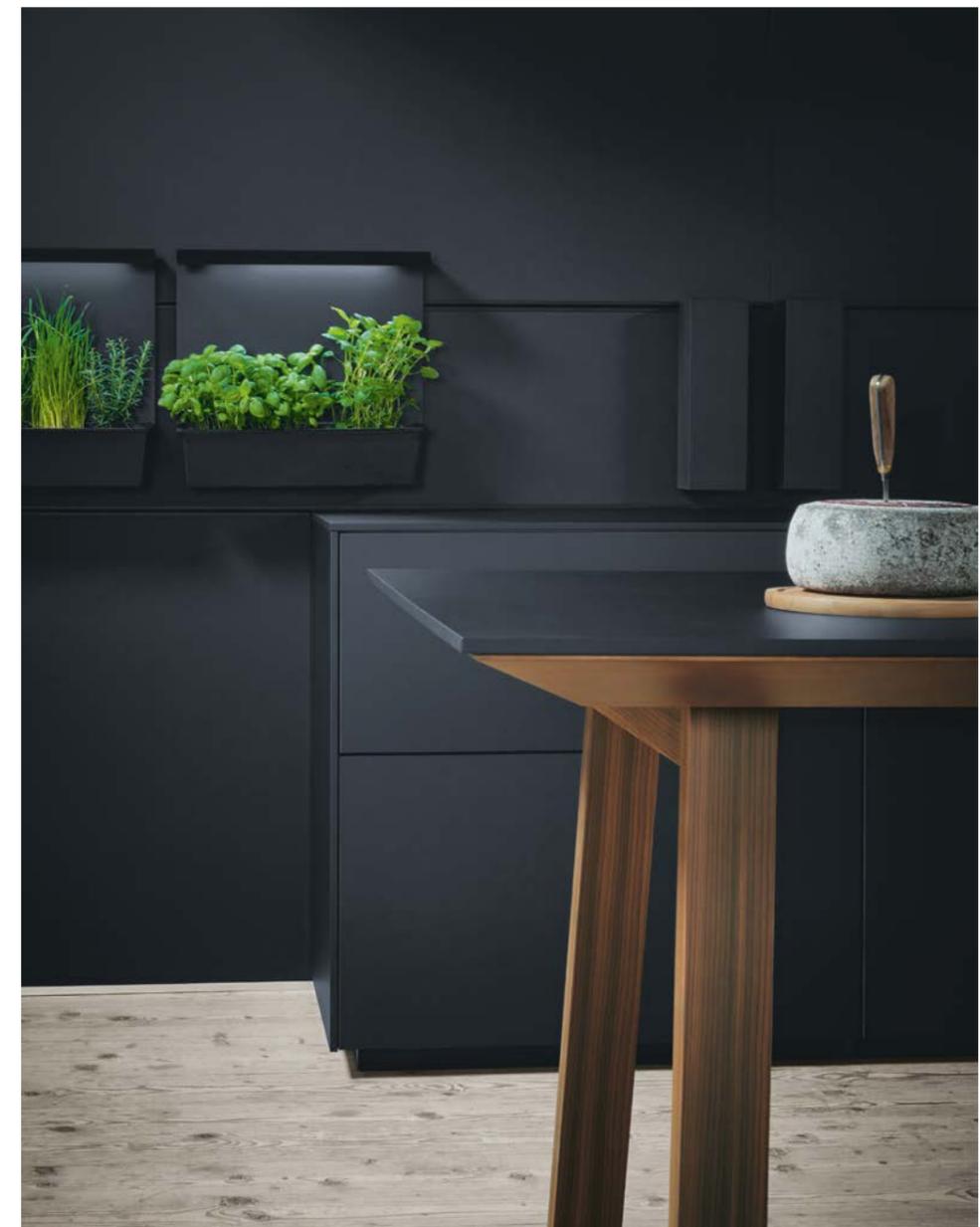
Modern kitchen design is characterized by subtle shapes and linear design. Systemo Fenix is the ideal material to achieve a smooth transition between the hob and the worktop – no sharp edges, hygienic and perfect in appearance. As a practical side effect of this, the worktops are easy to keep clean, there are no gaps in which dirt can accumulate and no differences in height.

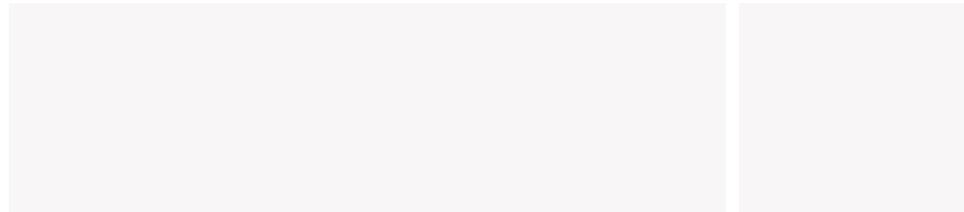
Sub-surface Undermount Sink

Sub-surface installation means that the sink is bonded in place directly under the Fenix material. For this, the worktop is milled away in the sink area, the sink is fitted and then it is set in resin. This creates a very subtle, delicate frame for the stainless steel sink. This also makes the cut-out completely watertight and provides the area around the sink with optimum protection from moisture. This mounting option makes the area around the sink easy and convenient to clean.

Edge Finishing

The modern Fenix material makes intricate designs possible. The 1.3 mm edge in the same colour is chamfered back by 1.3 mm at top and bottom. This gives the kitchen a modern, clean, reduced look.





K162F Fenix alpine white fine matt AFP



K202F Fenix Sahara beige fine matt AFP



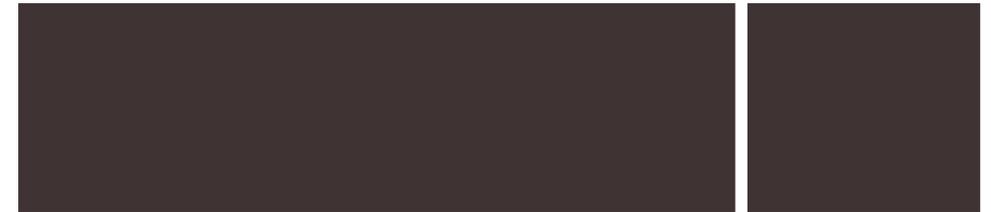
K237F Fenix stone grey fine matt AFP



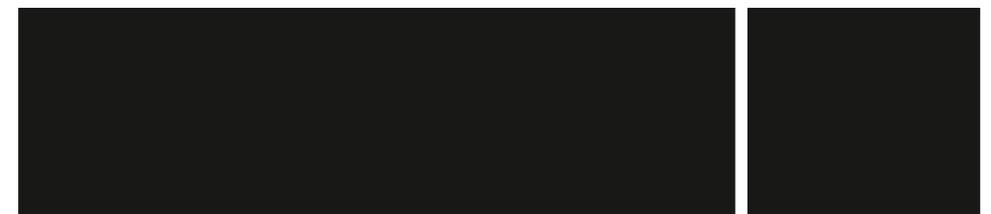
K292F Fenix Indian red fine matt AFP



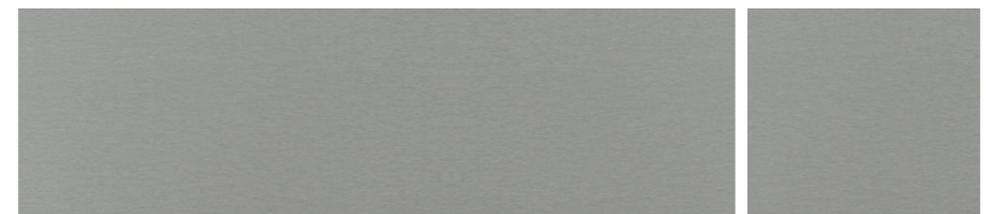
K142F Fenix cobalt green fine matt AFP



K492F Fenix mocha brown fine matt AFP



K187F Fenix onyx black fine matt AFP



K257F Fenix inox fine matt AFP



Systemo Elements

Glass

People have always been fascinated by glass. As a material for worktops, it is a real eye-catcher.

Due to its excellent material properties, low-maintenance and the numerous design possibilities it offers, this smooth material is perfectly suited for worktops.

The specially treated surface of the satin-finished optiwhite glass will attract you with its extremely high resistance to scratches and cut marks. Such a surface guarantees optimum colour rendering.

Systemo offers a wide spectrum of colours for glass surfaces, from crystal white to bronze, enabling you to put a personal touch on your kitchen. The fact that lacquered glass surfaces may change iridescence in different lighting depending on their inherent colour and surface structure leads to some interesting effects, which is perfect for adding a personal touch.

Systemo Glass

Glass Properties and Planning Details

Resistance to Scratching and Cutting

Glass surfaces are renowned for being hard and resilient. Due to a special surface treatment procedure (etching and sand-blasting), the worktop has a satin-finish which is highly resistant to cut marks and scratches. A cutting board or mat should always be used to protect the surface and the sharpness of knives.

Safe for Use with Foods

Glass surfaces are hygienic since they do not release harmful substances. They also prevent the growth of mould and bacteria. This makes the glass worktop ideal for use in direct contact with foods. Therefore, storing or cutting food on the worktop is completely harmless.

Cleaning and Care

Glass surfaces are extremely easy to clean and do not require any special care. For everyday cleaning, we recommend the use of a standard glass cleaner. However, oily or greasy cleaning products should be avoided.

Fitting an Undermount Sink

Undermount sinks are mounted below the glass worktop before leaving the factory. This creates a very subtle, delicate frame fitting situation for the stainless steel sink. The ensuing cutout is completely watertight and the area around the sink is provided with optimal protection from moisture and can be cleaned easily.

Flush-mounted Installation of Hobs

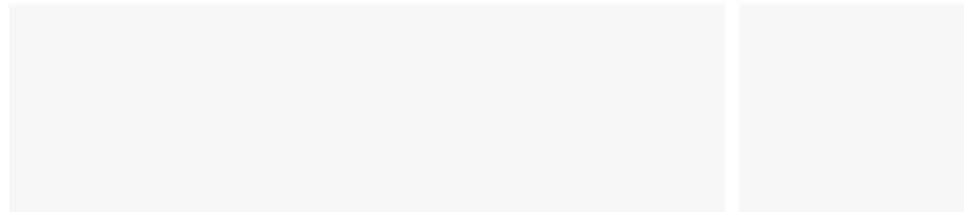
Systemo glass is the ideal material to achieve a smooth transition between the hob and the worktop – no sharp edges, hygienic and perfect in appearance. As a practical side effect of this, the worktops are easy to keep clean, there are no gaps in which dirt can accumulate and no differences in height.

Edge Finishing

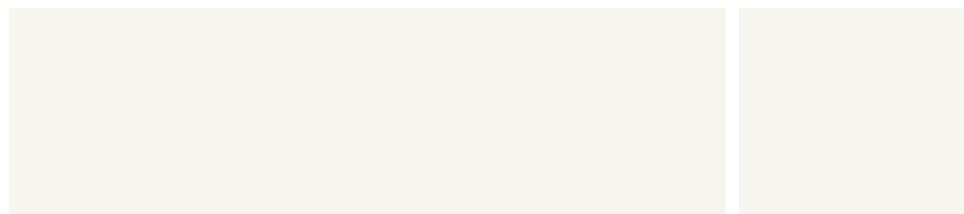
The glass worktop is intended for creating kitchen work surfaces with a subtle, understated feel to them. For this purpose, the edges are ground and chamfered back by 1 mm at top and bottom. This gives the kitchen a modern, clean and reduced look.



Glass



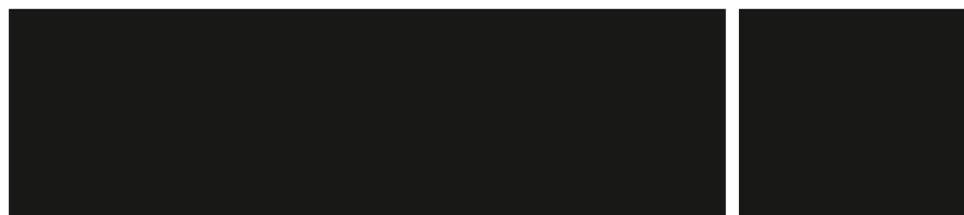
G092A Glass matt crystal white AS



G102A Glass matt white AS



G122A Glass matt crystal grey AS



G187A Glass matt onyx black AS



G192A Glass matt lava black AS



G237A Glass matt stone grey AS



G277A Glass matt agate grey AS



G572A Glass matt platinum metallic AS



G577A Glass matt bronze metallic AS



Systemo Elements

Solid Wood

Nature trumps all – solid wood is a natural material which develops its own unique character over time. The timbers we use come from sustainably managed forests and are pre-treated by us with a high-quality solid-wood oil. To produce our worktops, we only use high-quality timbers and give special importance to a perfectly crafted finished product.

Slight variations in colour, grain and texture are a sign of authenticity and make each worktop unique.

The open-pored surface of the material ensures comfortable indoor climate. Its warm and soft appearance provides a sensual experience.

If you take regular care of your worktop, it will bring you joy for years to come.

Solid Wood Characteristics and Planning Details

Stability

Systemo solid wood worktops are extremely stable due to their substantial pre-processing. The individual strips of solid wood are finger-jointed to ensure that the worktop works only to an extremely small degree. Worktops that are thicker than 100 cm are additionally reinforced by metal on the rear side. This reduces the risk of any possible warping.

A Living Material

Systemo solid wood worktops are treated with two coats of oil before they leave the factory. This preserves the wood's texture and natural elegance. As a result of its open pores, the worktop may react to changes in indoor climate. It absorbs small quantities of moisture, releasing it later on to create a pleasant climate inside the home. This means that liquids can soak into the solid wood.

Cleaning and Care

In order to preserve their natural beauty, natural wood surfaces should be cleaned and cared for regularly. Regular care guarantees longevity of the surface. In general, dirt and liquids should be removed immediately and long exposure of the surface to them should be avoided.

Regular care with a special HABiol wood care oil will help preserve the natural appearance of the surface and protect from marks and dirt.

Fitting an inset Sink

To protect the worktop in the sink area, we recommend using inset sinks only, since they are best for protecting the sensitive end grain at the cutout and reduce the risk of swelling.

Edge Finishing

The edges of the solid wood worktops are chamfered back by approximately 2 mm. This enables designing kitchens with a clean and modern look. Apart from this, the solid wood worktops also go perfectly with a "country style", resulting in a balanced unity.

Size of the Worktops

The maximum available size of Systemo solid wood worktops is 490 cm x 120 cm. These large dimensions make Systemo solid wood worktops ideal for use in the kitchen, as they allow for the creation of large worktop surfaces with few butt joints.

Solid Wood



H789 Natural oak, oiled



H749 Natural knotty oak, oiled



H689 Natural walnut, oiled



Systemo Elements

Elements

Whether worktops, barpanels, recess claddings or support panel sides and elements: Systemo elements create homogenous and esthetic designs. An overview of the different elements can be found on the following page.

Elements and Panel Thickness

Systemo ceramic panel thickness

Worktop	15 mm	30 mm	40 mm
Recess cladding	7 mm		
Recess and wall panel	18 mm		
Support side panel	7 mm		
Support panel element	15 mm		
Support panel top shelves	7 mm		
Bar worktop			90 mm

Systemo quartz panel thickness

Worktop	12 mm	29 mm	39 mm
Recess cladding	12 mm		
Recess and wall panel	18 mm		
Support panel element	12 mm		

Systemo Fenix panel thickness

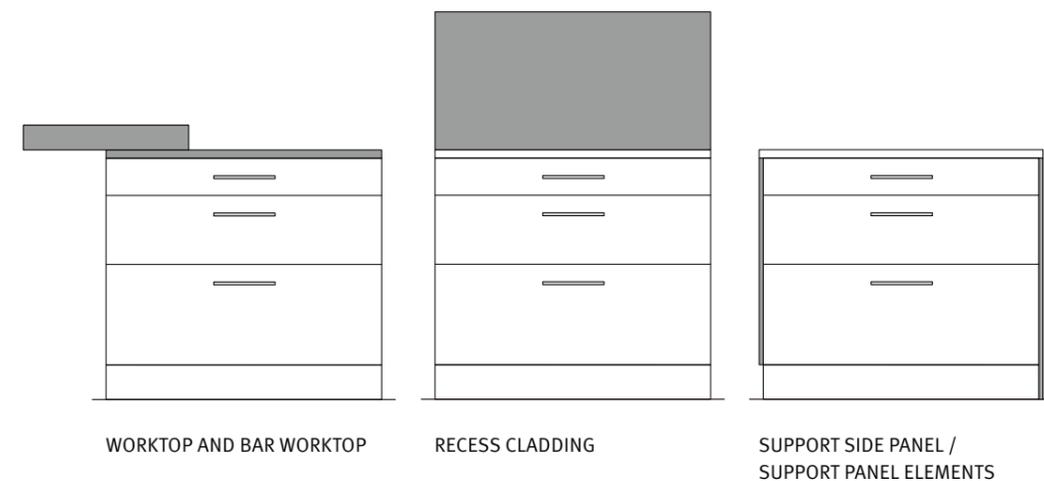
Worktop	13 mm
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Systemo glass panel thickness

Worktop	13 mm
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Systemo solid wood panel thickness

Worktop	40 mm
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Systemo GmbH & Co. KG

Rother Straße 3

91567 Herrieden

Germany

Tel +49 (0) 9825 83-6500

Fax +49 (0) 9825 83-6599

info@systemo.de

www.systemo.de