

Δ Journal

All the advantages
of a stainless
steel kitchen.



Δ BIMIS

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When you decide to purchase a quality kitchen, and in particular if you decide to opt for a → **professional kitchen for domestic use**, one of the most important things to keep in mind is **the choice of materials**.

Many different materials are used to make up the structure and doors of a kitchen, but in the vast majority of cases, they come down to just three: **wood** (hollow-core, veneered or chipboard and, more rarely, solid wood), **MDF** or **stainless steel**.

Materials are not the only element to factor in, obviously. You also need to consider design, functionality, ergonomics, durability, the composition of the kitchen itself and much more... But these factors are tied much more closely to the choice of material than you might think!

Choosing the right materials for your kitchen is **essential**, for at least **5 reasons**:

- 1. **Solidity and durability**
- 2. **Hygiene, safety and ease of cleaning**
- 3. **Design**
- 4. **Functionality and ergonomics**
- 5. **Sustainability**

The material that best accommodates all 5 of these characteristics is definitely stainless steel, the most popular material used in the kitchens of the greatest chefs and in professional restaurant and catering businesses. And now, more and more often on the domestic kitchens scene too.

But let's find out more about

→ **What stainless steel is exactly**

and **what advantages** a stainless steel kitchen has to offer.

EGO_01
Photo set

What is stainless steel?



AN ALLOY OFFERING
EXTREMELY HIGH
PERFORMANCE LEVELS.

Stainless steel (*inoxydable* in French and *Rostfrei* in German) is an alloy comprising iron and other metals (mainly chromium and nickel) in variable percentages. Stainless steel was discovered in England in the late 19th Century. Owing to its composition, **stainless steel stands out for its particular hardness, high resistance to oxidation and corrosion** and for the fact that it is **totally antibacterial**.

For all these reasons, **stainless steel is the most suitable material for making kitchens**.

ONLY CHOOSE
AISI STAINLESS STEEL.

The safest and best-performing stainless steel, which makes it the most suitable for top-quality kitchens, is undoubtedly **AISI 304 stainless steel**, the same material used for saucepans, crockery and for professional food containers.

AISI 304 stainless steel withstands all weather, frost and heat (up to 500° C). It is also the most suitable material for **outdoor kitchens**. If an outdoor kitchen needs to be installed near the sea or by a pool, then the most suitable stainless steel is without a doubt **AISI 316**, which is an alloy that is **more resistant to corrosion, especially caused by chlorine and salt**.



All the stainless steel kitchens for domestic use by Abimis are made using AISI 304 stainless steel, the same stainless steel that is used to make professional kitchens. AISI 316 stainless steel can also be used upon request.

→ **DISCOVER THE AISI 304 STAINLESS STEEL KITCHENS BY ABIMIS**





EGO_21
Monaco, private house

OUR ADVICE

Beware: not all stainless steel kitchens are the same, because not all stainless steels are the same. Quite the opposite...

If the stainless steel is not the right *quality*, does not have the right *hardness* or appropriate *thickness*, the risk is that you will end up with a scratched, or worse, a dented kitchen in your home. If you are not demanding enough when you choose it, your dream of having a stainless steel kitchen in your home could soon turn into a disappointing nightmare (on top of being a waste of money).

This is why it is important to choose a kitchen made with the most suitable, hard-wearing stainless steel, also for domestic use. Our advice is to check that the stainless steel used to make the kitchen is certified according to the tables set by the *AISI*, the American Iron and Steel Institute.

1. FIVE REASONS TO CHOOSE STAINLESS STEEL

Solidity and durability.

RESISTANT TO EVERYTHING...

One of the most obvious advantages of choosing a **kitchen in AISI 304 stainless steel** is that this alloy offers **outstanding resistance to wear**. It is resistant to knocks and **scratches**, to stains and **rust**, to sudden **changes in temperature** and to **corrosion** by the majority of **acids**.

It is no coincidence that professional kitchens in restaurants or hospitality establishments, which are intended for very intensive use, are made almost exclusively in AISI 304 stainless steel. Owing to these top-performing characteristics, **stainless steel is today the material of choice to produce household kitchens too**.



...DESTINED TO STAND THE TEST OF TIME.

Stainless steel kitchens are practically eternal. They last much longer than traditional kitchens made of wood or with lacquered panels. For this reason, although they cost more to begin with, **they can be considered veritable investments**. Often, these kitchens are handed down from one generation to the next, just like a valuable clock or watch, a family heirloom or a vintage car... In short... **a stainless steel kitchen is for life!**



Abimis has always specialised in the production of stainless steel kitchens, which are designed, built and hand-finished in its production plants. Ancient craftsmanship skills come together with the most sophisticated industrial technologies here. Abimis also personally monitors customers, whether the architect, the interior designer or the end user, throughout every step of the process.

→ **FROM THE INITIAL DESIGN TO TRANSPORTATION, INSTALLATION ON-SITE AND AFTER-SALES MAINTENANCE...**

EGO
Photo set



FOCUS

The guides used for Abimis extractable shelves are highly resistant and able to carry loads of between 60 kg and 120 kg.

EGO
Photo set

OUR ADVICE

Stainless steel also offers another great advantage... In the case of scratches, even, all the kitchen surfaces can easily be restored to as good as new.

Make sure the manufacturer offers this essential service!

FOCUS

Abimis kitchens are equipped with functional and resistant worktops that are joint-free and built to last, ensuring the utmost levels of hygiene.

EGO
Photo set

2. FIVE REASONS TO CHOOSE STAINLESS STEEL

Hygiene and ease of cleaning.



A HYGIENIC, NON-TOXIC MATERIAL.

Stainless steel is a biologically neutral alloy and therefore completely antibacterial. Moreover, unlike other materials, stainless steel does not modify the colour, the fragrances or the flavours of food it comes into contact with and it does not release toxic substances which could contaminate it.

STAINLESS STEEL KITCHENS ARE EASY TO CLEAN.

Stainless steel has always been the most widespread material used in kitchens, professional and domestic alike. However, whereas the use of this material was once limited to the washing/cooking area, these days people are increasingly opting for kitchens that are entirely made of stainless steel.

This is not just for reasons of styling or hygiene. But also because stainless steel is a very easy to clean material. In fact, all you need is a damp cloth and a little alcohol to clean and perfectly sanitise every stainless steel surface. This makes it the preferred material for professional kitchens, where hygiene and safety are highly important, and cleaning tasks need to be facilitated as much as possible.

OUR ADVICE

The toughest parts of any kitchen when it comes to cleaning, even in a stainless steel kitchen, are the inner corners of the storage cabinets. What's more, the interstices or joints between one kitchen module and another can retain dirt and moisture, thus allowing germs and bacteria to thrive and spread. Before choosing a stainless steel kitchen, make sure that it has as few joints as possible and that it is easy to clean and sanitise, including inside the compartments.



Stainless steel kitchens by Abimis are factory tested and then welded on site in order to eradicate any gaps (between various modules, on the worktop, between the top and the sink or hob, etc...). In order to make cleaning operations as easy as possible, the doors can be flush-fitting without visible hinges (Abimis patent), the storage unit shelves can slide out completely and the inner compartments can be made with rounded corners.

→ DISCOVER ALL
THE DETAILS
OF STAINLESS
STEEL KITCHENS
BY ABIMIS

3. FIVE REASONS TO CHOOSE STAINLESS STEEL

Design

A DESIGN SCULPTURE.

Stainless steel kitchens now play the starring role in contemporary homes. They are beautiful to behold and perfectly match any style of interiors. Also and above all where the kitchen comes together with the living room in a large open-plan space. **A stainless steel kitchen can enhance the value of all interior design styles.** From minimalist designer interiors, to more imaginative and colourful homes; from the industrial style of metropolitan lofts, to the more classic, decorative look of a country estate or period mansion. **A stainless steel kitchen is a veritable design sculpture which imbues each home with a strong personality.**



Abimis applies paint using the same techniques used in the automotive industry. This process envisages subsequent phases of smoothing, painting and polishing, guaranteeing a uniform effect and a colour that is highly resistant to wear.

OUR ADVICE

Since stainless steel kitchens are designed to stand the test of time, it is best to choose a → **professionally-derived kitchen.** This kind of kitchen, resulting from the adaptation for domestic use of professional restaurant kitchens, features painstaking styling and design. Timeless style that never grows old. If on the other hand you opt for a coloured stainless steel kitchen, take particular care with the paintwork which must be applied using professional and guaranteed techniques. Nobody wants a coloured stainless steel kitchen full of scratches, do they?

VARIOUS STAINLESS STEEL FINISHES.

A stainless steel kitchen can be picked in a variety of finishes, according to personal taste and to the intended setting. Those who prefer a kitchen with warm hues, where fingerprints or small scratches stand out less, can choose the matt finish. In this case, the choice will fall on **satin finish steel** or **orbitally polished steel.** **The orbitally polished finish is more prized** than the satin finish because it is **carried out entirely by hand,** proving “silky-smooth” and more “irregular” to look at. For those who prefer a more scenic and glamorous look, the ideal finish is the **polished mirror finish,** which makes the kitchen look brighter and more contemporary. The stainless steel can also be painted in all

the RAL colours, but in this case be extremely careful with the quality of the paint, which must under all circumstances be professionally applied. **The stainless steel in the kitchen, most importantly, can also be combined with other materials,** to create warmer ambiances or to blend in better with the style of the existing interiors.

Wood, marble, acrylic stones such as Corian®, HiMacs® or others... **The possibilities of customising your stainless steel kitchen are almost limitless!**

→ **DISCOVER ALL
THE FINISHES AND
CUSTOMISATIONS
OF ABIMIS KITCHENS**



EGO_14
London, private house

EGO_04
Firenze, private house





4. FIVE REASONS TO CHOOSE STAINLESS STEEL

Functionality and ergonomics.

COOKING MACHINES.

Not just the utmost hygiene and very easy cleaning! **Since they were conceived for the restaurant and catering industry, professionally-derived stainless steel kitchens are designed to be functional, ergonomic and top-performing.** They are genuine cooking machines. **They have been devised to revolve around the cook's movements, to make the 5 steps of cooking more simple and straightforward:**

STORAGE
PREPARATION
COOKING
DISHING UP
WASHING

THE KITCHENS OF THE GREATEST CHEFS.

Stainless steel kitchens are favourites among the greatest chefs who, now they have learned to appreciate them in their restaurants, want the same performance at home too. But these days, they are also picked by a growing number of foodies, amateur cooks or simply good food lovers. These demanding and passionate people won't just settle for any old kitchen.

Choosing a stainless steel kitchen means demanding the best the market has to offer.

Especially if the kitchen is equipped with those solutions and accessories, which have been tested "on the field" by great chefs, that make cooking simpler and more enjoyable.

OUR ADVICE

Deciding to have a stainless steel kitchen in your home is not just an aesthetic choice. It means using all the typical functions and features of the kitchens of great chefs. But keep in mind that not all domestic stainless steel kitchens are the same. If you want guaranteed quality and top performance in your kitchen, *choose a professionally-derived one.*



Abimis kitchens are designed to offer the tools of the trade of the greatest chefs to home cooks. This new idea of cooking stems from the partnership between Abimis and several professional figures: the cook, the designer and the ergonomics expert. Cooking has never been this easy and fun!

→ **DISCOVER THE
5 STEPS OF COOKING
ACCORDING TO ABIMIS**

5. FIVE REASONS TO CHOOSE STAINLESS STEEL

Environmental sustainability.

STAINLESS STEEL IS 100% RECYCLABLE.

Choosing a stainless steel kitchen is also a strong pledge in favour of sustainability; an important gesture to show that we care about the environment we live in.

Indeed, stainless steel is one of the most environmentally-friendly and sustainable materials ever. Since it is 100% recyclable, it guarantees a sustainable economy and a conscious consumption of resources. Its life cycle is almost eternal since it can be recycled infinitely without ever losing its quality and coming back “as new”, each time. This virtuous process (called “*upcycling*”) distinguishes stainless steel from many other materials which, in the transformation process, tend to deteriorate (*downcycling*).

STAINLESS STEEL KITCHENS ARE A HEALTHY CHOICE.

The stainless steel used for the kitchens does not contain (and therefore does not release) any toxic substances. Nor any glue or formaldehyde, which are harmful to our health, and are instead used to make the panels in many traditional wooden or chipboard kitchens. Moreover, unlike almost all the other kitchens (which are only partially recyclable or often not at all), **stainless steel kitchens can be 100% recycled.** At the end of their useful life, they return to being pure steel, without causing us or our planet any problems.

STAINLESS STEEL: VIRTUOUS RECYCLING

Did you know that stainless steel is the most recycled material of all and that 14 tonnes of it are recycled per second across the globe? According to data reported by Confindustria, 360,000 tonnes of recycled stainless steel are produced in Italy each year, the equivalent of the weight of 50 Eiffel Towers! 85% of stainless steel is recycled in Italy, saving 646,922 tonnes of CO₂.

Sustainability has always been an issue that Abimis holds close to heart, and the brand produces its kitchens solely with 100% recycled stainless steel. Apart from very few elements (which are easily dismantled and recycled separately), all the components, such as screws, hinges, reinforcements, etc. are also made of recycled stainless steel. The stainless steel used for the doors is reinforced with a honeycomb aluminium structure, which is also recycled.



FOCUS

Abimis kitchens are made from recycled stainless steel and are 100% recyclable, thanks also to the reinforcements used.

ATELIER_15
Como, private house

ABIMIS

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