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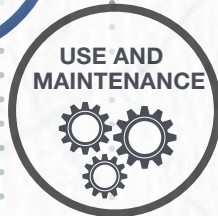
ARAN CUCINE



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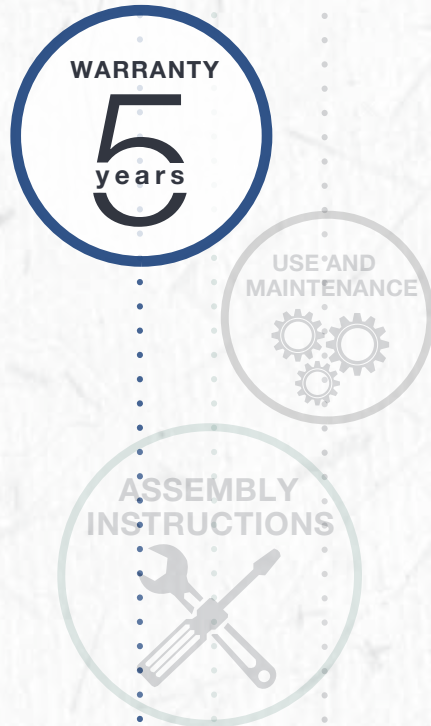


5-YEAR LIMITED WARRANTY

USE AND MAINTENANCE

ASSEMBLY INSTRUCTIONS

ARAN WORLD KITCHEN DIVISION 5-YEAR LIMITED WARRANTY



ARAN World has always taken care and put passion into design and production of its kitchens, using products with the highest reference standards.

This allows ARAN World to guarantee that its kitchens are free from manufacturing defects, as explicitly stated in this warranty.

ARAN World cannot be held responsible for any damage due to the assembly, inappropriate use and incorrect maintenance.

Indeed, this warranty supposes that kitchens are correctly installed by specialized personnel, properly maintained and used in accordance with the use and maintenance manual.

ARAN World has always paid attention to choose the best materials for the production of its products. Besides the beauty and durability that distinguish them, the materials used also have some particular features: one of these is the uniqueness of the pieces thanks to its coloring and shading and the fact that they can continually change color, tone, and brightness.

All these features add quality and value to the kitchens we manufacture and do not show any defect. Natural materials (e.g. wood, marble, granite stone), since they are "live" materials, are subject to ordinary changes over time. In addition, wood can be subject to a few modest changes over time, due to small openings through junctures or a small degree of distortion; these are not defects of the product but confirm that the wood used is real wood. With prolonged exposure to light, glossy surfaces are subject to tone and shade changes. Water-based paints are subject to natural variations of tones and shades. All these features are not defects but they add value to the material used and enhance the uniqueness of the product.

WARRANTY DURATION

The supplementary warranty offered by ARAN World lasts 5 (five) years and runs from the date the product leaves the ARAN World factory; for this purpose the date considered will be the date on ARAN World's commercial invoice.

TO WHOM THE WARRANTY IS AIMED

This limited warranty adds to and does not replace the warranty provided under the applicable legislation of the country where the kitchen has been sold.

This warranty is valid only for purchases made by private consumers, for domestic use and it is made for the original purchaser of the product.

It may not be transferred, not even in case of free-of-charge resale or loan for use.

In order to have right to the warranty it will be necessary to retain the receipt and/or the original invoice issued at the time of the purchase.

TERMS AND CONDITIONS COMPLAINTS PROCEDURE

Complaints about defects must be in writing within 7 days after the discovery and submitted to the ARAN World dealer from whom the kitchen was purchased.

If the dealer has closed, the complaint form must be submitted directly to ARAN World, exhibiting the original receipt and providing a brief but clear description of the defect that you want to highlight and supporting it by pictures showing its defects.

Further explanations, pictures or a physical inspection may be required by ARAN World.

5-year limited warranty



RULES FOR THE USE OF THE KITCHEN

This warranty is valid only if assembly, use and maintenance rules as given on the website are followed.

EXCLUSIONS FROM WARRANTY

This limited warranty does not cover the following cases and conditions :

- kitchen design mistakes, if not made directly by ARAN World;
- problems related to assembly, single pieces and/or the entire composition;
- products covered by producer warranty, even only in part (e.g.: electrical appliance, plumbing fittings), electrical devices, worktops and sinks;
- glass;
- kitchen elements that do not represent the main components of the fitted kitchen (e.g.: chairs, table, tv area);
- defects in manufacturing and/or materials not notified at the delivery of the product (non-original parts);
- defects not reported within 7 days after discovery of each such fault;
- in case the kitchen or its single components are moved or altered compared to the original provided by the producer or even installed by unqualified personnel;
- improper assembly, inappropriate maintenance and repairs improperly performed by unqualified personnel;
- replacement of components or accessories with non-original parts;
- accidental damages, incorrect or improper use, abuse, non-domestic use, omitted or insufficient maintenance, incorrect storage;
- normal wear and tear, cuts/scratches, or damages caused by impacts or accidents;
- outdoor use, or with temperature and humidity rates, even if occasionally, that are not recommended and do not follow the usage rules;
- any damages due to: loss of use, procurement costs for a potential kitchen replacement;
- removal, dismantling and reinstallation costs of the replaced product or its parts;
- any shipping and delivery costs of the defective product to and from ARAN World factory or ARAN World supplier, not even delivery costs for replaced products;
- natural disasters and exceptional occurrences;

- other situations not explicitly covered by this warranty.

DAMAGES AND/OR ADDITIONAL COSTS

Except as explicitly provided in this warranty, ARAN World shall not be liable for any indirect damages caused to third parties, or any other expenses related to the use of the kitchen.

The content of this warranty is exclusive and excludes other remedies.

INTERVENTION MODALITIES

Once ARAN World receives the complaint for defect, the company will examine the product, and if a manufacturing or design defect covered by this warranty is recognised, ARAN World will proceed to repair it with this same or an equivalent product.

The defect recognition, the validity of this limited warranty and the decision to repair or replace the product will be at complete and unrestricted discretion of ARAN World.

The present warranty does not cover delivery and shipping costs (including repaired or replaced components) which are paid by the customer, and labor costs that must be paid directly to the workers.

If the kitchen is not available or no longer produced, ARAN World will replace the defective piece with an appropriate product or of equal value, at its complete discretion.

NORMATIVE CONCLUSION

Any Interventions involving repairs and replacements under warranty, do not extend the duration of the initial warranty and do not activate a new one. The sole liability of any statements contained in this limited warranty shall be limited to ARAN World and represent the customer's exclusive means, in case of validity of the warranty. Any mandatory warranties provided by law remain valid in accordance with the applicable legislation for single sale.

JURISDICTION

This warranty is regulated by Italian law and the local jurisdiction is identified by the country where ARAN World is established (Atri - TE - Italy).



OUR WORLD
INTO YOUR KITCHEN

5-year limited warranty





INSTALLATION, PRECAUTIONS FOR USE AND MAINTENANCE

Materials used to produce our kitchens are of high-quality, long duration and resistance.

We suggest that you pay attention to the following recommendations that will give you important information about the cleaning and maintenance of your kitchen, in order to preserve its beauty over time.

Please do not hesitate to get in touch with us if you have any questions. Our staff will be glad to suggest to you the best solutions. All kitchens created by us are intended for use in indoor environments.

INSTALLATION AND SAFETY

Humidity and Temperature - The proper care for kitchen cabinets involves friendly environments so it's very important to keep the humidity level between 40% to 60% and temperatures between 16-26°C or 61-79° F. Long exposure in non-ventilated rooms with a permanent high humidity level can damage the furniture causing mold, warping and swelling.

Maintain climate control during the off season of vacation homes.

Parts in solid wood furniture, when subjected to long periods of high temperature environments, or places near heat sources, may undergo cracks or unsticking.

Any structural damage coming from changing moisture conditions (seasons) or from a non-climate controlled environment is not considered a defect and is not covered by this warranty.

Exposure to light - Avoid direct exposure to sunlight. Wooden or lacquered parts are coated with a paint based on polyurethane or acrylic.

When exposed to light, over a period of time it can undergo changes in color tones, depending on the type of wood and type of exposure (more or less intense). We recommend keeping it away from direct sunlight.

Heat sources - Exposing the kitchen to high temperatures, such as in environments with high heat or close to heating sources, over time can undergo splits or unsticking.

Especially avoid exposing polymeric surfaces at temperatures above 70°C/158F for long periods. Since these products are made of thermoplastics, the heat can cause shrinkage, deformation and opacity. Avoid any direct contact between the surface of the kitchen and hot pots, containers and appliances that generate heat or humidity, or sources of steam.

ASSEMBLY INSTRUCTIONS

Specialized personnel - Our cabinets are equipped with all the hardware settings for a perfect installation (distances, heights, leveling and alignment).

The installation must be done by specialized personnel. For a correct installation, it is necessary to use screw anchors of adequate capacity, as well as specific for the various types of walls.

It is important to ensure that the wall is able to hold suspended cabinets (i.e. plasterboard).

Electrical and gas connections - Always refer to authorized and qualified people, who are required to issue regular test reports according to the regulations on home security. A periodic inspection of electrical and gas connections is recommended.

Hoods - The regulations require that the kitchen is arranged for the evacuation of smoke from combustion (cooktop and oven). During cooking or baking, always turn the extractor fans on in the kitchen and stop them a few minutes later. The kitchen extractors must suit every environmental need and the choice of the hood should be approved by specialized personnel.

A few Tips:

1. The extractor unit must always be larger than the cooktop below.
2. Inform the end user to turn on the extractor hood when a cooking zone is in use and assure room ventilation.
3. Avoid extractor cabinets aligned with the other wall cabinets. It is highly recommended to use lower cabinets for extractors and have a bigger gap between cooktop and hood.



4. When the extractor hood is higher, protect the other wall units by using aluminum “L” shape profiles on left/right sides to protect the units close to it.

5. Please note that some types of doors are less usable than others for hood cabinets. The heat and humidity may cause damage and should be considered in project planning.

Edged doors or PVC coated doors, although made with the best technology, can present problems in cases of heavy daily use of the cooktop, especially if the extractor is not working and the room is not properly ventilated.

In these cases, we recommend using glass doors with aluminum frame or décor wall mounted hoods.

6. We recommend asking simple questions to clients and understand how often they cook so to advise on the right extractor to get. For heavy daily use, we recommend wall mounted décor hood.

Appliances - Carefully follow the manufacturer's instructions in the use and maintenance manuals. We recommend ovens with forced cooling and cook-plates with safety valves. Do not use built-in gas ovens in tall units. In case of malfunction, please call technical assistance.

Weight - It is important to maintain a uniform distribution of the load in the wall units and internal shelves. We recommend storage of heavy items in the low cabinets of tall units. Do not excessively overload the internal shelves and drawers.

The heat - Protect your work surfaces (including marble and granite) from hot pans, hot pots, coffee pots, irons and hot or boiling substances; always use a trivet or other protection. Do not let pots, pans and griddles stick out of the cooktop to avoid burns.

Modifications - Do not modify the kitchen carcass because you can affect the stability of the unit.

USE AND CLEANING

General rules - Non aggressive cleaners and soft cloths should always be used. Your seller will advise you about the right products to use. During cooking, avoid putting hot dishes directly on the worktop or allow any pots, pans or grills to jut out.

Avoid any contact with corrosive substances, such as citric acid (contained in fruits, tomatoes and citrus fruit) that could permanent damage the surfaces, taking away the natural worktop brightness.

Avoid leaving cleaning products or food liquids (oil vinegar, wine etc.) on the surface. Please be careful of possible discolorations, which could be caused by fruit juices, bleaches, strong chemical products and medicines. Remove the substance and clean the surfaces immediately.

Avoid draping objects along the worktop which could cause you to scratch it. When you use knives or sharp tools, please use a chopping board to avoid permanent damage on the surface.

Water - After each procedure in the kitchen carefully dry any water. It is important to avoid persistent water seepages, dripping, steam, etc; that after a while will cause absorptions, deformation, swelling, mold and limestone stains. Avoid water seepage particularly close to the sink, top junctions, around the cooktop and between the wall surfaces. When it happens solve the problem immediately and seal if necessary. Call your seller or the qualified personnel in order to avoid subsequent damages on the furniture.

Cleaning products - Available on the market are a variety of products for any type of surface. Choose the right ones and follow instructions written on the containers. Kitchens can be easily cleaned by using a soft cloth, dampened with some water or a soft detergent, then dry with a clean cloth. It is not advisable to use abrasive products, aggressive chemical products, solvents, and products containing chlorine, or its compounds. When using a new product, it is highly recommended to first test it on hidden spot.

Cleaning behind toekick - Periodically, remove the toekick by taking them out. After cleaning the hidden spaces and before reassembling the toekick, verify that the clasps are still in the right position.

Polymeric laminate doors - Use a soft cloth and a specific detergent product. In case of resistant dirt, please use soft brushes and sponges with liquid or window detergents. Then, remove the detergent marks with a dry cloth to avoid streaking and opacity. Avoid using steel wool or

products containing abrasive pastes or powder detergents, which could damage the surface. Do not use acetone. In order to revitalize your surfaces, periodically use an antistatic product made of silicones; the best are the type used to clean automotive dashboards.

Lacquered doors - A variation of color is normal over time. For the ordinary cleaning of lacquered doors always use a soft cloth and non-abrasive detergent. When a more persistent stain appears you may use ethyl alcohol, but only on glossy lacquered furniture and in a diluted quantity. In case of scratching, your seller can provide you a bottle of lacquer touch up. Absolutely avoid using acetone, trichloroethylene, ammonia, abrasive creams or steel wool pads because these will scratch the surface permanently. Clean with degreasing agents diluted 100% with water.

Wooden doors (solid wood and veneered doors) - These are made with the best quality seasoned woods, using craft-made techniques and coated with the best paint. For this reason, it is important to avoid persistent water seepages, dripping, steam, etc. After a while absorption, mold and other problems may occur.

Please be aware that wood is a hygroscopic material and will be affected by environmental factors. It will swell in moist or foggy environments and it shrinks in dry ones.

Remember to dry water spills and the steam remaining on surfaces.

Periodically revive the surface by using waxes available on the market.

These few hints will be helpful to maintain the quality and natural beauty of the wood. In any case, do not worry about slight swelling or shrinking during seasonal changes.

These are not considered to be defects, but are a natural transformation of an “active” material.

For all of these products some precautions are needed to achieve perfect maintenance and cleaning.

First of all clean all stainless steel surfaces with soap and water or a neutral detergent.

Be sure to rub gently with a synthetic sponge and follow the glazing direction.

Rinse and dry with a soft cloth. To eliminate water stains use only specific products for stainless steel cleaning and follow the label instructions.

Please note that even the most pure water may

contain salts, iron, lime and chemical substances (acid or base) which can cause rust and corrosion stains on stainless steel surfaces.

In case of persistent stains please use a soft cloth with heated vinegar or denatured alcohol to clean them. If, after a while, the stainless steel surfaces look dull, clean them with a specific product available on the market.

Avoid using alcohol, abrasive substances and detergents containing chlorine or its compounds.

Doors, countertops, sinks, appliances, hoods and stainless steel surfaces - Clean stainless steel surfaces with soap and water or neutral detergent. Wipe with a synthetic sponge following the direction of the grain.

Rinse and dry with a soft cloth. Use only specific products for stainless steel and read entire label before using. Wipe off water stains but do not use water to clean the stainless steel surfaces because the water, even if sufficiently pure, can contain salts, iron, lime and chemical substances (acids or bases) which may cause the formation of oxidation or corrosion stains.

For stubborn stains (limestone, grease), use specific products or warm white vinegar or alcohol and wipe with a soft cloth for cleaning. If after some time the steel presents a matt finish, use a specific detergent. Do not use steel wool pads, abrasive substances and detergents that contain chlorine or its compounds.

Surfaces in aluminum - Clean aluminum surfaces with specific products or water and mild detergent, wipe with a synthetic sponge following the direction of the grain. Rinse and dry with a soft cloth. For stubborn stains (limestone, grease), use specific products or warm white vinegar or alcohol and wipe with a soft cloth for cleaning.

Laminate surfaces - Laminate provides a high standard of resistance to water, steam, stains, impact and abrasion. Use a soft cloth for cleaning. In case of stubborn dirt, use a soft brush or a sponge with liquid detergents or window cleaner detergents and then remove the traces of detergent with a dry cloth to avoid streaking or dulling. For the limestone stains use hot or warm water with the addition of a little vinegar. Difficult stains can be removed using detergents that do not have too much acid. Ink stains can be cleaned with alcohol. Do not use steel wool pads or products containing abrasive



pastes which might ruin the surface.

Stone, marble and granite countertops -

These are natural materials treated according to the most modern techniques of waterproofing. Normal maintenance involves periodic treatments for the best preventive care you can give to your countertop. This is why our counters always come with a little bottle of protective sealer to preserve its beauty and stain resistance.

Regarding marble and granite surfaces. Any dirt should be cleaned up immediately because of its porous surface. We recommended to clean the marble surfaces only with soap and water, avoiding liquid detergents. Red wine, cola, oil, vinegar, coffee, fruits and vegetables can cause stains and spots that are difficult to remove. For proper cleaning of granite countertops use mild detergents and alcohol. Any dirt should be cleaned up immediately. Streaks tend to disappear in two to three months.

Composite countertops (marble granules, cement and resins) - In most cases, soap and water or a mild detergent is all that is required to maintain its shine. Any dirt should be cleaned up immediately because fluids like red wine, cola, oil, vinegar, coffee, fruits and vegetables can cause stains and spots which are difficult to remove.

Tables - It is critical that the right product be used on the right surface of your table. For veneered surfaces, please follow the guidelines for wooden doors. No special maintenance is required. Periodically check that the bolts used to attach the legs are properly tightened. Avoid ironing on solid wood, veneer or laminate tables in order to prevent the heat from creating permanent stains or breaks in the surfaces. The tables are for domestic indoor use only.

Chairs - Determine the right cleaning product to use according to the material of your chair, carefully rinse and dry using a soft cloth. Be sure that all four legs must touch the floor while sitting. Do not swing, sit on the arms or on the back of the chair. If the seat is in natural straw, it does not require special precautions. The synthetic straw seat is equipped with a protective film with water repellent function; however, for more complete protection, it is advisable to cover the seat with a pillow. The chairs are for domestic indoor use only.

DISPOSAL OF THE MATERIALS

Recycle waste material, do not litter, but warn the Municipal Company for the waste collection. Separate your recyclable materials.

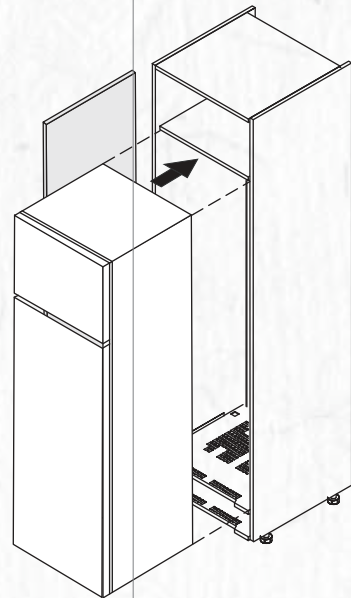
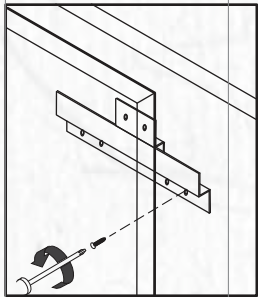
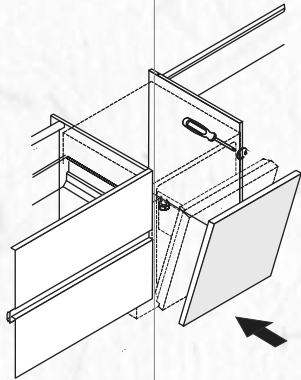
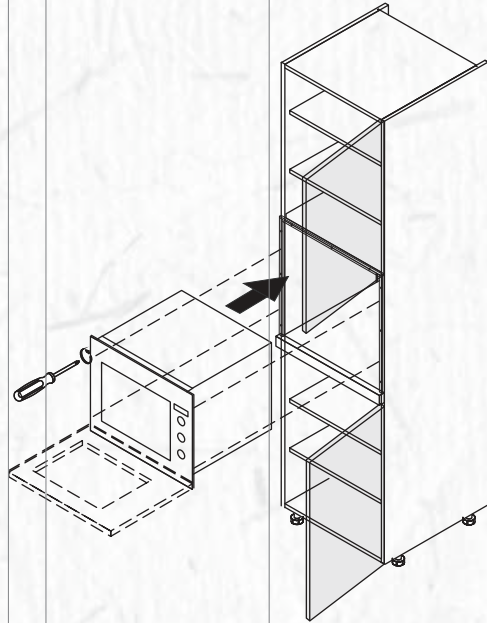
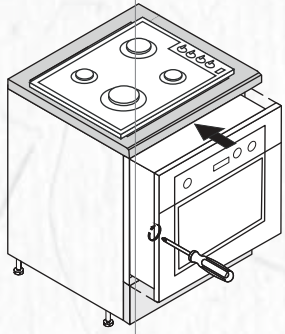
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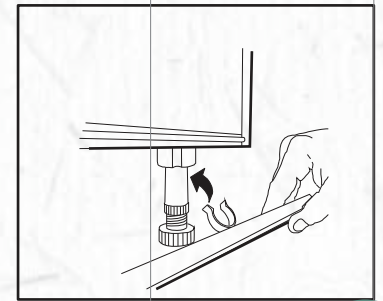
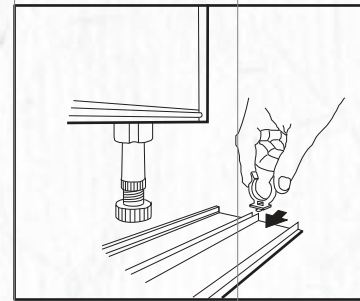
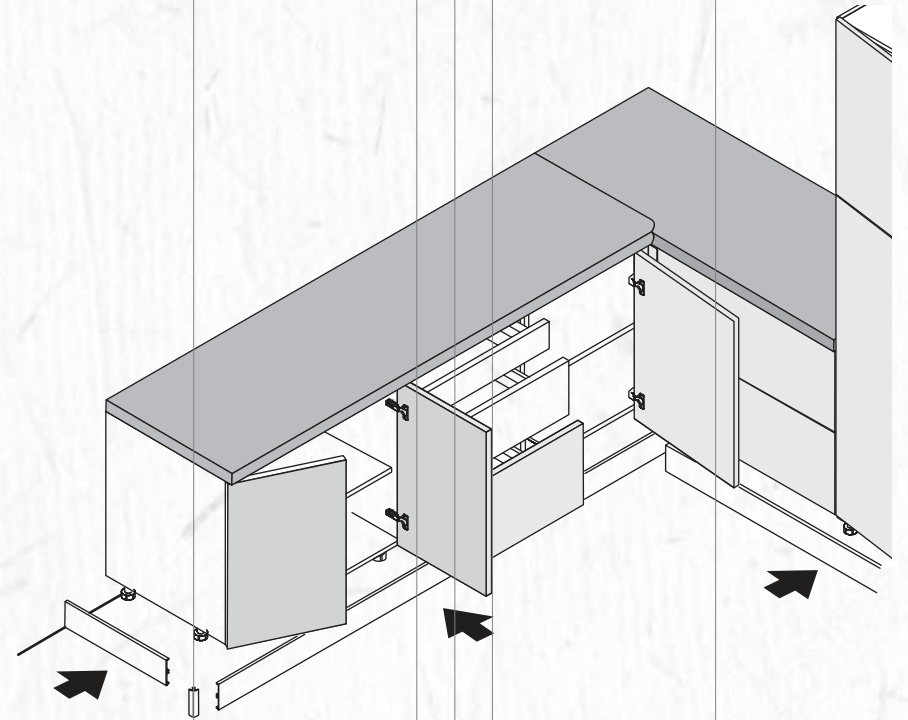
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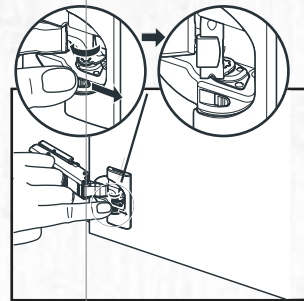
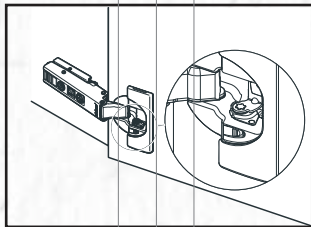
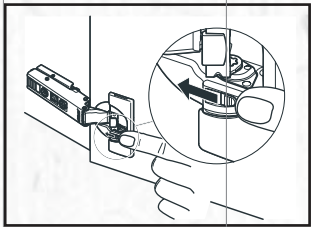
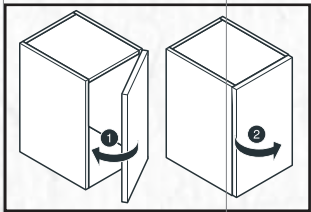
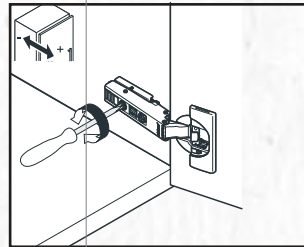
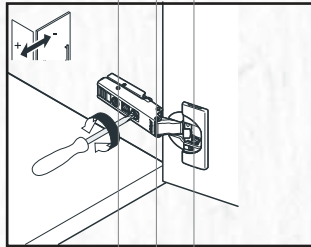
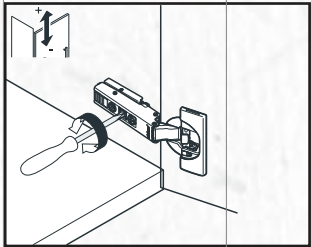
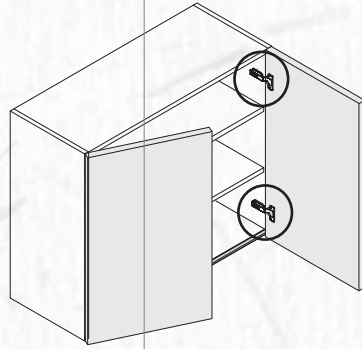
**BUILT-IN OVENS/MICROWAVES/
REFRIGERATORS/DISHWASHERS**



PLINTHS



DOOR ADJUSTMENTS WITH HINGES



DOOR/DRAWER/BASKET ADJUSTMENTS

