





Technical Informations

The worktop of a kitchen is one of the most important components and must be chosen carefully, as most preparation is carried out on it. The purpose of a top is not only to complete the kitchen furnishing harmoniously: besides styling and design, other characteristics such as resistance, practicality and functionality are important. The choice of the material to be used is therefore vital and, in the range of materials available on the market, porcelain stoneware is certainly among the best thanks to its technical and aesthetic features.

キッチンの天板は、調理のほとんどの工程を行う場とても重要なパーツであるため、慎重に選ぶ必要があります。天板は、キッチンのインテリアを調和させるもので、美観やデザインが重要ですが、そに加えて耐久性、実用性、機能性も必要な要素です。そのため使用する素材の選択は極めて重要です。市場で入手可能な様々な素材がある中でも、磁器ストーンウェアは、技術的にも美的にも、間違いなく最高の素材のひとつです。



PHYSICAL PROPERTIES	TEST METHOD ISO 10545* / ASTM*	REQUIRED STANDARDS	AVERAGE VALUE OF PRODUCTION
物性	試験方法	基準値	平均値 SAPIENSTONE
 Modulus of rupture 曲げ強度	ISO 10545.4	$\geq 35 \text{ N/mm}^2$	50,9 N/mm ²
	ASTM C 648	> 275 lbf (1,22 kN)	> 700 lbf
 Water absorption 吸水率	ISO 10545.3	$\leq 0,5\%$	0,02%
	ASTM C 373		
 Resistance to deep abrasion 耐摩耗性	ISO 10545.6	$\leq 175 \text{ mm}^3$	127 mm ³
	ASTM C1243		130 mm ³
 Stain resistance 耐汚染性	ISO 10545.14	Unglazed tiles: testing method available Piastrelle non smaltate: metodo di prova disponibile	CLASS 5 Superficie naturale Natural surface
	ASTM C1378	As reported	CLASS A
 Chemical resistance 耐薬品性	ISO 10545.13	Minimum CLASS B	Conforme
	ASTM C 650		

* According to the EN 14411 Encl. G/ISO 13006 Encl.G for unglazed dry-pressed ceramic tiles of the group B1a.

* Secondo la norma EN 14411 All. G/ISO13006 All.G per piastrelle di ceramica non smaltate pressate a secco del gruppo B1a.

** According to the ANSI A137.1 and ANSI 137.3 for glazed dry-pressed ceramic tiles with CLASS P1 water absorption.

** Secondo le norme ANSI A137.1 e ANSI 137.3 per lastre di ceramica smaltate, pressate a secco con assorbimento acqua CLASSE P1.



Surfaces in porcelain stoneware resist high temperatures, frost and thermal shock. These characteristics are fundamental in a kitchen, as the frequent contact with any hot pots and tools may damage the top. High temperatures and sudden thermal changes are unable to affect this material in any way over time thanks to its high technical performance.

Resistance to heat

耐熱性



磁器ストーンウェアは、熱や霜、熱衝撃に耐久性があります。キッチンの天板は、熱い鍋や道具に頻繁に触れることにより破損することがあるため、これらの要素は不可欠です。磁器ストーンウェアの天板は技術的な性能が高く、長期に使用しても高温や急激な熱変化による影響を受けることはありません。

As the worktop is intensively used in a kitchen, it may be scratched or scored very often by sharp or pointed tools, but also by rough everyday objects. Porcelain stoneware is definitely the hardest material among those available on the market, and thanks to its natural resistance, it is the ideal choice for minimise this kind of damage.

Resistance to scratches

耐傷性



キッチンの天板は頻繁に使用されるため、鋭利な道具や尖った道具、日常生活で使用されるザラザラした物でも傷がつくことがあります。磁器ストーンウェアは、市場にある素材の中でも最も硬く、その耐久性のおかげで、このような傷を最小限に抑えるのに理想的な素材です。

Resistance to stains and corrosion and ease of cleaning

耐汚染性、耐腐食性、クリーニングのしやすさ



Porcelain stoneware offers important characteristics such as extreme compactness and non-porosity, which make it the ideal choice for a kitchen top. As this material is impenetrable, even the most difficult stains can be easily removed: not only oil, wine, sauces and coffee, but also acidic substances such as lemon, vinegar or residues of detergents can be cleaned off without effort. The environmental impact is reduced as chemical products must be used in limited quantities for cleaning porcelain stoneware surfaces, and this also preserves their original beauty over time.

磁器ストーンウェアは、非常に緊密で無孔質のためキッチンの天板には理想的な素材です。油、ワイン、ソース、コーヒーだけでなく、レモンや酢などの酸性物質や洗剤の残留物も簡単に落とすことができます。表面のクリーニングに使用する化学製品の量は最小限でよいいため、環境への影響も少なく、長期間にわたって本来の美しさを保てます。

Surface hygiene

表面衛生



Scientific evidence shows that very porous materials foster bacterial proliferation more than non-porous materials. As porcelain stoneware is a compact, non-porous material, it is particularly recommended for the surfaces of a kitchen, above all for those particularly attentive to hygiene. Health is extremely important as well, which is why we like pointing out that SapienStone porcelain stoneware is NSF certified.

多孔質の素材は無孔質の素材よりも細菌の増殖を促進させることが科学的に証明されています。磁器ストーンウェアは緊密で無孔質素材のため、キッチンの天板には最適で、特に衛生面に気を配る方にはおすすめです。衛生的であることも非常に重要であるため、SapienStoneの磁器ストーンウェアはNSF認証を取得しています。

SAPIENSTONE

QUARTZ
SURFACE

GRANITE

MARBLE

SOLID
SURFACE

UV
RESISTANCE

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*

耐紫外線

FLEXIBILITY
加工性

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HEAT
RESISTANCE
耐熱性

SCRATCH
RESISTANCE
耐摩耗性

CHEMICAL
RESISTANCE
耐藥品性

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