

history

since 50 years alongside the leaders

celebrates his important finishing line of 50 years in the market. the constant commercial and structural growth have conduct her to be, in the years, one of the most important industrial reality in the sector of sinks' production. Love for the work, competence, tenacy and passion, are the ingredients that make her a leader in Italy and all around the world.

Always a realiable partner, for the best known and important Italian companies producing kitchens, provide to CM a stable control of a very considerable home-market share, while foreign market absorbs about half of the production, through manufacturers and distributors of similar worldwide prestige. CE and Inox Centre certify the quality of products and the exclusive use of stainless steel AISI 304 18/10.

products

Cm in your kitchen

Design and manufacturing quality are 100% Italian: a big success, that of worktops and sinks for kitchen produced by CM Spa, for 50 years.

Range, versatility, service, attention to environment and safety of the end-user: time and experience have enriched the know-how of CM, which responds with accuracy and efficiency to the requests coming from partners, also the most demanding, and to the changed market requirements.

A technical and industrial assets that has led the company to the top of his sector: as witnessed by the significant percentage of market covered and the cooperation with most of the major kitchen furniture manufacturers.

Classicstyle and Luxurystyle are the two lines offered by CM to its customers, with different functional and aesthetic characteristics, to cover entirely the commercial demand, keeping both on the top step of their respective market segments.

This year even more rich, thanks to the insertion of products realized with innovative materials: Stone-System and Metal-System

steel the heart of your home

A CM sink lights up and brightens the kitchen that welcomes it.

It's easy to reach: CM has, on its side, the emotion of the lines, modern and functional, never cold or impersonal, often entrusted to the study of designers and specialized engineers.

It can then rely on the living-qualities of steel, on its unique gloss, on its ability to protect itself from rust and time, to last for a longtime period.

CM filters these natural qualities through its 50 years experience, mixes with taste and knowledge, adds technical perfection and manufactures sinks of which every kitchen can be proud.

This brand, issued by the Italian stainless steel association "Centro Inox", marks out the AISI 304 18/10 stainless steel material, whose main feature is that it does not rust if exposed to air and water.

Stainless steel has a property that makes it unique: it is self protecting. Thanks to its alloy elements, it forms a thin transparent "passive layer" on its surface.

Even if the surface is scratched or otherwise damaged, this very thin passive layer, made up of only a few atoms, instantly reforms due to the effect of the oxygen in the air or water.

This explains why stainless steel does not require any coating or other protection to remain shiny and sparkling, even after decades of use.

stone-system & metal-system

Stone-System and Metal-System are born after a deepened job search of many years, with the aim to improve the characteristics of "granite" products, already existing in the market. The studies have allowed us to reach the aim of increase the resistance to thermic shocks, the resistance at the impacts and to reduce the roughness of worktop, making easier the cleaning.

It was possible to introduce these innovations without compromise the resistance to scratches and to the chemical aggression, characteristic of granite products

due by the using of acrylic resin and quartz (this last, also indicated as natural granite). The materials have a surface with both visual and tactile effect, like to natural stone.

The composition of Stone-System join traditional elements with “news” elements, at which is due a bigger resistance at impacts, a bigger resistance to thermic shocks, it makes easier the cleaning of surfaces and antibacterial protection, due to an hygienic treatment realized in all the surface of the sink.

The characteristic of Stone-System is the homogenous concentration of natural granite and acrylic resin in all the sink surface, these are some of the important elements that have allowed to obtain a very innovative and reliable product, with an aesthetic very similar to natural stone.

The characteristic of Metal-System is the homogenous concentration of natural granite and acrylic resin, (join to a percentage of metallic particles) in all the sink surface; this is one of the important elements that have allowed to obtain a product very innovative and reliable. Aesthetically gleaming and shiny

cleaning of steel

beauty forever, with a few caresses

The stainless steel sink needs of little but important shrewdnesses to remain unchanged in the time:

- use exclusively neutral creams, applying them with a soft cloth or chamois leather for easy dirty or finger marks, or with nylon rubbers (known as “scotch brite”) for obstinate dirty; abrasive and metallic rubbers are absolutely to avoid because they create scratches and also they release carbon steel deposits that, with moisture, may realize reddish spots.

- rinse plentifully with clean water

- dry immediately with a soft cloth, following the finishing.

Rinse phase and drying phase are very important to remove all the traces of detergent that would be very harmful for the brightness of sink, and also to avoid marks or traces of limestone (in this regard it would be optimal don't leave in the sink, for a long time, wet sponges). It is important to pay attention also to the quality of water, not only for the quality of limestone but, also for the percentage of iron that, when high, may cause dark marks similas to rust: in

this case, we suggest to dry the sink always after the use and, above all, make a weekly cleaning with a specific cream product like “Buffel Inox”, recommended by CM, applying it pure (not with water) with a cloth/paper following the finishing. Sometimes, also foods can mark the steel, we recommend to don't leave acids foods, or with an high percentage of salt, in contact with the sink for a long time, otherwise we suggest you to rinse plentifully. Corrosive elements, ferrous tools (for example, scissors) mustn't be left in the steel surface.

In the firsts months of the use of sink, the surface has a bigger resistance to hold water and, for this reason, can appear some “water ponds”, simply eliminable with an absorbent cloth. This “particularity” is due to the water viscosity, to its chemical composition and to the sink finishing: the water is withheld for the cohesion between the two elements (to verify this case, it's enough to observe, for example, as the water drops are withheld even in a vertical wall, like a mirror a glass).

cleaning stone-system and metal-system beauty assured in time

Clean your sink using a cloth or a wet sponge with warm water and neutral detergents. Don't use aggressive detergents, acids or basics. Rinse out the surface with plentiful water.

Traces of heavy dirty, can be removed by a soaked cloth in diluent bleach or alcohol and, after that, we suggest you to rinse the surface with plentiful warm water.

The sink in Metal-system or Stone-system is a mix of materials that makes it very resistant, but this characteristic can cause streaks due by the rub with metallic binding, they can be deleted with usual brushes and detergents.

Recommended

Don't use alkaline substances as ammonia or caustic soda

Don't lay directly in the sink, pots just removed from the fire

Don't cut directly to the worktop, but always use the provided chopping boards

installation

Nowadays CM sink's installation is easier

Since always, CM is careful to the product's innovation and to the mechanization of productive phases, in order to assure service and guaranty to the customer.

An automatic machinery apply directly the sealing gasket to the sink, in replacement of manual work of the installer, with consequent guarantee of an always workmanlike installation .

The products is therefore equipped with a gasket that allows the perfect sealing of the contact point between the sink and the worktop. The machinery mixes the two components of filler: Polyol + Isocyanate, which together form a polyurethane substance, completely non-toxic, that is spread in few seconds along all the perimeter of CM sinks. In few minutes the sealing gasket is dry and the sink is ready to be dispatched, with full respect of normal delivery terms

Perforation for mixer in stainless-steel sinks

All sinks are delivered with tap hole as standard.

The models which show in the catalog the indication of 2- mixer tap holes are equipped with an automatic waste kit, with its own control.

The models which show in the catalog the indication of 3- mixer tap holes are equipped with two automatic waste kits, each with its own control.

On each model with F 3" drain hole can be installed the CM waste disposal unit.

Hole for tap and/or automatic control lever has 3,5 cm diameter

Perforation for mixer in Stone-System and Metal-System's sinks

The sinks is arranged, for mixer installation, with a pre-hole of Ø 35 mm that allows to choose the direction during the installation's phase. The hole can be made thanks to a milling cutter of Ø 35 mm, assembled with a usual drill.

technical information for the positioning of stainless steel bowls

the indication of right or left version refers to the position of the bigger bowl of the sink

for models without drainer, it is necessary to refer to the position of the bigger bowl of the sink.

in the case of models with special features (see example on the side), you should refer to the position of the largest bowl of the sink compared to the smallest one.

in the case of models with single bowl, of which drain hole does not occupy a

central position, you must refer to the position of the hole to determine the direction.

inox center

Inox Center brand acquired by CM SpA to give a further quality guarantee to the market and to its own customers

is a distinctive brand that certifies the exclusive use and authenticity of the stainless steel AISI 304 18/10 employed for the production of our sinks.

Moreover, Inox Center brand has been registered and it's so protected in Italy and in Europe.

Inox Center brand, inclusive of the major producers of stainless steel, provides consultancy through data, technical information of physical-mechanical features and steel corrosion resistance properties.

Among the various initiatives in which it participates, there are also National and European regulation commissions dedicated to the stainless steels.

CM SpA is therefore proud to exhibit the Inox Center brand already since a long time.