



authentic materials

Collection 2022



systemo.■



authentic materials

Special materials for kitchen design

As key elements within a kitchen, worktops are subjected to all sorts of challenges. Food is stored and prepared on their surfaces – and children sometimes even sit on them. Durability and robustness are naturally top priorities. The type of worktop selected depends on users' lifestyles and cooking habits.

Differing worktop care requirements also play a role. In addition to their practical uses, worktops are also striking design features. Never before have people enjoyed such a wide array of possibilities in this regard. Systemo offers a huge range of authentic materials to choose from. Whether elegant ceramic, fine quartz, innovative SensiQ, matt glass or warm solid wood, the choice of a certain material, colour and worktop thickness has a considerable affect on the kitchen's overall appearance. In addition to worktops, Systemo offers several other elements that give kitchens a uniform, contemporary look: wall cladding, support panels and bar panels for creating a sociable cooking island.

For those looking to make their kitchen an oasis within the home, Systemo offers surfaces with an authentic look, pleasant feel and outstanding cleaning and care properties that are designed to withstand all everyday kitchen activities – for a stylish appearance and boundless cooking enjoyment for many years to come. Discover the diversity of the Collection 2022 and draw inspiration from the wide range of design possibilities offered by the authentic materials in the Systemo range.

authentic materials

Authentic materials for outstanding durability



Systemo worktops are characterised by natural materials that have been prepared to meet the high demands of kitchen environments. Ceramic and quartz look wonderfully elegant while also being robust, resistant to acids and safe for use with foods. Their non-porous surfaces guarantee good hygiene and simple care.

Opti-white glass worktops are made of silica, lime and soda. Their surfaces are resistant to scratches and cut marks thanks to a special finish treatment.

The open-pored structure of the solid wood worktops creates a pleasant room climate. Regular care helps to preserve the material's natural beauty.

The premium workmanship of the innovative laminate SensiQ makes it the perfect addition to the Systemo range. Its unique high-tech surface offers outstanding resistance to fingerprints.

Systemo elements – authentic materials for unique kitchen design.



authentic materials

Coherent design

Modern kitchen design is characterised by clear lines and uniform composition. Systemo offers a broad range of design solutions for a contemporary look. Whether wall cladding, support panels or a bar panel, Systemo elements help make your dream kitchen a reality.

When designing premium kitchens, the wall cladding should ideally match the worktops. To ensure this is also the case with ceramic and quartz stone tiles, the Systemo panel system is also available in these materials. Systemo panels are elegant, easy to clean and sturdy. The slender stainless steel coloured or onyx black intermediate profiles add a minimalist touch.

Organisational units for kitchen utensils or herbs can be easily hung on the wall. The support panels have also become unique design features. Matched with the unit fronts, they create a cubic, almost monolithic effect. For a truly elegant design, the unit fronts, support panels and recess panels can all be designed from the same material.

Whether as a bar table or an extension table for dining, Systemo bar panels look truly striking and contrast beautifully with the flat fronts to add a premium touch. As a result, the kitchen becomes a social hub.

Ceramic

Durability meets elegance! Thanks to its extraordinary technical characteristics, ceramic is frequently used in the tool and aerospace industries as well as in the field of laboratory technology. For some time now, it has also been taking over kitchens!

Its innovative functionality makes the material a favourite among professional chefs. The non-porous surface absorbs neither liquids nor grease, making it easy to clean and hygienic. Combined with excellent resistance to scratches, wear, UV light, household chemicals and food, this ensures impressive durability.

Those with a flair for aesthetics love the combination of the pleasant, natural-stone-like feel and the elegant appearance. Systemo ceramic comes in a broad range of colours, enabling customised, modern kitchen designs every time.

authentic materials



Ceramic's properties

- 1 Scratch and cut resistant
- 2 Safe for use with foods
- 3 Pressure and impact resistant
- 4 Acid and chemical resistant
- 5 Non-absorbent
- 6 Thermally resistant

1 Ceramic is largely scratch and cut resistant. Despite this, we recommend always using a chopping board to protect your high-quality kitchen knives as these may otherwise become blunt or leave metal abrasion marks on the worktop.

2 Systemo ceramic provides a hygienic work area that does not release any harmful substances. The non-porous structure prevents the development of mould and bacteria. This makes the ceramic surface ideal for direct contact with food, which can be safely stored or prepared on the worktop.

3 Systemo ceramic worktops are pressure resistant and extremely robust; they will not be affected by everyday kitchen activities. Ceramic is a very hard but brittle material. As with other materials, concentrated loads should be avoided as they can cause damage. When cleaning the kitchen, you should therefore refrain from supporting your entire weight on the worktop as this can subject it to too high a load, especially around thin strips, such as in the sink area. This can result in the formation of cracks.

4 Thanks to its resistance to chemicals, acids and alkaline substances, ceramic is ideal for use in the kitchen.

5 Systemo ceramic worktops have a low absorption level, making them watertight and resistant to fluids.

6 As ceramic worktops are sintered at temperatures of about 1,000 °C, they are extremely resistant to high temperatures. Despite this, you should still refrain from placing hot pots and pans directly on the worktops so as to avoid discolouration or damage. The thin strips around the worktop cutouts are at particular risk. For complete peace of mind, an appropriate trivet should be used.

7

A non-film-forming glass cleaner and a soft microfibre cloth are recommended for everyday cleaning. More stubborn dirt can best be removed using an intensive or all-purpose cleaner.

In areas where food is stored and prepared, it is important to use a two-step cleaning process. There is no need to treat the surface with special care products.

8

Systemo ceramic is the ideal material for creating smooth transitions between the sink and the worktop – hygienic, visually perfect and with no sharp edges.

As a practical side effect, the worktop is easy to keep clean as there are no height differences or joints where dirt can accumulate.

9

When installing an undermount sink, only a 0.7 cm rim remains above the edge of the sink. This creates a beautifully subtle, delicate frame for the stainless steel sink.

As there are no height differences or joints in the surface, the worktop in the sink area is easy to clean.

10

Ceramic is ideal for creating linear edges. For a modern appearance, the splashback is mitred and glued to the worktop.

A chamfer is applied to the mitred edge to create an almost invisible joint. This intricate detail is available for worktops with a thickness of 1.5 cm, 3.0 cm and 4.0 cm.

11

Depending on the colour, the maximum size of a Systemo ceramic worktop is 298 cm x 120 cm or 318 cm x 120 cm. The generous dimensions make this material ideal when designing large kitchens.

12

The 2.0 cm solid worktop with milled top and bottom edges is a new addition to the range.

Ceramic: planning details

- 7 Cleaning and care
- 8 Flush-mounted hob and sink installation
- 9 Undermount sink installation
- 10 Edge finishing
- 11 Worktop sizes
- 12 New addition

Ceramic: colours and finishes



C2270
Arctic black

C2040
Lava black

C2250
Alpina nero

C2050
Graphite

* This finish features different colour gradients within the worktops. This can lead to colour differences in areas where two worktops meet.

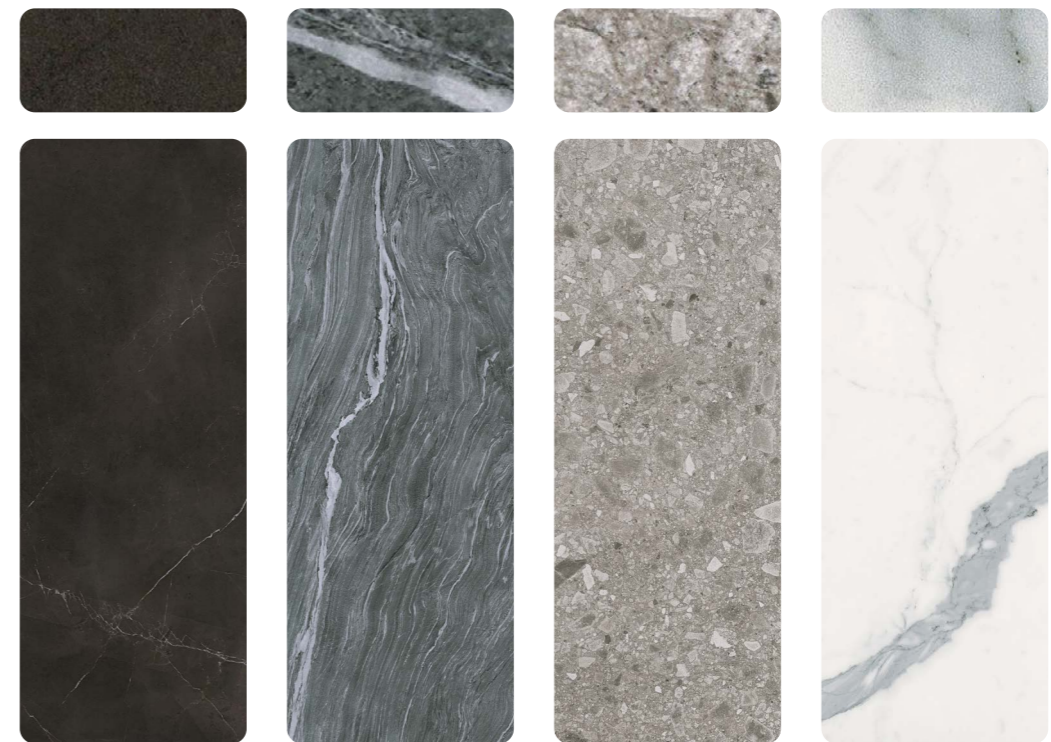


C2760
Marble grigio effect*

C2070
Concrete grey effect*

C2210
Concrete grey

C2190
Luna grigio



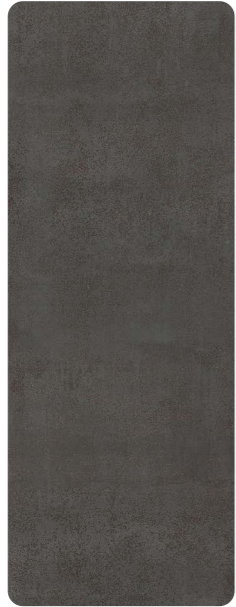
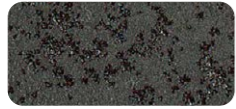
C2770
Marble nero effect*

C2280
Alpine slate grey*

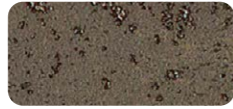
C2180
Terrazo grigio

C2160
Marble Carrara effect*

* This finish features different colour gradients within the worktops. This can lead to colour differences in areas where two worktops meet.



C2730
Iron glimmer grey



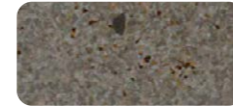
C2080
Iron glimmer brown



C2300
Quartzite grey*



C2750
Marble bianco effect*



C2290
Concrete brown grey*



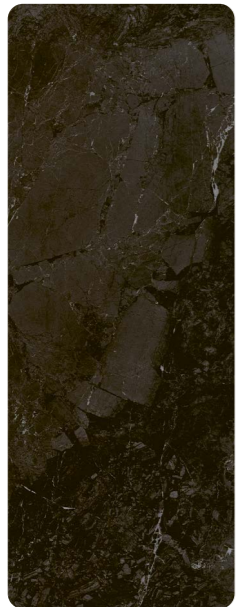
C2240
Travertine dark matt effect*



C2230
Travertine high gloss effect*



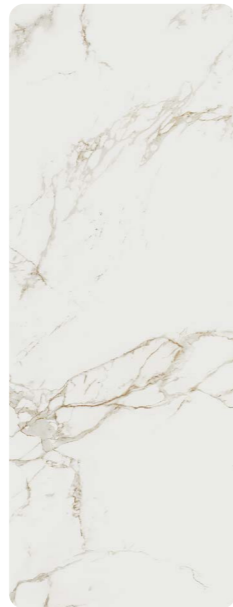
C2780
Bianco beige



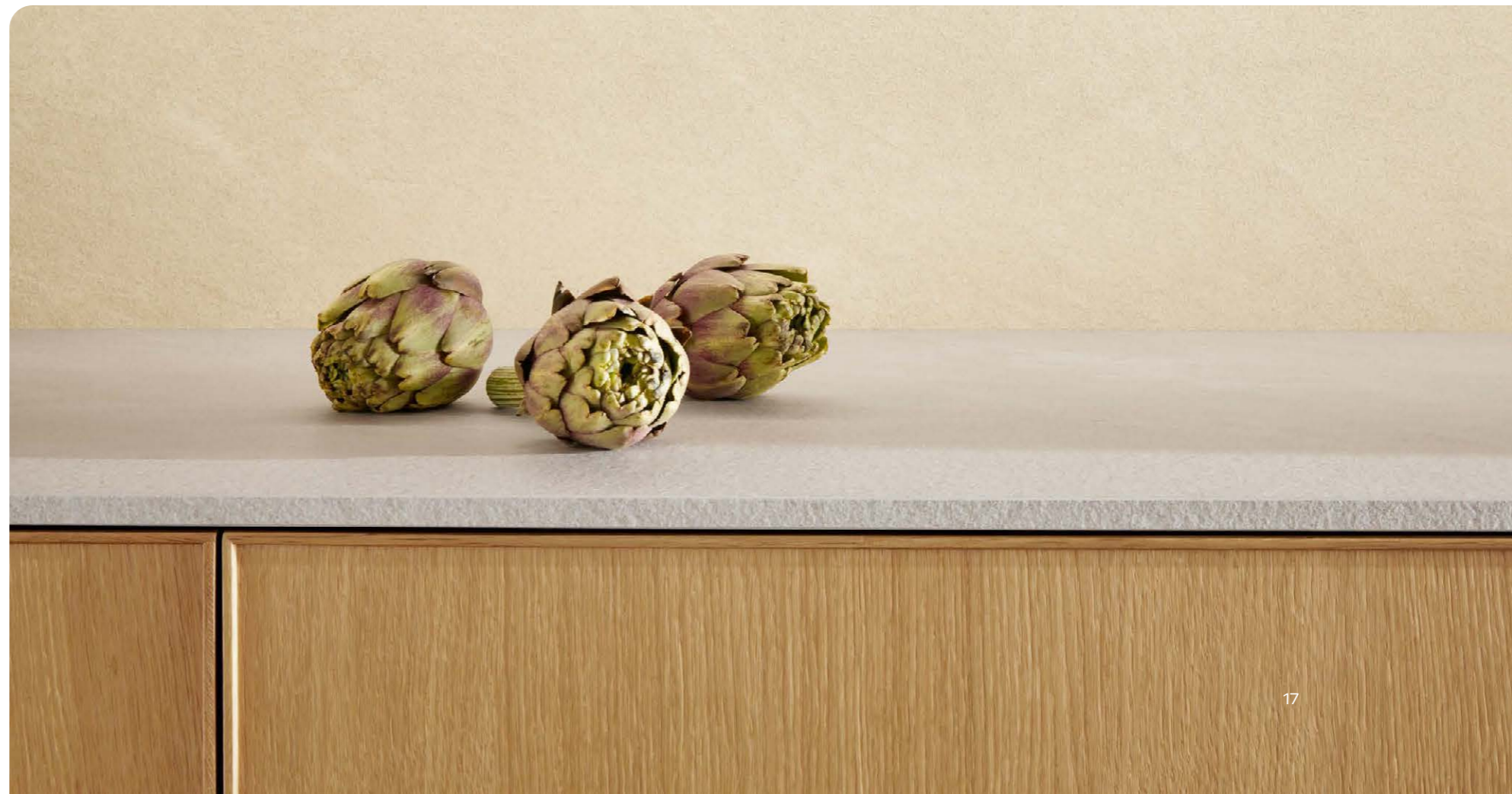
C2220
Porto nero high gloss



C2260
Marble Dolomiti effect



C2310
Marble Venezia effect



Quartz

 **silestone**[®]
Designed by COSENTINO

If you like natural stone, you will love quartz – Systemo's revolutionary material offers wonderfully impressive material, cleaning and care properties.

Systemo quartz is a hybrid material made from natural minerals and recycled materials, which make the surface extraordinarily hard and durable. The components are mixed in a complex procedure, poured into a mould and processed into a worktop material using high pressure, vibrations and a vacuum. One side of each piece of material is then ground or polished to create a matt finish. The optimum combination of the components and the modern production method give Systemo quartz similar mechanical-physical properties to high-quality natural stone. The respective worktops are then made to order from the pieces of worktop material.

Quartz worktops from the Systemo range impress with their individual appearance, unique aesthetics and outstanding functionality.

authentic materials



Quartz's properties

- 1 Scratch and cut resistant
- 2 Safe for use with foods
- 3 Pressure and impact resistant
- 4 Acid resistant
- 5 Non-absorbent
- 6 Thermally resistant

1 Quartz is one of the hardest materials in the world, second only to diamonds. Worktops made from this material are therefore largely resistant to scratches and cut marks. Despite this, we recommend always using a chopping board to protect your high-quality kitchen knives as these may otherwise become blunt or leave metal abrasion marks on the worktop.

2 Systemo quartz worktops are ideal for direct contact with food, which can be safely stored or prepared on them. As the fine, non-porous surface does not absorb any foreign particles, it is extremely hygienic.

3 Systemo quartz worktops are highly pressure resistant – and will not be affected by everyday kitchen activities. As with other materials, concentrated loads should be avoided as they can cause damage. When cleaning the kitchen, you should therefore refrain from supporting your entire weight on the worktop as this can subject it to too high a load, especially around thin strips, such as in the sink area. This can result in the formation of cracks.

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

5 Systemo quartz has a sealed, smoothly polished surface that is practically non-absorbent. As a result, liquids (e.g. oil) do not leave any permanent marks. Even smaller blemishes, such as fat spatter near the hob or coffee cup stains, can be easily removed.

6 The elegant material is highly resistant to standard cooking temperatures. Despite this, you should still refrain from placing hot pots and pans directly on the worktops so as to avoid discolouration or damage. The thin strips around the worktop cutouts are at particular risk. For complete peace of mind, an appropriate trivet should be used.

7

A non-film-forming glass cleaner and a soft microfibre cloth are recommended for everyday cleaning. More stubborn dirt can best be removed using an intensive or all-purpose cleaner. In areas where food is stored and prepared, it is important to use a two-step cleaning process. There is no need to treat the surface with special care products.

8

Quartz is ideal for creating smooth transitions between the sink and the worktop. As a practical side effect, the worktop is easy to keep clean as there are no height differences or joints where dirt can accumulate.

9

The 1.2 cm thick worktop subtly frames the stainless steel sink. The new material also continues around the stainless steel sink to produce an uninterrupted appearance. As there are no height differences or joints in the surface, the worktop in the sink area is easy to clean.

10

Systemo uses a sleek edge design to optimally present the quartz worktop. To create a contemporary look, the splashback is mitred and glued to the worktop then a small chamfer is applied to the mitre corner. This creates an almost invisible joint. This intricate detail is available for worktops with a thickness of 2.9 cm and 3.9 cm.

11

Creative kitchen designs require unusual solutions. In the case of a change of depth, instead of joining two worktops together as usual, Systemo quartz can be produced as a single piece. The joint-free protrusion is made possible by the use of modern cutting technology.



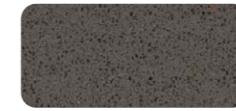
Quartz: planning details

- 7** Cleaning and care
- 8** Flush-mounted hob and sink installation
- 9** Undermount sink installation
- 10** Edge finishing
- 11** Protrusions

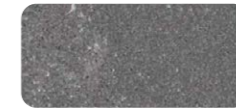
Quartz: colours and finishes



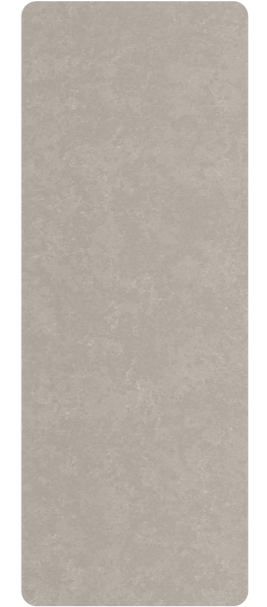
Q1300
Negro Tebas 18
polished



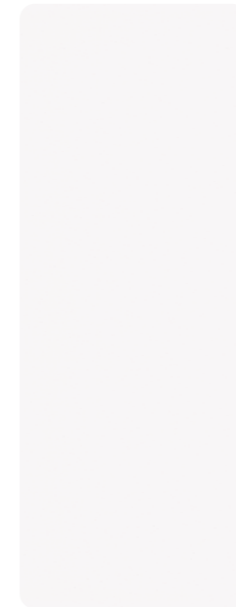
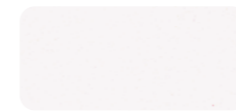
Q1310
Cemento Spa
polished



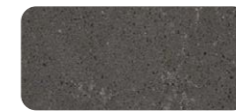
Q1320
Seaport
matt



Q1330
Poblenuou
matt



Q1340
Blanco Zeus
matt



Q1360
Calypso
matt



Q1350
Et Marquina
matt



Q1370
Et Calacatta
Gold matt

SensiQ

In choosing Systemo SensiQ worktops, you have opted for a material with outstanding properties. The new manufacturing process creates a surface with an unprecedented look and feel. The material also impresses with outstanding technical properties and its resistance to external influences.

The use of new materials and a special manufacturing process create a unique and durable surface. Thanks to special components, the material is largely protected against fingerprints (anti-fingerprint effect). The surface feels soft, has a refined, matt finish and is highly resistant to external influences. It can easily withstand impacts, scratches and even conventional household cleaners.

SensiQ comprises a laminated surface made of different layers of paper. Electron beam hardening gives the surface its ultra-matt look and velvety soft feel. SensiQ is water repellent, hygienic (with a high efficacy against germs and excellent mould resistance), perfect for contact with food and easy to clean.

authentic materials



SensiQ: properties and planning details

- 1 Scratch and cut resistant
- 2 Safe for use with foods
- 3 Cleaning and care
- 4 Flush-mounted hob installation
- 5 Undermount sink installation
- 6 Edge finishing

1
SensiQ surfaces are highly robust and therefore ideal for use as worktops. The material used and the special processing methods make the surfaces highly resistant to scratches and cut marks. A chopping board should always be used to protect the surface when cutting up food.

2
The surface is hygienic because no substances can be released or deposited. Its smooth finish largely prevents the development of mould and bacteria. This makes the SensiQ worktops ideal for direct contact with food, which can be both stored and prepared on them.

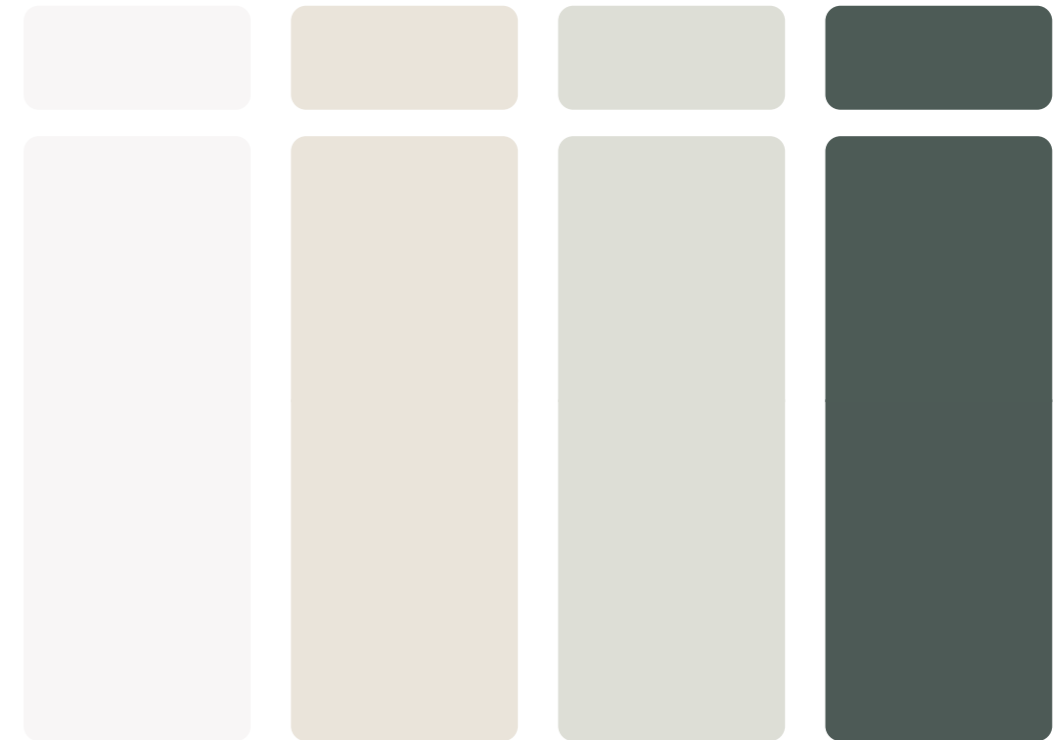
3
Clean the surface with a conventional degreaser and a microfibre cloth. Daily cleaning with a dirt eraser is recommended to ensure sustained surface regeneration.

4
Modern kitchen design is characterised by restrained shapes and linear design. Systemo SensiQ is the ideal material for creating smooth transitions between the hob and the worktop – hygienic, visually perfect and with no sharp edges. As a practical side effect, the worktop is easy to keep clean as there are no height differences or joints where dirt can accumulate.

5
When undermounting a sink, this is glued directly under the SensiQ material. To this end, the sink area of the worktop is milled out, then the basin is inserted and sealed with resin. This creates a very subtle, delicate frame for the stainless steel sink. Furthermore, the cutout is completely watertight and the sink area is optimally protected against moisture. This installation method makes it possible to clean the sink area quickly and conveniently.

6
The modern SensiQ surfaces are predestined to create refined kitchen designs. For this purpose, the worktops have a 16 mm matching-colour edge. The corners are slightly rounded to give the worktops a highly understated look. This makes it possible to create ultra-modern, clear and minimalist kitchens.

SensiQ: colours and finishes

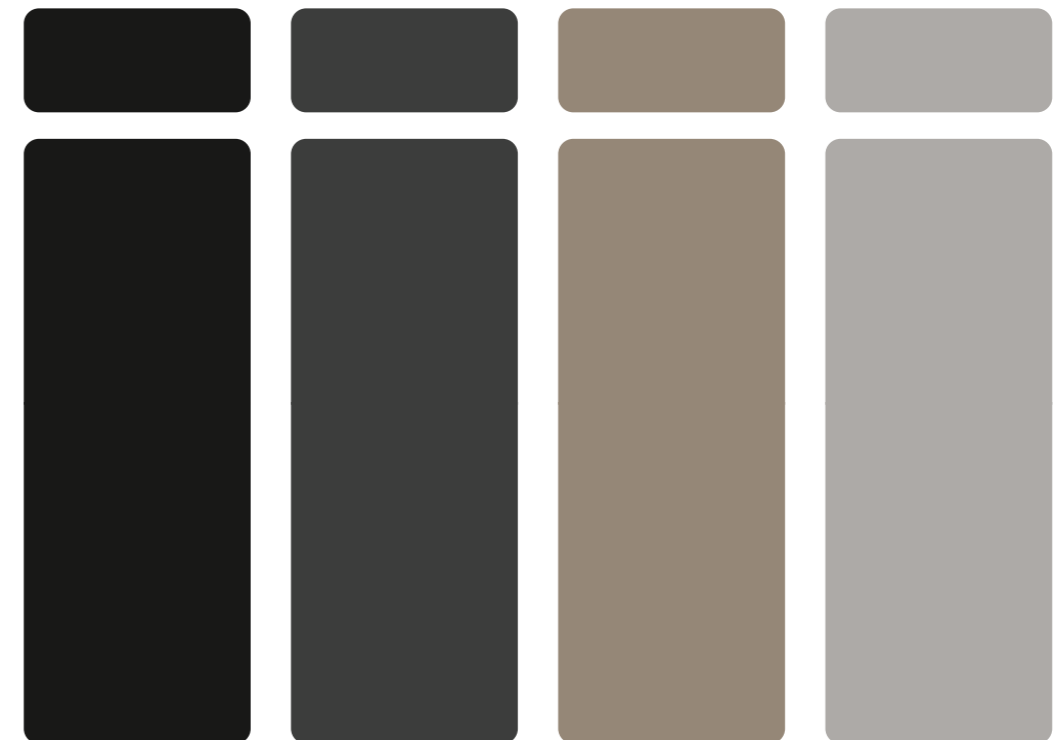


K092F
SensiQ
crystal white
fine matt AFP

K097F
SensiQ
seashell white
fine matt AFP

K122F
SensiQ
crystal grey
fine matt AFP

K142F
SensiQ
cobalt green
fine matt AFP



K187F
SensiQ
onyx black
fine matt AFP

K192F
SensiQ
lava black
fine matt AFP

K202F
SensiQ
Sahara beige
fine matt AFP

K237F
SensiQ
stone grey
fine matt AFP



K262F
SensiQ
terra grey
fine matt AFP



K277F
SensiQ
agate grey
fine matt AFP



K292F
SensiQ
indian red
fine matt AFP



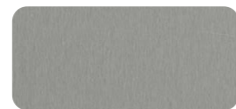
K347F
SensiQ
tuscan yellow
fine matt AFP



K417F
SensiQ
azure blue
fine matt AFP



K492F
SensiQ
mocha brown
fine matt AFP



K257F
SensiQ
inox
fine matt AFP



Glass

People have always been fascinated by glass. Even as a material for worktops, it is truly eye-catching.

Offering outstanding material and care properties as well as many design possibilities, this smooth material is ideal for worktops.

The specially treated surface of the satinated opti-white glass offers impressively high resistance to scratches and cut marks as well as optimum colour rendering.

For those looking to add a personal touch, Systemo offers a wide range of glass colours, from crystal white to bronze. The fact that the appearance of lacquered glass surfaces changes depending on their inherent colour and surface structure as well as the lighting conditions creates fascinating effects, perfect for those looking for a unique design.

authentic materials



Glass's properties

- 1 Scratch and cut resistant
- 2 Safe for use with foods
- 3 Cleaning and care
- 4 Undermount sink installation
- 5 Flush-mounted hob installation
- 6 Edge finishing

1 Glass surfaces are hard and durable. A special surface treatment gives the worktops their satin finish, which is particularly resistant to cut marks and scratches. Despite this, a chopping board should always be used to protect the surface and your knives when cutting up food.

2 Glass surfaces offer excellent hygiene as they cannot release any substances. This makes them ideal for contact with food, which can be safely stored or prepared on the worktop.

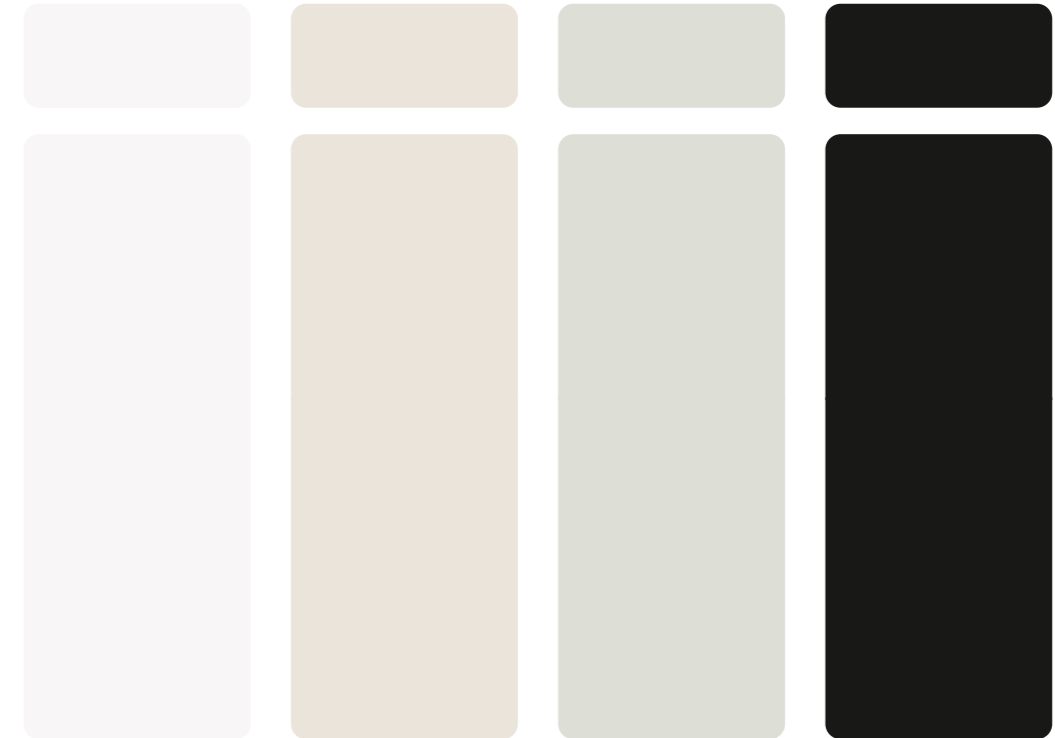
3 Glass surfaces are easy to clean and do not require any special care. A conventional glass cleaner is recommended for everyday cleaning. Furthermore, greasy or oily products should be avoided.

4 When installing an undermount sink, this is directly inserted below the surface at the factory. This creates a very subtle, delicate frame for the stainless steel sink. The cutout is completely watertight and the sink area is optimally protected against moisture and easy to clean.

5 Systemo glass is the ideal material for creating smooth transitions between the hob and the worktop – hygienic, visually perfect and with no sharp edges. As a practical side effect, the worktop is easy to keep clean as there are no height differences or joints where dirt can accumulate.

6 The glass worktop is predestined to create a subtle appearance. The edges are ground and given a 1 mm chamfer at the top and bottom. This makes it possible to create contemporary, clear and minimalist kitchens.

Glass: colours and finishes

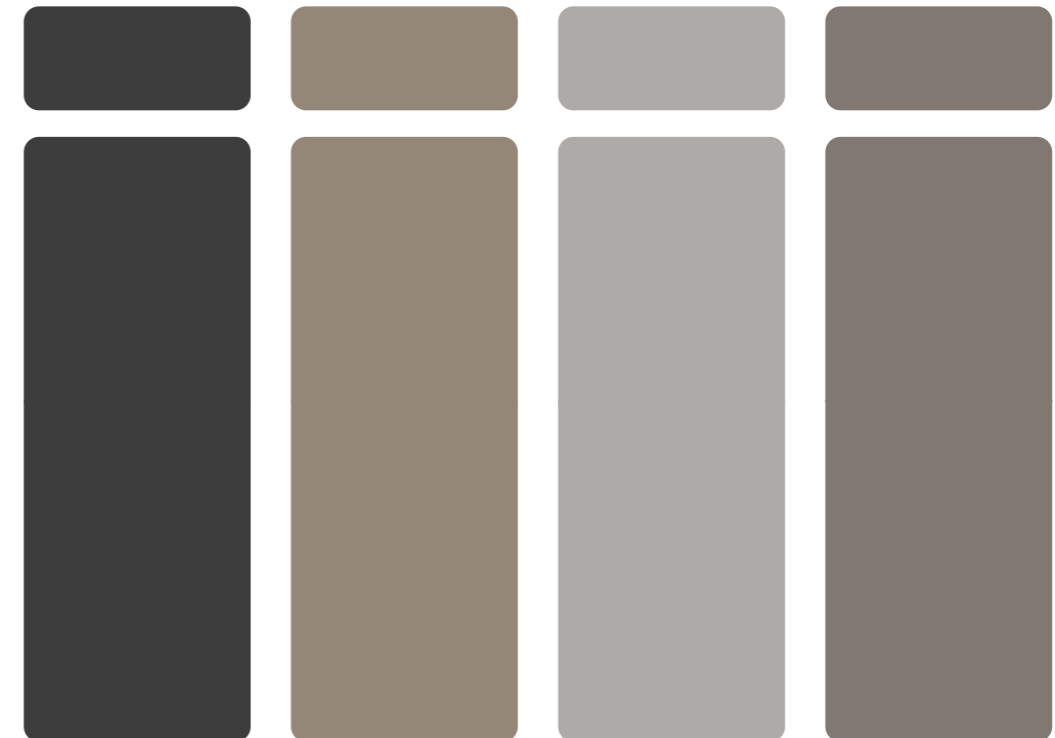


G092A
Glass matt
crystal white
AS

G097A
Glass matt
seashell white
AS

G122A
Glass matt
crystal grey
AS

G187A
Glass matt
onyx black
AS



G192A
Glass matt
lava black
AS

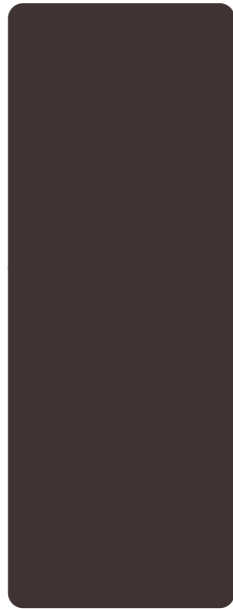
G202A
Glass matt
Sahara beige
AS

G237A
Glass matt
stone grey
AS

G262A
Glass matt
terra grey
AS



G277A
Glass matt
agate grey
AS



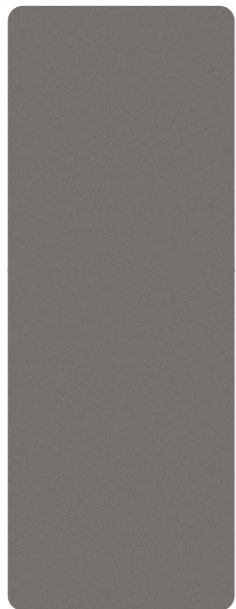
G492A
Glass matt
mocha brown
AS



G572A
Glass matt
platinum
metallic AS



G577A
Glass matt
bronze metallic
AS



G582A
Glass matt
basalt metallic
AS



Solid wood

Nature trumps all – solid wood is a natural material that develops its own unique character over time. Our timber comes from sustainably managed forests and is pre-treated with a high-quality solid-wood oil. When producing our worktops, we exclusively use high-quality timber and are committed to offering outstanding workmanship.

Slight variations in colour, grain and structure are signs of authenticity and make every worktop unique.

The material's open-pored surface creates a pleasant room climate. Its warm and soft feel offers a sensual experience. Regularly cared for, your worktop will bring you joy for years to come.

authentic materials



Solid wood's properties

- 1 Stability
- 2 A living material
- 3 Cleaning and care
- 4 Inset sink installation
- 5 Edge finishing
- 6 Worktop sizes

1 Systemo solid wood worktops are highly stable due to their solid finish. The individual pieces of solid wood are finger-jointed so the worktop has to do little work. Worktops with depths of 100 cm or more are additionally reinforced with metal on the back to reduce their risk of warping.

2 Systemo solid wood worktops are oiled twice in the factory. This preserves the wood's structure and natural elegance. Due to their open pores, the worktops can react to changes in the room climate. They absorb small amounts of moisture, which they later release to create a pleasant living environment. However, this means that liquids can penetrate the wood.

3 To preserve their natural beauty, natural wood surfaces should be regularly cleaned and cared for. Regular care also keeps the surface in a good condition for years to come. Prolonged exposure to dirt and liquids should generally be avoided by removing them immediately. Regularly treating the worktops with a special HABiol wood care oil helps preserve their natural appearance and protect them from marks and dirt.

4 To preserve the condition of the worktop in the sink area, we solely recommend inset sinks as these optimally protect the sensitive end-grain wood in the cutout area and minimise the risk of swelling.

5 An approx. 2 mm chamfer is applied to the edges of the solid wood worktops. This makes it possible to create contemporary, clear kitchens. Solid wood worktops also fit perfectly with 'country style' kitchens, creating a harmonious overall picture.

6 Systemo solid wood worktops come in a maximum size of 490 cm x 120 cm. These generous dimensions make the Systemo solid wood worktops ideal for use in kitchens as it is possible to create large worktop areas with few butt joints.

Solid wood: colours and finishes



H749
Natural knotty
oak, oiled

H789
Natural oak,
oiled

H689
Natural walnut,
oiled



Elements

Whether worktops, bar panels, recess cladding or support side panels and elements, Systemo elements make it possible to create homogeneous designs that are pleasing on the eye. An overview of the available elements can be found over the page.

authentic materials

Elements and panel thicknesses

authentic materials

Solid wood

Worktop 40 mm

authentic materials

Quartz

Worktop 12 mm 29 mm 39 mm
Support panel 12 mm
Recess 12 mm
PRS* 18 mm

authentic materials

SensiQ

Worktop 16 mm

authentic materials

Glass

Worktop 13 mm

authentic materials

Ceramic

C2210 Concrete grey
C2220 Porto nero high gloss
C2250 Alpina nero
C2260 Marble Dolomiti effect
C2310 Marble Venezia effect

Worktop 20 mm
Breakfast bar -
Support panel 20 mm
Recess 7 mm
PRS* 18 mm

C2040 Lava black
C2050 Graphite
C2070 Concrete grey effect
C2080 Iron glimmer brown
C2160 Marble Carrara effect
C2180 Terrazo grigio
C2190 Luna grigio
C2230 Travertine high gloss effect
C2240 Travertine dark matt effect
C2270 Arctic black
C2280 Alpine slate grey
C2290 Concrete brown grey
C2300 Quartzite grey
C2730 Iron glimmer grey
C2750 Marble bianco effect
C2760 Marble grigio effect
C2770 Marble nero effect
C2780 Bianco beige

Worktop 15 mm 30 mm 40 mm
Breakfast bar 90 mm
Support panel 7 mm 15 mm
Recess 7 mm
PRS* 18 mm

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

Follow us



systemo ■