

ABIK

i n n o v e n t



Hottes

Plans de travail

i-Cooking et plaques de cuisson

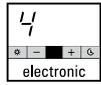
Éviers

Divers et Accessoires

Liste de prix

Gamme principale

Symbols



Electronic control
4 speed and lighting digital indicator
delayed auto-off after app. 20 min



Internal motor | High pressure
2-sides extracting axial EC motor capacity per
hour



Remote control
see above at Electronic
control



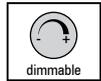
Low-noise EBM motor
56dB[A] free running at speed 3
even lower through insulation



LED standard round
2.2W diffused lighting | quantity
varies per extractor



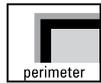
Air recirculating extractor
Returns the filtered air back into the kitchen
| no loss of heat



Dimmer
Always dimmable at max. 8 lights
with use of remote control



CMVR®
Hybrid extractor for Central Extraction Ventila-
tion systems.



Perimeter extraction
Steel filter-cover panel, increases
extraction speed and surface



Extractor depth
Different depths available, also for extra deep
worktops



Accelair® extraction
Patented perimeter extraction for extra
flat extractors with controlled zones



RAL powder coated
Some extractors are optionally available in
RAL colour(s)



Standard metal grease filter
12-layered | dishwasher proof



Custom made
Custom made possibilities



Magnetic perfo grease filter
stainless steel cassette
12-layered | dishwasher proof



Magnetic metal grease filter
sublime airtight filtering
12-layered | dishwasher proof



Charcoal filter
Odour filter | up to 20x washable in
dishwasher | replaceable

Colofon

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Cooking equipment





i-Cooking and cooktops

The gas cooktops from ABK innovent are unique and directly inspired by the i-Cooking gas cooking design with the internationally recognised “Red Dot” and “IF Gold Award” labels. This guarantees total integration of the gas burners in the worktop. By using patented heat barriers, the gas burners can be inserted directly into the 4mm solid stainless steel drip-plate.

The cooktops are conventionally built in to any kind of worktop. In addition, our cooktops also offer the option of being mounted completely flush, like our sinks. Naturally, for our cooktops we only use top quality, high efficiency burners and the best gas taps currently available. The gas cooking rings are supplied with especially attractive matt black enamelled stainless steel pan stands as standard. These can also be supplied in stainless steel on request.

As well as a wide range of standard models, we offer the unique option of designing your own gas cooktop with your preferred configuration and layout. Please contact our in-house sales team for assistance.

i-Cooking | 4mm

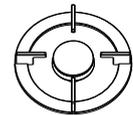
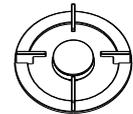
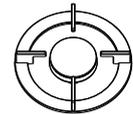
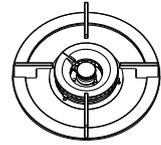


i-Cooking in 4mm stainless steel has its own look and feel, specifically developed for 4mm stainless steel. It differs from i-Cooking for other worktops.

Below you will find the specifications for the burners which are used in the i-Cooking system. The configurations illustrated are just samples of possible installations.

Burner type

Wok	Wok burner 5.8 kW 2-ring wok burner Range 0.18-5.8kW
High power	Power burner 3.0 kW Spiral burner Range 0.64-3.0kW
Normal	Standard burner 1.7 kW Spiral burner Range 0.32-1.7kW
Simmering	Simmer ring 1.0 kW Spiral burner Range 0.2-1.0 kW



Pan stands

As standard i-Cooking in 4mm is equipped with stainless steel pan stands. On request we can supply the pan stands in black enamel. [No add. cost; dishwasher-proof]

Stainless steel pan stands will discolour permanently over time through daily use

Design guidelines for made-to-measure in 4mm stainless steel

When creating your own design you need to follow the guidelines below, and on request we will review your design for functional suitability.

1. Allow for a total power of 24kW per gas connection in your layout.
2. Situate the burners [measured from the centre] at least 18cm from cupboards or Splash backs,
for a wok burner at least 20cm.
3. The relative position of the burners depends on the size and power of the burners selected. This relates to potential saucepan sizes and heat output.
Distance from wok to high-power burner | 320mm, distance from high-power burner | High-power burner | 240mm
4. The standard layout for the knobs is 90mm apart, with a minimum of 70mm.
Always line up the knobs.
5. The minimum distance from the knobs to the centre of the burner is 180mm, for the wok burner it is 240mm.
6. There must always be free access to underneath the cooktop, in case it requires service.

For any questions please contact our sales team. You will also find more information at www.i-cooking.eu

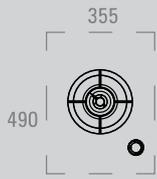
Examples | 4mm i-Cooking





ICG0101

Single burner

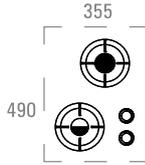


1 wok burner
Stainless steel pan stand

1520

ICG0201

2 burners



1 standard burner [front]
1 power burner [rear]
Stainless steel pan stands

1622

ICG0202

2 burners

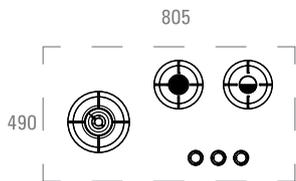


1 standard burner [front]
1 simmer burner [rear]
Stainless steel pan stands

1622

ICG0301

3 burners



1 wok burner [left]
1 power burner [centre]
1 standard burner [right]
Stainless steel pan stands

2130

ICG0302

3 burners

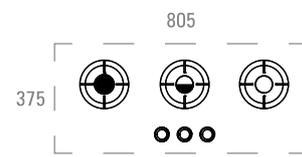


2 wok burners [left | right]
1 standard burner [centre]
Stainless steel pan stands

2435

ICG0303

3 burners

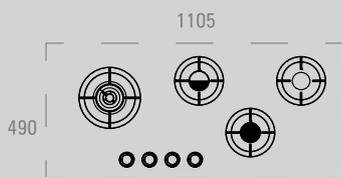


1 power burner [left]
1 standard burner [centre]
1 simmer burner [right]
Stainless steel pan stands

1927

ICG0401

4 burners

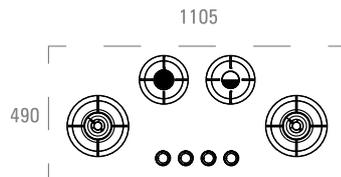


1 wok burner [left]
1 standard burner [centre]
1 power burner [front]
1 simmer burner [right]
Stainless steel pan stands

2740

ICG0402

4 burners

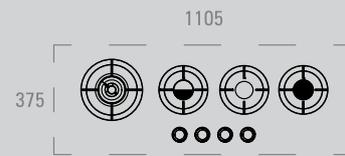


2 wok burners [left | right]
1 power burner [left rear]
1 standard burner [right rear]
Stainless steel pan stands

3045

ICG0403

4 burners



1 wok burner [left]
1 standard burner [left centre]
1 simmer burner [right centre]
1 power burner [right]
Stainless steel pan stands

2740

- 1 simmer burner 0.20-1.0kW
- 1 standard burner 0.32-1.6kW
- 1 power burner 0.64-3.1kW
- 1 wok burner 0.18-5.8kW

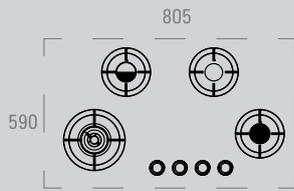
Stainless steel pan stands will discolour permanently over time through daily use

i-Cooking ICG | 4mm

Uniquement disponible si plan de travail en 4 mm est commandé en même temps



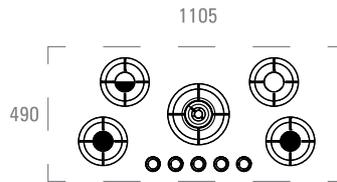
ICG0404 | extra deep
4 burners



1 wok burner [left]
1 standard burner [left rear]
1 simmer burner [right rear]
1 power burner [right]
Stainless steel pan stands

3045

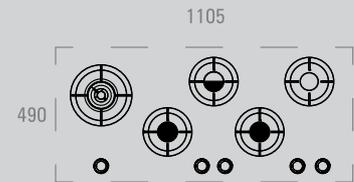
ICG0501
5 burners



1 wok burner [centre]
1 standard burner [left rear]
1 simmer burner [right rear]
2 power burners [left, right front]
Stainless steel pan stands

2944

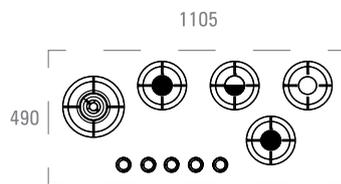
ICG0502
5 burners



1 wok burner [left]
2 power burners [front]
1 standard burner [centre rear]
1 simmer burner [right rear]
Stainless steel pan stands

2944

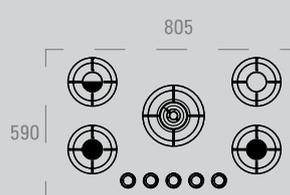
ICG0503
5 burners



1 wok burner [left]
2 power burners [l. rear, r. front]
1 standard burner [centre rear]
1 simmer burner [right rear]
Stainless steel pan stands

2944

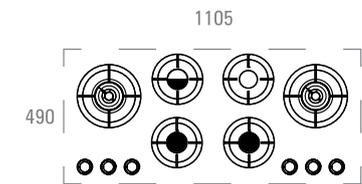
ICG0504 | extra deep
5 burners



1 wok burner [centre]
1 standard burner [left rear]
1 simmer burner [right rear]
2 power burners [left, right front]
Stainless steel pan stands

3249

ICG0601
6 burners



2 wok burners [left | right]
2 power burners [front]
1 standard burner [left rear]
1 simmer burner [right rear]
Stainless steel pan stands

3554



Options

Reduction | Surcharge

INDEX

Black enamelled stainless steel pan stand | Per stand

+ / +

No add. cost

Different combination to your own design

+ / +

On request

Note: Standard with G25 | 25 natural gas nozzles

Conversion kits are available for other types of gas and LPG

On request

1 simmer burner 0.20-1.0kW

1 standard burner 0.32-1.6kW

1 power burner 0.64-3.1kW

1 wok burner 0.18-5.8kW

Spiral burners for optimum performance. 2-ring wok burner with very accurate and broad range of power.

i-Cooking | ICGX other worktop thicknesses and materials



Below you will find the specifications for the burners which are used in the i-Cooking system. The latest type of gas burners are used. The configurations illustrated are just samples of possible installations. When creating your own design you need to follow the guidelines below, and on request we will review your design for functional suitability. For any questions please contact our sales team. You will also find more information at www.i-cooking.nl

Burner type

Wok	Wok burner 5.8 kW 2-ring wok burner Range 0.18-5.8kW
High power	Power burner 3.0 kW Spiral burner Range 0.64-3.0kW
Normal	Standard burner 1.7 kW Spiral burner Range 0.32-1.7kW
Simmering	Simmer ring 1.0 kW Spiral burner Range 0.2-1.0 kW

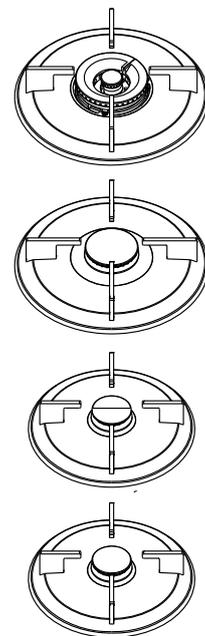
Pan stands

As standard i-Cooking burners are equipped with black enamelled stainless steel pan stands which are dishwasher-proof.

Design guidelines for made-to-measure installation in stainless steel worktops

When creating your own design you need to follow the guidelines below, and on request we will review your design for functional suitability.

1. Allow for a total power of 24kW per gas connection in your layout.
2. Situate the burners [measured from the centre] at least 18cm from cupboards or Splash backs, for a wok burner at least 20cm.
3. The relative position of the burners depends on the size and power of the burners selected. This relates to potential saucepan sizes and heat output.
Distance from wok to high-power burner | 320mm, distance from high-power burner | High-power burner | 240mm
4. Standard distance between control knobs is 70mm. Always line up the knobs.
5. The minimum distance from the knobs to the centre of the burner is 180mm, for the wok burner it is 240mm.
6. There must always be free access to underneath the cooktop, in case it requires service, during which it may need to be dismantled from below.
7. Make sure that the underside of the worktop is completely smooth, with no traces of adhesive. The bottom of the worktop is in contact with the cooling plate which sits below the cooktop.



For any questions please contact our sales team. You will also find more information at www.i-cooking.eu

i-Cooking ICGX | Worktop thickness 9-24mm | 25-37mm

ICGX0111
ICGXH0111

Single burner, 40cm cupboard

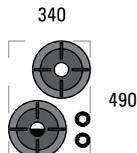


1 wok burner
Black enamelled s/st pan stands

1296

ICGX0211
ICGXH0211

2 burners, 40cm cupboard

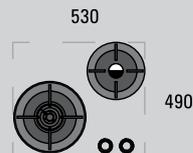


1 standard burner [front]
1 simmer burner [rear]
Black enamelled s/st pan stands

1622

ICGX0212
ICGXH0212

2 burners, 60cm cupboard

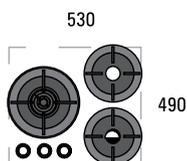


1 wok burner [front left]
1 standard burner [right rear]
Black enamelled s/st pan stands

1927

ICGX0311
ICGXH0311

3 burners, 60cm cupboard

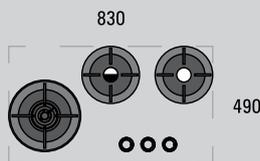


1 wok burner [front left]
1 standard burner [centre]
1 simmer burner [right rear]
Black enamelled s/st pan stands

2313

ICGX0312
ICGXH0312

3 burners, 90cm cupboard

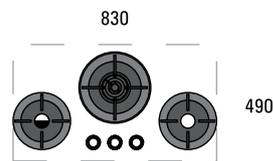


1 wok burner [front left]
1 standard burner [centre]
1 simmer burner [right rear]
Black enamelled s/st pan stands

2313

ICGX0313
ICGXH0313

3 burners, 90cm cupboard

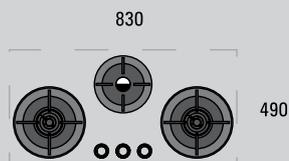


1 standard burner [left]
1 wok burner [centre]
1 simmer burner [right]
Black enamelled s/st pan stands

2313

ICGX0314
ICGXH0314

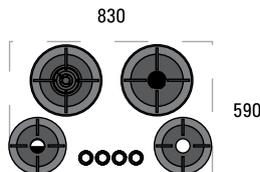
3 burners, 90cm cupboard



2 wok burners [left & right]
1 standard burner [centre]
Black enamelled s/st pan stands

2639

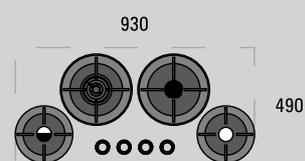
ICGX0411 - ICGXH0411
**4 burners, 90 cm cupboard,
extra deep**



1 standard burner [front left]
1 wok burner [left rear]
1 simmer burner [front right]
1 power burner [centre]
Black enamelled s/st pan stands

2740

ICGX0412
ICGXH0412
4 burners, 100cm cupboard



1 standard burner [left]
1 wok burner [left centre]
1 power burner [right centre]
1 simmer burner [right]
Black enamelled s/st pan stands

2740

Note:

ICGX: Is suitable for worktops with a thickness of between 9-24mm.

ICGXH: Only available for worktops with a thickness around the cook-top between 25-37mm. Requires adjustments to the worktop itself which must be carried out by skilled professionals.

Installation For a worktop thickness of more than 20mm, the ICGX and ICGXH require extra recesses in the worktop

For more information see the i-Cooking website:

www.i-cooking.eu/downloads/handleidingen, or scan the qr-code.

1 simmer burner 0.20-1.0kW

1 standard burner 0.32-1.7kW

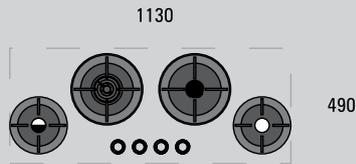
1 power burner 0.64-3.0kW

1 wok burner 0.18-5.8kW



Spiral burners for optimum performance. 2-ring wok burner with very accurate and broad range of power.

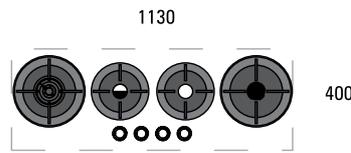
ICGX0413
ICGXH0413
4 burners, 120cm cupboard



1 standard burner [left]
1 wok burner [left centre]
1 power burner [right centre]
1 simmer burner [right]
Black enamelled s/st pan stands

2740

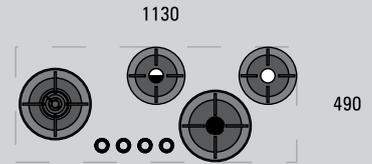
ICGX0414
ICGXH0414
4 burners, 120cm cupboard



1 wok burner [left]
1 standard burner [left centre]
1 simmer burner [right centre]
1 power burner [right]
Black enamelled s/st pan stands

2740

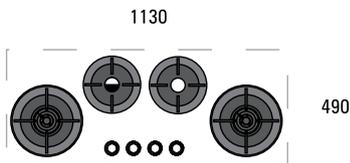
ICGX0415
ICGXH0415
4 burners, 120cm cupboard



1 wok burner [left]
1 standard burner [front centre]
1 power burner [front right]
1 simmer burner [right rear]
Black enamelled s/st pan stands

2740

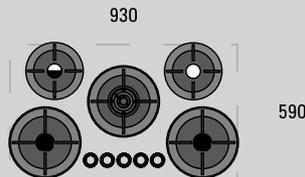
ICGX0416
ICGXH0416
4 burners, 120cm cupboard



2 wok burners [left+right front]
1 standard burner [left rear]
1 simmer burner [right rear]
Black enamelled s/st pan stands

3228

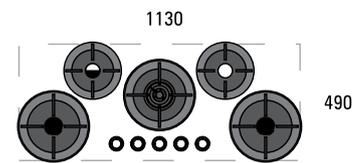
ICGX0511
ICGXH0511
5 burners, 100 cm cupb., extra deep



2 power burners [left+right front]
1 wok burner [centre]
1 standard burner [left rear]
1 simmer burner [right rear]
Black enamelled s/st pan stands

3228

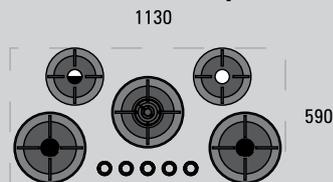
ICGX0512
ICGXH0512
5 burners, 120cm cupboard



2 power burners [left+right front]
1 wok burner [centre]
1 standard burner [left rear]
1 simmer burner [right rear]
Black enamelled s/st pan stands

3228

ICGX0513
ICGXH0513
5 burners, 120cm cupboard



2 high-power burners [l+r front]
1 wok burner [centre]
1 standard burner [left rear]
1 simmer burner [right rear]
Black enamelled s/st pan stands

3228



Options

		Reduction Surcharge	INDEX
ICGX05P	Ring stand for round-bottomed wok	+ / +	49
KPA01	Stand insert for small diameter pans	+ / +	34
	Own dimensions or layout	+ / +	On request
	Different worktop thickness	+ / +	On request
Note:	Standard with G25 25 natural gas nozzles		
	Conversion kits are available for other types of gas and LPG	+ / +	On request

Additional background information

i-Cooking has been available for some time in 4mm stainless steel worktops and with KOONAKA cooktops. Following intensive testing, this patented solution for cooking using gas is now also available for other worktops made from composite, natural stone, glass or concrete, etc. The problems associated with the different worktop materials and thicknesses are many times more complex in order to arrive at a safe and optimised solution. To give you some additional insights and background information about this process, below we describe how temperatures behave in a sample installation under extreme conditions in a 20mm thick composite worktop.

Description of test installation

The three controlled burners were lit for one hour at maximum capacity, with extra large saucepans, after which the surface temperature of the worktop was measured at the defined test points. The capacity of the burners used in the test was:

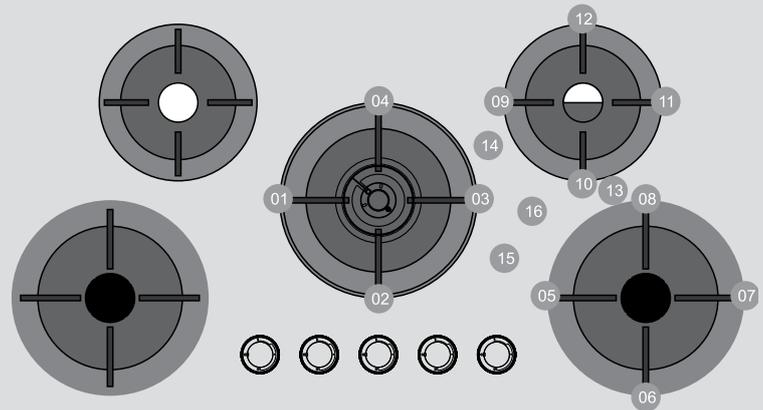
- 5.8kW for the wok burner
- 3.0kW for the high-power burner
- 1.7kW for the standard burner
- 1.0kW for the simmer burner

This gives a total power of over 11kW for five burners. In the graph you can see the results of measurements of these points. A critical area is defined in the graph. Depending on the worktop material, the high temperatures can lead to permanent distortion or discoloration.

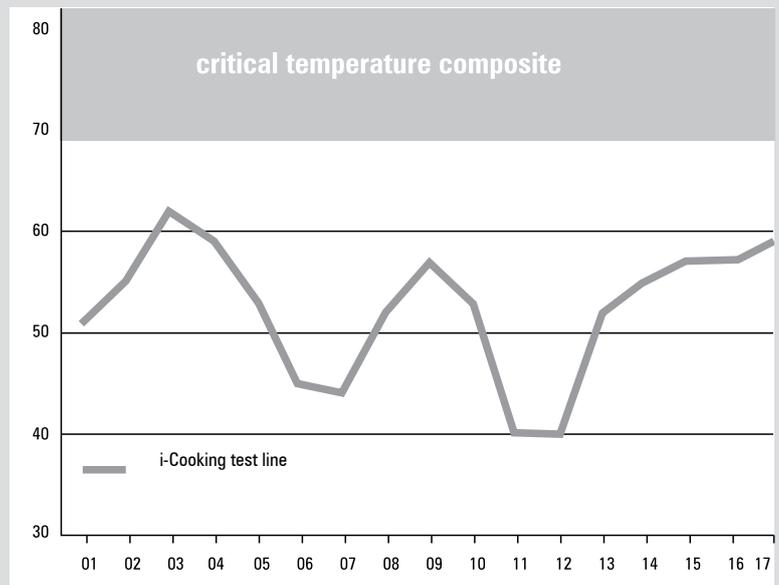
The line of the graph shows the level of the temperature of the i-Cooking system in the 20mm composite material. This shows clearly that the temperatures measured in the worktop with the i-Cooking system remain well below the critical temperature level. These temperatures are also approximately 10°C below those of comparable cooktop systems measured under the same conditions.

All the benefits at a glance:

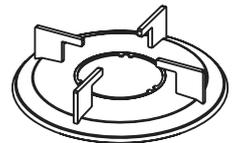
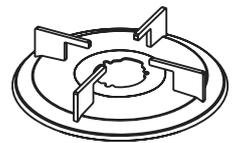
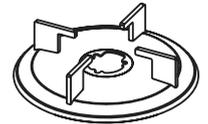
1. Low worktop heating.
2. High-quality burners with a powerful 5.8kW wok burner with ultra-precise control and a large adjustment range.
3. Innovative and minimalist design.
4. Easy to clean | Pan stand and ring can go straight in the dishwasher for cleaning.
5. Sustainable design | Building the gas burners directly into the worktop means less waste from worktop cut-outs and eliminates the expensive drip tray.



ICX0504



Order code	Description	INDEX
KPA01	Stand insert For small diameter saucepans Black enamelled stainless steel stand insert	34
ICGX01P	Pan stand Ø24cm Stand for simmer and standard burners Black enamelled stainless steel stand	107
ICGX02P	Pan stand Ø28cm Stand for high-power burner Black enamelled stainless steel stand	107
ICGX03P	Stand for flat bottomed wok Ø28cm Stand for wok burner Black enamelled stainless steel stand	112
ICGX05P	Ring stand for round-bottomed wok, for ICGX03P Black enamel	49



i-Cooking | Induction



The i-Cooking induction system

Using the defined sets of three or four cooking elements, it is easy to define your own layout for the cooktop. As well as fitting these sets in our stainless steel worktops, the system can be ordered as a build-in set for installation in other worktop materials such as natural stone, composite, plastic, concrete and so on. Use the guidelines below to design your own configuration.

Specifications:

Controls

- Slider touch control
- Autopower per element, to suit pan diameter and available power
- Booster function for each element
- Timer option for each element
- Separate timer
- Keep warm function
- Stop and go
- Thermostatically controlled fan cooling for each element
- Child safety lock
- Indicator for remaining heat
- Cable length for connection to power unit L=700mm [1000mm cable optional, added cost]

Basic coil

- Ø270mm area
- Ø160mm element
- Power boost 1770W | 1100W
- Cable length for connection to power unit L=1000mm

Power zone

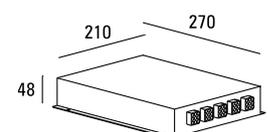
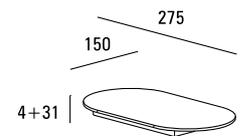
- Ø300mm area
- Ø200mm element
- Power boost 3100W | 2300W
- Cable length for connection to power unit L=1000mm

Power unit

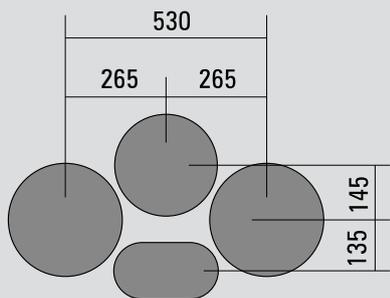
- Max. power 7100W | 2 groups
- Marked connectors for induction coils and control panel
- Simple to install against Splash backs or upper cupboard.
- Three or four areas can be connected

Design guidelines

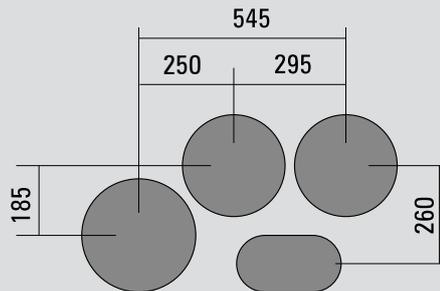
1. Remember the maximum cable length when positioning individual cooking coils. An extension cable is available for the touch controls [additional cost].
2. Make sure that the power unit always remains freely accessible at all times for servicing.
3. The induction coils need to be fixed with adhesive all the way around, whether installed on top or flush mounted.
4. Each induction coil has its own fan for cooling, which must be able to exhaust freely.



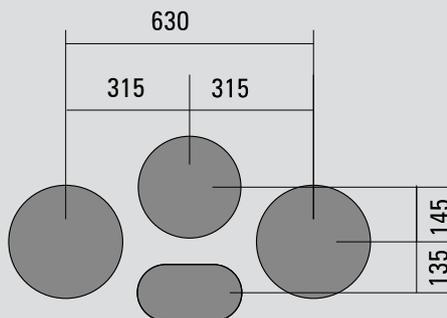
i-Cooking | Induction configuration examples



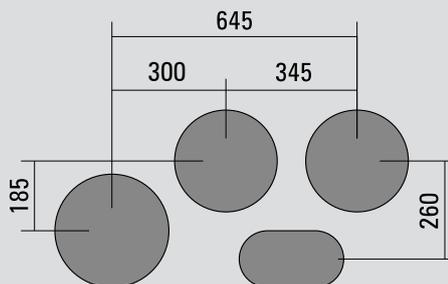
ICI0301A | 90cm cabinet



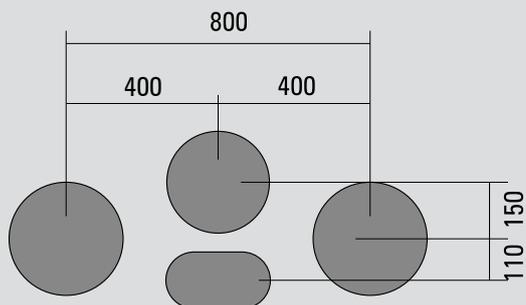
ICI0302A | 90cm cabinet



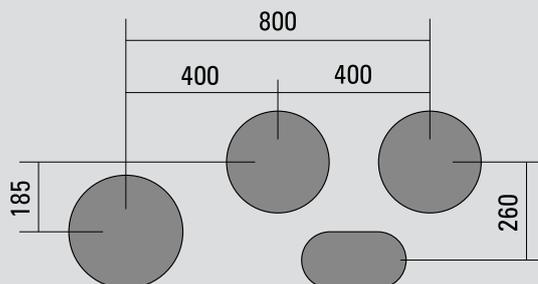
ICI0301B | 100cm cabinet



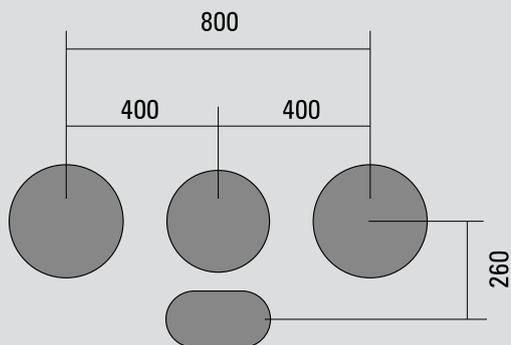
ICI0302B | 100cm cabinet



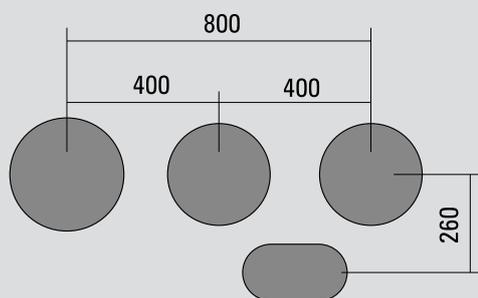
ICI0301C | 120cm cabinet



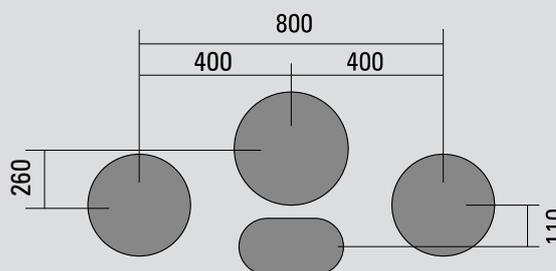
ICI0302C | 120cm cabinet



ICI0301D | 120cm cabinet

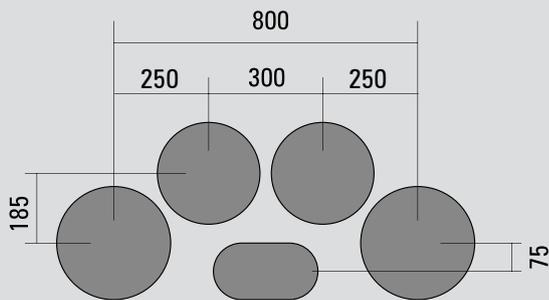


ICI0302D | 120cm cabinet

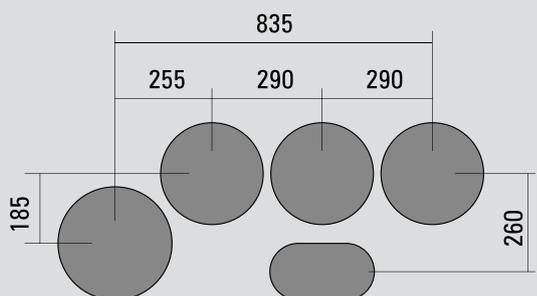
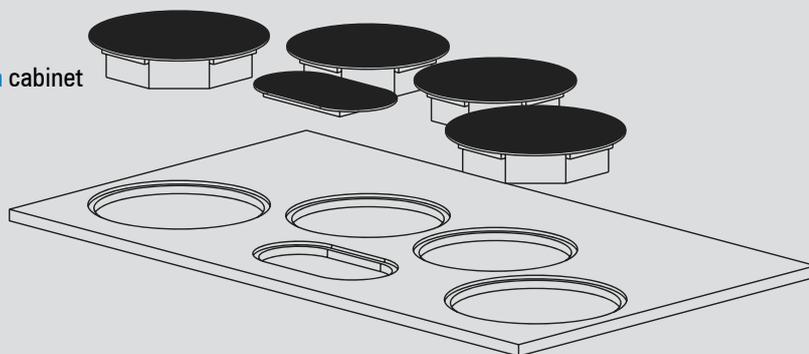


ICI0302E | 120cm cabinet

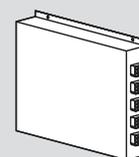
elements can be freely placed



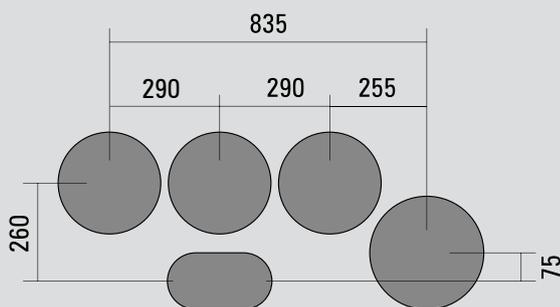
ICI0401A | 120cm cabinet



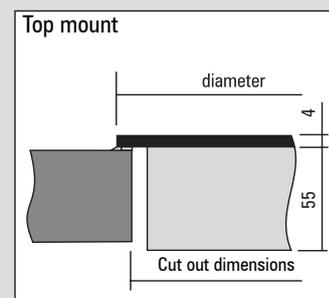
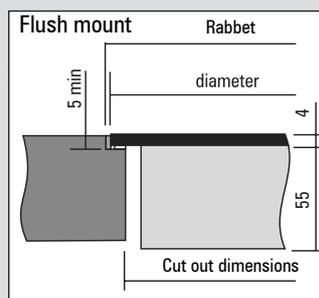
ICI0402A | 120cm cabinet



Arrange horizontally or vertically

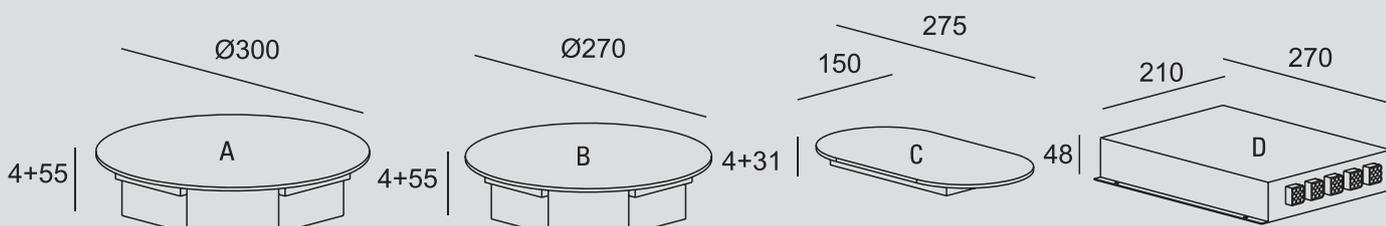


ICI0402B | 120cm cabinet



Placement for flush mount

Component	Description	Dimensions [mm]	Cut out dim. [mm]	Rabbet [mm]	Depth [mm]
A	High-power coil 3100W	Ø300x4 + 55	Ø284mm	Ø304mm	5mm
B	Basic coil 1770W	Ø270x4 + 55	Ø254mm	Ø274mm	5mm
C	Controls	275x150x4 + 31	259x134	279x154mm	5mm
D	Power unit	270x210x48	-	-	-



Other worktops | i-Cooking induction

ICI0201

2 elements



2x standard zones [boost]
black ceramic glass

1520

ICI0202

2 elements



1x power zone [boost]
1x standard zone [boost]
black ceramic glass

1620

ICI0203

2 elements



2x power zones [boost]
black ceramic glass

1720

ICI0301

3 elements



2x power zones [boost]
1x standard zone [boost]
black ceramic glass

2029

ICI0302

3 elements



1x power zone [boost]
2x standard zones [boost]
black ceramic glass

1927

ICI0401

4 elements



2x power zones [boost]
2x standard zones [boost]
black ceramic glass

2435

ICI0402

4 elements



1x power zone [boost]
3x standard zones [boost]
black ceramic glass

2334



Power zone 2300W-3100W
Basic coil 1100W-1770W

Options

Reduction | Surcharge

INDEX

ICIVB	Extension cable for touch control	+ / +	50
ICIK01	Kit cartridge 350ml Black	+ / +	24

i-Cooking induction with slider touch controls,
Induction elements with power boost

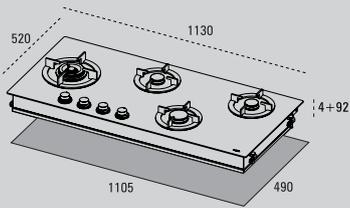
KOONAKA | 4mm gas cooktop



KOONAKA | 4 mm gas cooktop

KPG0401

4-ring gas cooktop

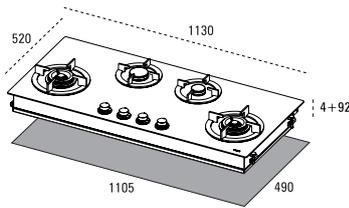


- 1 wok burner [left]
- 1 standard burner [left rear]
- 1 power burner [front right]
- 1 simmer burner [right rear]

2435

KPG0402

4-ring gas cooktop

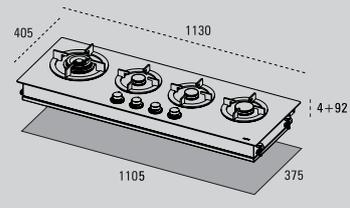


- 2 wok burners [left | right]
- 1 power burner [centre left]
- 1 standard burner [centre right]

2740

KPG0403

4-ring gas cooktop

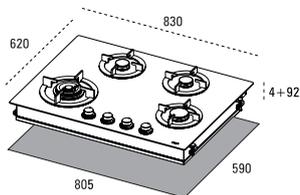


- 1 wok burner [left]
- 1 standard burner [centre left]
- 1 simmer burner [centre right]
- 1 power burner [right]

2435

KPG0404

4-ring gas cooktop, extra deep

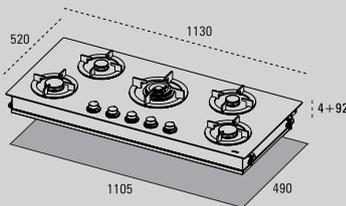


- 1 wok burner [front left]
- 1 standard burner [left rear]
- 1 power burner [front right]
- 1 simmer burner [right rear]

2740

KPG0501

5-ring gas cooktop

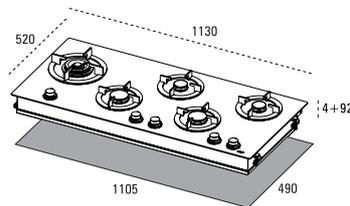


- 1 power burner [front left]
- 1 standard burner [left rear]
- 1 wok burner [centre]
- 1 power burner [front right]
- 1 simmer burner [right rear]

2791

KPG0502

5-ring gas cooktop

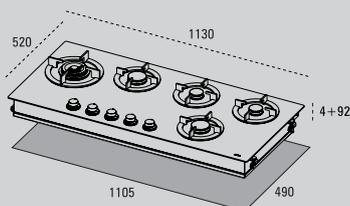


- 1 wok burner [left]
- 2 high-power burners [l front | r front]
- 1 standard burner [centre rear]
- 1 simmer burner [right rear]

2791

KPG0503

5-ring gas cooktop

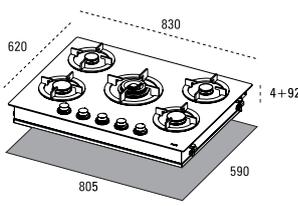


- 1 wok burner [left]
- 2 power burners [l rear | r front]
- 1 standard burner [centre rear]
- 1 simmer burner [right rear]

2791

KPG0504

5-ring gas cooktop

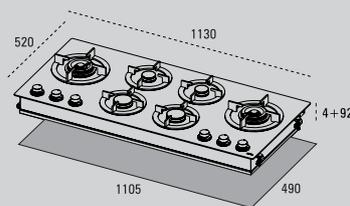


- 2 power burners [l front & r front]
- 1 wok burner [centre]
- 1 standard burner [left rear]
- 1x simmer burner [right rear]

2893

KPG0601

6-ring gas cooktop



- 2 wok burners [left | right]
- 2 power burners [l front & r front]
- 1 standard burner [left rear]
- 1 simmer burner [right rear]

3401

1 simmer burner 0.20-1.0kW

1 standard burner 0.32-1.7kW

1 power burner 0.64-3.0kW

1 wok burner 0.18-5.8kW

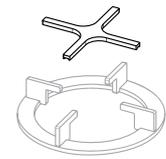
Black enamelled stainless steel pan stands

4mm solid stainless steel drip tray. Top mounted or flush mounted.

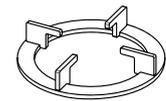
2-ring wok burner with very accurate and broad range of power.

Order code	Description	INDEX
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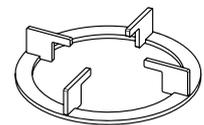
KPA01	Stand insert For small diameter saucepans Black enamelled stainless steel stand insert	34
KPA01RVS	Stand insert As above, but in stainless steel finish	34



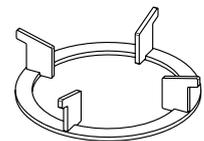
KPA02	Pan stand Stand for simmer, normal, power burners Black enamelled stainless steel stand	107
KPA02RVS	Pan stand As above, but in stainless steel finish	107



KPA03	Stand for flat bottomed wok Stand for wok burner Black enamelled stainless steel stand	112
KPA03RVS	Stand for flat bottomed wok As above, but in stainless steel finish	112



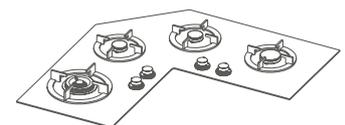
KPA04	Stand for round-bottomed wok Stand for wok burner Black enamelled stainless steel stand	127
KPA04RVS	Stand for round-bottomed wok	127



Made-to-measure options

As well as the standard models there is also the option to design your own gas cook-top, for your own specific needs. For example, how about a gas cooktop in a corner, or which is round, kidney-shaped, etc.?

These models are only produced on special request. Please contact our in-house sales team for assistance. With the help of a sketched design, we can easily give you a price quotation and review the technical feasibility.



Options	Reduction Surcharge	INDEX
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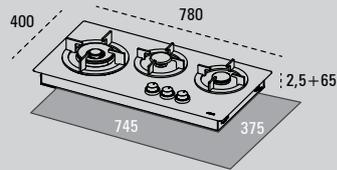
Stainless steel* pan stands instead of black enamelled stainless steel pan stands	+ / + 0	
Own dimensions or layout	+ / +	On request
Note: Standard with G25 25 natural gas nozzles		
Conversion kits for foreign kinds of gas and LPG	+ / +	On request
* Stainless steel pan stands will discolour permanently over time through daily use		

KPGM | Gas cooktops



KPGM0311

3-ring gas cooktop, 90cm cupboard

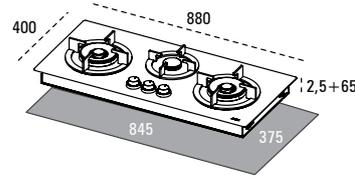


- 1 wok burner [left]
- 1 simmer burner [centre]
- 1 standard burner [right]

1290

KPGM0312

3-ring gas cooktop, 90cm cupboard

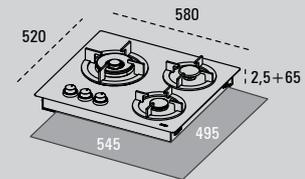


- 1 wok burner [left]
- 1 standard burner [centre]
- 1 wok burner [right]

1390

KPGM0313

3-ring gas cooktop, 60cm cupboard

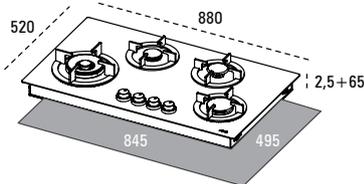


- 1 wok burner [left]
- 1 simmer burner [right rear]
- 1 standard burner [front right]

1290

KPGM0411

3-ring gas cooktop, 90cm cupboard

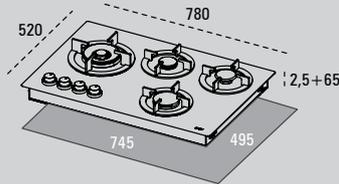


- 1 wok burner [front left]
- 1 standard burner [left rear]
- 1 simmer burner [right rear]
- 1 power burner [front right]

1490

KPGM0412

4-ring gas cooktop, 90cm cupboard

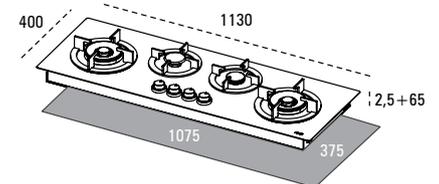


- 1 wok burner [left]
- 1 standard burner [centre rear]
- 1 simmer burner [right rear]
- 1 power burner [front centre]

1490

KPGM0413

4-ring gas cooktop, 120cm cupboard

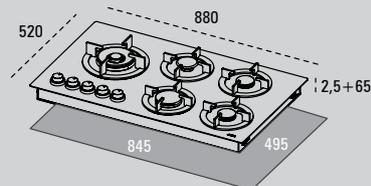


- 1 wok burner [left]
- 1 simmer burner [left rear]
- 1 standard burner [right rear]
- 1 wok burner [right]

1590

KPGM0511

5-ring gas cooktop, 90cm cupboard

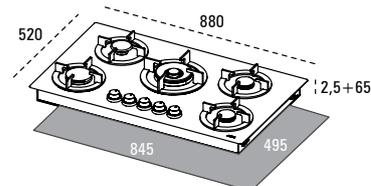


- 1 wok burner [left]
- 1 simmer burner [centre rear]
- 1 standard burner [right rear]
- 1 standard burner [front right]
- 1 power burner [front centre]

1590

KPGM0512

5-ring gas cooktop, 90cm cupboard

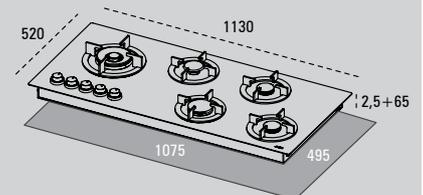


- 1 power burner [left]
- 1 simmer burner [left rear]
- 1 wok burner [centre]
- 1 standard burner [right rear]
- 1 standard burner [front right]

1590

KPGM0513

5-ring gas cooktop, 120cm cupboard



- 1 wok burner [left]
- 1 simmer burner [centre rear]
- 1 standard burner [right rear]
- 1 standard burner [front right]
- 1 power burner [front centre]

1690

Options

Reduction | Surcharge INDEX

Note: Standard with G25 | 25 natural gas nozzles

Conversion kits for foreign kinds of gas and LPG + / + On request

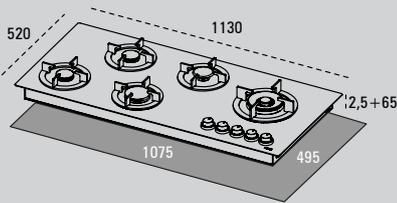
2.5mm solid stainless steel drip tray. Optional top or flush mount. 2-ring wok burner. High-efficiency burners.

- 1 simmer burner 0.30-1.0kW
- 1 standard burner 0.40-1.75kW
- 1 power burner 0.75-3.0kW
- 1 wok burner 0.30-5.0kW
- Black enamelled pan stands

KPGM | Gas cooktops

KPGM0514

5-ring gas cooktop, 120cm cupboard

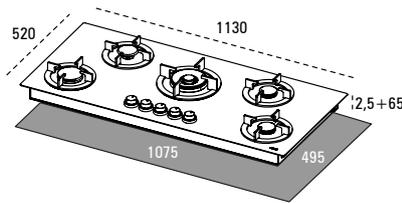


- 1 standard burner [front left]
- 1 standard burner [left rear]
- 1 power burner [front centre]
- 1 simmer burner [centre rear]
- 1 wok burner [right]

1690

KPGM0515

5-ring gas cooktop, 120cm cupboard



- 1 power burner [left]
- 1 simmer burner [left rear]
- 1 wok burner [centre]
- 1 standard burner [right rear]
- 1 standard burner [front right]

1690



Options

Reduction | Surcharge

INDEX

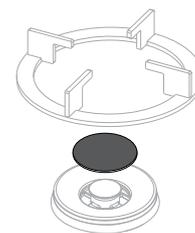
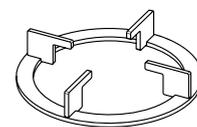
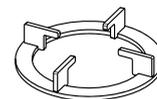
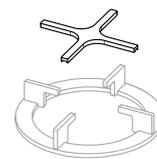
Note: Standard with G25 | 25 natural gas nozzles

Conversion kits for foreign kinds of gas and LPG + / + On request

2.5mm solid stainless steel drip tray. Optional top or flush mount. 2-ring wok burner. High-efficiency burners.

- 1 simmer burner 0.30-1.0kW
- 1 standard burner 0.40-1.75kW
- 1 power burner 0.75-3.0kW
- 1 wok burner 0.30-5.0kW
- Black enamelled pan stands

Order code	Description	INDEX
KPA01	Stand insert For small diameter saucepans Black enamelled stand insert	34
KPGM01P	Pan stand Stand for simmer, normal, power burners Black enamelled stand	107
KPGM02P	Stand for flat bottomed wok Stand for wok burner Black enamelled stand	112
KPGM03P	Large simmer head (fits on wok and simmer burners) Black enamel	34



On-top mounting



Flush mount



KOONAKA | installation Instructions

detail opbouw



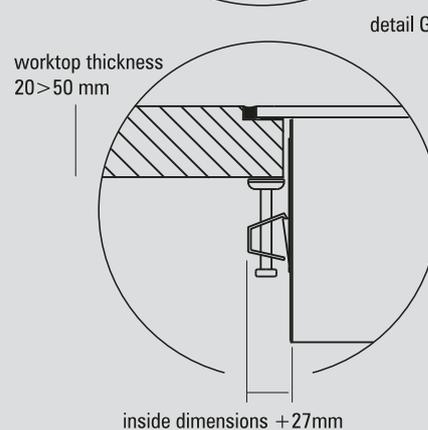
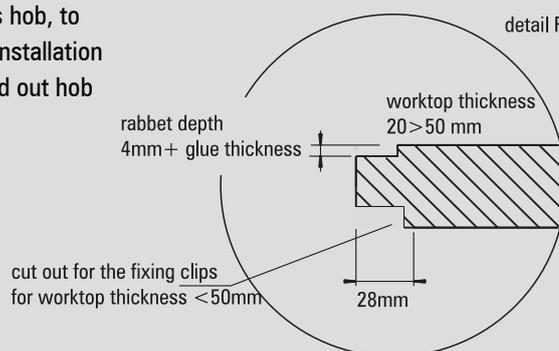
detail vlak inbouw



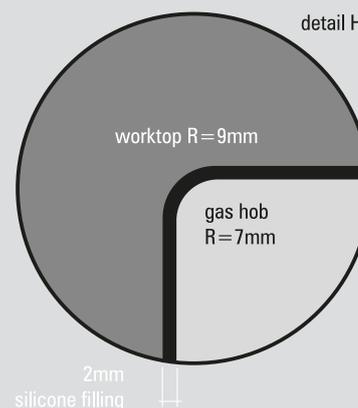
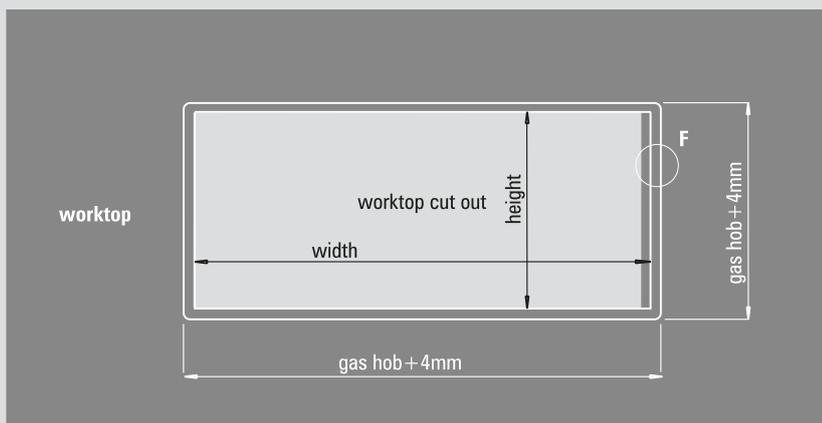
Instructions for flush mount installation

These drawings show the required details to flush mount the KOONAKA gas hobs in a worktop. Make sure to always check the dimensions on site!

Attention! It is important to use the enclosed insulation tape under the gas hob, to avoid any direct contact with heat-sensitive worktop materials. After the installation with the fixing clips, use a suitable silicone to fill the gap between the lined out hob and the edges of the cut out in the worktop.



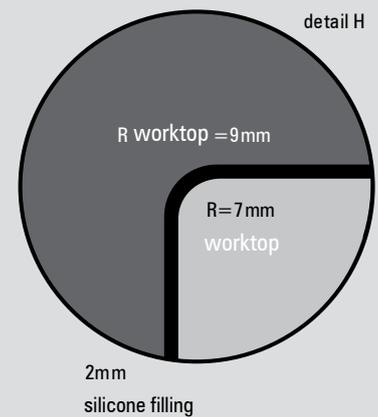
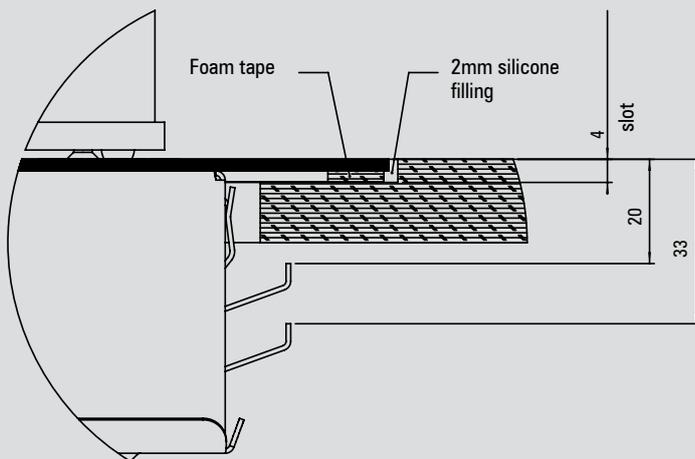
top view



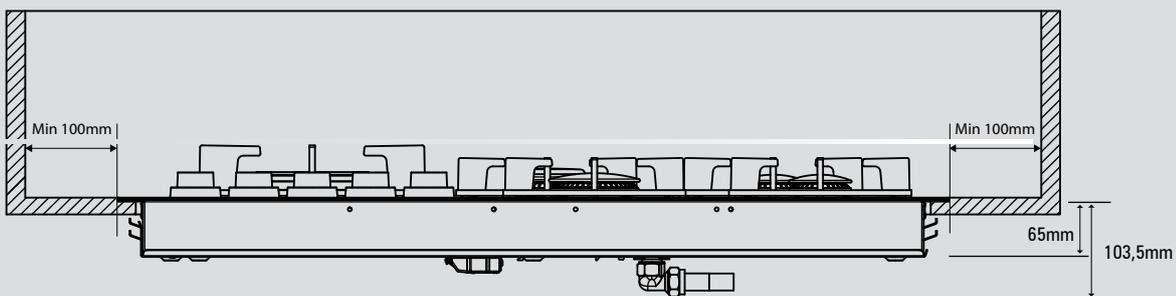
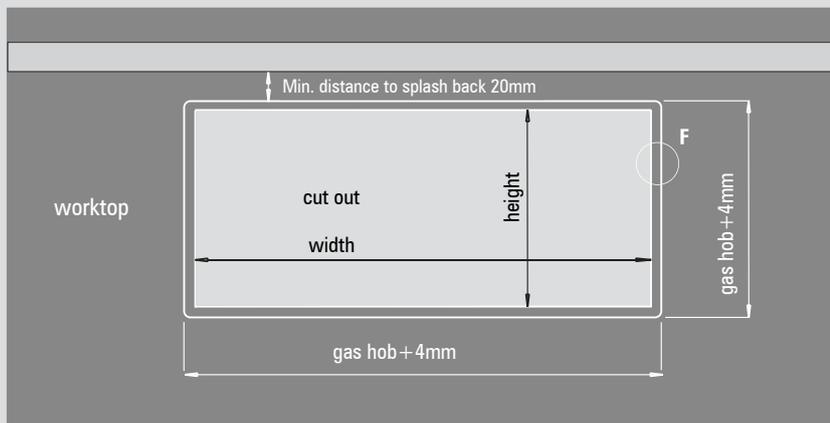
Instructions for flush mount installation

These drawings show the required details to flush mount the KPGM gas hobs in a worktop. Make sure to always check the dimensions on site!

Attention! It is important to use the enclosed insulation tape under the gas hob, to avoid any direct contact with heat-sensitive worktop materials. After the installation with the fixing clips, use a suitable silicone to fill the gap between the lined out hob and the edges of the cut out in the worktop.



Top view



SECTION A-A

General Terms & Conditions of Sale, Delivery and Payment

METAALUNIE TERMS AND CONDITIONS

General Terms and Conditions issued by Koninklijke Metaalunie (the Dutch organization for small and medium-sized enterprises in the metal industry), referred to as the METAALUNIE TERMS AND CONDITIONS, filed at the Registry of the Rotterdam District Court on 1 January 2014. Issued by Koninklijke Metaalunie, P.O. Box 2600, 3430 GA Nieuwegein, the Netherlands. © Koninklijke Metaalunie

Article 1: Applicability

- 1.1. These Terms and Conditions apply to all offers made by members of Koninklijke Metaalunie, all agreements they conclude and all agreements that may result therefrom, all this in so far as the Metaalunie member is offeror or supplier.
- 1.2. A Metaalunie member using these Terms and Conditions is referred to as the Contractor. The other party is referred to as the Client.
- 1.3. In the event of any conflict between the substance of the agreement concluded between the Contractor and the Client and these Terms and Conditions, the provisions of the agreement will prevail.
- 1.4. These Terms and Conditions may only be used by Metaalunie members.

Article 2: Offers

- 2.1. All offers are without obligation.
- 2.2. If the Client provides the Contractor with data, drawings and the like, the Contractor may rely on their accuracy and completeness and will base its offer on the same.
- 2.3. The prices stated in the offer are based on delivery ex works, Contractor's place of establishment, in accordance with the Incoterms 2010. Prices are exclusive of VAT and packaging.
- 2.4. If the Client does not accept the Contractor's offer, the Contractor is entitled to charge the Client for all costs incurred by the Contractor in making the offer to the Client.

Article 3: Intellectual property rights

- 3.1. Unless otherwise agreed in writing, the Contractor retains the copyright and all industrial property rights in the offers made by it and in the designs, pictures, drawings, models (including trial models), software and the like provided by it.
- 3.2. The rights in the data referred to in paragraph 1 of this article will remain the property of the Contractor irrespective of whether the costs of their production have been charged to the Client. These data may not be copied, used or shown to third parties without the Contractor's prior express written consent. The Client will owe the Contractor an immediately payable penalty of € 25,000 for each breach of this provision. This penalty may be claimed in addition to damages pursuant to the law.
- 3.3. On the Contractor's first demand, the Client must return the data provided to it as referred to in paragraph 1 of this Article within the time limit set by the Contractor. Upon breach of this provision, the Client will owe the Contractor an immediately payable penalty of € 1,000 per day. This penalty may be claimed in addition to damages pursuant to the law.

Article 4: Advice and information provided

- 4.1. The Client cannot derive any rights from advice or information it obtains from the Contractor if this does not relate to the assignment.
- 4.2. If the Client provides the Contractor with data, drawings and the like, the Contractor may rely on their accuracy and completeness in the performance of the agreement.
- 4.3. The Client indemnifies the Contractor from and against all liability to third parties relating to use of the advice, drawings, calculations, designs, materials, samples, models and the like provided by or on behalf of the Client.

Article 5: Delivery period / performance period

- 5.1. The delivery period and/or performance period will be set by the Contractor on an approximate basis.
- 5.2. In setting the delivery period and/or performance period, the Contractor will assume that it will be able to perform the assignment under the conditions known to it at that time.
- 5.3. The delivery period and/or performance period will only commence once agreement has been reached on all commercial and technical details, all necessary data, final and approved drawings and the like are in the Contractor's possession, the agreed payment or instalment has been received and the necessary conditions for performance of the assignment have been satisfied.
- 5.4. a. In the event of circumstances that differ from those that were known to the Contractor when it set the delivery period and/or performance period, it may extend the delivery period and/or performance period by such period as it needs to perform the assignment under such circumstances. If the work cannot be incorporated into the Contractor's schedule, it will be performed as soon as the Contractor's schedule so permits. b. In the event of any contract addition, the delivery period and/or performance period will be extended by such period as the Contractor needs to (cause to) supply the materials and parts for such work and to perform the contract addition. If the contract addition cannot be incorporated into the Contractor's schedule, the work will be performed as soon as the Contractor's schedule so permits. c. If the Contractor suspends its obligations, the delivery period and/or performance period will be extended by the duration of the suspension. If the continuation of the work cannot be incorporated into the Contractor's schedule, the work will be performed as soon as the Contractor's schedule so permits. d. In the event of inclement weather, the delivery period and/or per-

formance period will be extended by the resulting delay.

- 5.5. The Client is required to pay all costs incurred by the Contractor as a result of delay affecting the delivery period and/or performance period as referred to in Article 5.4.
- 5.6. If the delivery period and/or performance period is/are exceeded, this will in no event entitle to damages or termination.

Article 6: Transfer of risk

- 6.1. Delivery will be made ex works, Contractor's place of establishment, in accordance with the Incoterms 2010. The risk attached to the good passes to the Client at the time the Contractor makes the good available to the Client.
- 6.2. Notwithstanding the provisions in paragraph 1 of this article, the Client and Contractor may agree that the Contractor will arrange for transport. In that event, the risk of storage, loading, transport and unloading will be borne by the Client. The Client may insure itself against these risks.
- 6.3. In the event of a purchase in which a good is exchanged (inruil) and the Client retains the good to be exchanged pending delivery of the new good, the risk attached to the good to be exchanged remains with the Client until it has placed this good in the possession of the Contractor. If the Client cannot deliver the good to be exchanged in the condition that it was in when the agreement was concluded, the Contractor may terminate the agreement.

Article 7: Price change

- 7.1. The Contractor may pass on to the Client any increase in costing factors occurring after conclusion of the agreement.
- 7.2. The Client will be obliged to pay the price increase as referred to in paragraph 1 of this article on any of the occasions below, such at the discretion of the Contractor:
 - a. upon the occurrence of the price increase;
 - b. at the same time as payment of the principal sum;
 - c. on the next agreed payment deadline.

Article 8: Force majeure

- 8.1. The Contractor is entitled to suspend performance of its obligations if it is temporarily prevented from performing its contractual obligations to the Client due to force majeure.
- 8.2. Force majeure is understood to mean, inter alia, the circumstance of failure by suppliers, the Contractor's subcontractors or transport companies engaged by the Contractor to perform their obligations or perform them in good time, weather conditions, earthquakes, fire, power failure, loss, theft or destruction of tools or materials, road blocks, strikes or work stoppages and import or trade restrictions.
- 8.3. If the Contractor's temporary inability to perform lasts for more than six months, it will no longer be entitled to suspend performance. On expiry of this deadline, the Client and the Contractor may terminate the agreement with immediate effect, but only as regards such part of the obligations that has not yet been performed.
- 8.4. In the event of force majeure where performance is or becomes permanently impossible, both parties are entitled to terminate the agreement with immediate effect as regards such part of the obligations that has not yet been performed.
- 8.5. The parties will not be entitled to compensation for damage suffered or to be suffered as a result of suspension or termination as referred to in this article.

Article 9: Scope of the work

- 9.1. The Client must ensure that all licences, exemptions and other administrative decisions necessary to carry out the work are obtained in good time. The Client is required upon the Contractor's first demand to send the Contractor a copy of the documents mentioned above.
- 9.2. The price of the work does not include:
 - a. the costs of earthwork, pile driving, cutting, breaking, foundation work, cementing, carpentry, plastering, painting, wallpapering, repair work or other construction work;
 - b. the costs of connecting gas, water, electricity or other infrastructural facilities;
 - c. the costs of preventing or limiting damage to any goods present on or near the work site.
 - d. the costs of removal of materials, building materials or waste;
 - e. travel and accommodation expenses.

Article 10: Changes to the work

- 10.1. Changes to the work will in any event result in contract variations work if:
 - a. the design, specifications or contract documents are changed;
 - b. the information provided by the Client is not factually accurate;
 - c. quantities diverge by more than 10% from the estimates.
- 10.2. Contract additions will be charged on the basis of the pricing factors applicable at the time the contract addition is performed. Contract deductions will be charged on the basis of the pricing factors applicable at the time the agreement was concluded.
- 10.3. The Client will be obliged to pay the price of the contract addition as referred to in paragraph 1 of this article on any of the occasions below, such at the discretion of the Contractor:
 - a. when the contract addition arises;
 - b. at the same time as payment of the principal sum;
 - c. on the next agreed payment deadline.
- 10.4. If the sum of the contract deduction exceeds that of the contract addition, in the final settlement the Contractor may charge the Client 10% of the difference. This provision does not apply to contract deductions that result from a request by the Contractor.

Article 11: Performance of the work

- 11.1. The Client will ensure that the Contractor can carry out its activities without interruption and at the agreed time and that the requisite facilities are made available to it when carrying out its activities, such as:
 - a. gas, water and electricity;
 - b. heating;
 - c. lockable and dry storage space;
 - d. facilities required pursuant to the Working Conditions Act and Working Conditions Regulations.
- 11.2. The Client bears the risk of and is liable for any damage connected with loss, theft, burning and damage to goods belonging to the Contractor, the Client and third parties, such as tools, materials intended for the work or material used in the work, that are located on the work site or at another agreed location.
- 11.3. The Client is obliged to adequately insure itself against the risks referred to in paragraph 2 of this article. In addition, the Client must procure insurance of work-related damage as regards the material to be used. Upon the Contractor first demand, the Client must send it a copy of the relevant insurance policy/policies and proof of payment of the premium. In the event of any damage, the Client is required to report this to its insurer without delay for further processing and settlement.
- 11.4. If the Client fails to perform its obligations as described in the previous paragraphs and this results in delayed performance of the activities, the activities will be carried out as soon as the Client performs its obligations as yet and the Contractor's schedule so permits. The Client is liable for all damage suffered by the Contractor as a result of the delay.

Article 12: Completion of the work

- 12.1. The work is deemed to be completed in the following events:
 - a. when the Client has approved the work;
 - b. when the work is been taken into commission by the Client. If the Client takes part of the work into commission, that part will be deemed to be completed;
 - c. if the Contractor notifies the Client in writing that the work has been completed and the Client does not inform it in writing as to whether or not the work is approved within 14 days of such notification having been made;
 - d. if the Client does not approve the work due to minor defects or missing parts that can be rectified or subsequently delivered within 30 days and that do not prevent the work from being taken into commission.
- 12.2. If the Client does not approve the work, it is required to inform the Contractor of this in writing, stating reasons. The Client must provide the Contractor with the opportunity to complete the work as yet.
- 12.3. The Client indemnifies the Contractor from and against any claims by third parties for damage to noncompleted parts of the work caused by use of parts of the work that have already been completed.

Article 13: Liability

- 13.1. In the event of an attributable failure, the Contractor is obliged to perform its contractual obligations as yet.
- 13.2. The Contractor's obligation to pay damages, irrespective of the legal basis, is limited to damage for which the Contractor is insured under an insurance policy taken out by it or on its behalf, but will never exceed the amount paid out under this insurance in the relevant case.
- 13.3. If, for any reason whatsoever, the Contractor cannot invoke the limitation in paragraph 2 of this article, the obligation to pay damages will be limited to a maximum of 15% of the total assignment amount (excluding VAT). If the agreement comprises parts or partial deliveries, the obligation to pay damages is limited to a maximum of 15% (excluding VAT) of the assignment amount of that part or that partial delivery.
- 13.4. The following does not qualify for compensation:
 - a. consequential loss, including business interruption loss, production loss, loss of profit, transport costs and travel and accommodation expenses. The Client may insure itself against this damage if possible;
 - b. damage to goods in or under its care, custody or control. Such damage includes damage caused as a result of or during the performance of the work to goods on which work is being performed or to goods situated in the vicinity of the work site. The Client may insure itself against such damage if it so desires;
 - c. damage caused by the intent or wilful recklessness of agents or nonmanagement employees of the Contractor.
- 13.5. The Contractor is not liable for damage to material provided by or on behalf of the Client where that damage is the result of improper processing.
- 13.6. The Client indemnifies the Contractor from and against all claims by third parties on account of product liability as a result of a defect in a product supplied by the Client to a third party and that consisted, entirely or partially, of products and/or materials supplied by the Contractor. The Client is obliged to compensate all damage suffered by the Contractor in this respect, including the full costs of defence.

Article 14: Warranty and other claims

- 14.1. Unless otherwise agreed in writing, the Contractor warrants the proper execution of the agreed performance for a period of six months after delivery/completion. In the event that a different warranty period is agreed, the other paragraphs of this article are also applicable.
- 14.2. If the agreed performance was not properly executed, the Con-

tractor will decide whether to properly execute it as yet or to credit the Client for a proportionate part of the invoice amount. If the Contractor chooses to properly execute the performance as yet, it will determine the manner and time of execution itself. If the agreed performance consisted (entirely or partially) of the processing of material provided by the Client, the Client must provide new material at its own risk and expense.

- 14.3. Parts or materials that are repaired or replaced by the Contractor must be sent to the Contractor by the Client.
- 14.4. The Client bears the expense of:
- all costs of transport or dispatch;
 - costs of disassembly and assembly;
 - travel and accommodation expenses.
- 14.5. The Client must in all cases offer the Contractor the opportunity to remedy any defect or to perform the processing again.
- 14.6. The Client may only invoke the warranty once it has satisfied all its obligations to the Contractor.
- 14.7. a. No warranty is given if the defects result from:
- normal wear and tear;
 - improper use;
 - lack of maintenance or improper maintenance;
 - installation, fitting, modification or repair by the Client or third parties;
 - defects in or unsuitability of goods originating from, or prescribed by, the Client;
 - defects in or unsuitability of materials or auxiliary materials used by the Client.
- b. No warranty is given in respect of:
- goods supplied that were not new at the time of delivery;
 - the inspection and repair of goods of the Client;
 - parts for which a manufacturer's warranty has been provided.
- 14.8. The provisions of paragraphs 2 to 7 of this article apply mutatis mutandis to any claims by the Client based on breach of contract, non-conformity or on any other basis whatsoever.
- 14.9. The Client cannot assign any rights under this article.

Article 15: Obligation to complain

- 15.1. The Client can no longer invoke a defect in performance if it does not make a written complaint to the Contractor in respect thereof within fourteen days of the date it discovered, or should reasonably have discovered, the defect.
- 15.2. On pain of forfeiture of all rights, the Client must submit complaints regarding the amount invoiced to the Contractor in writing within the payment deadline. If the payment deadline is longer than thirty days, the Client must complain no later than thirty days after the date of the invoice.

Article 16: Failure to take delivery of goods

- 16.1. Upon expiry of the delivery period and/or performance period, the Client is obliged to take delivery of the good or goods forming the subject of the agreement.
- 16.2. The Client must lend all cooperation that can be reasonably expected from it to enable the Contractor to make the delivery.
- 16.3. If the Client does not take delivery of goods, such goods will be stored at the risk and expense of the Client.
- 16.4. Upon breach of the provisions in paragraphs 1 and/or 2 of this article, the Client will owe the Contractor a penalty of € 250 per day, to a maximum of € 25,000. This penalty may be claimed in addition to damages pursuant to the law.

Article 17: Payment

- 17.1. Payment will be made at the Contractor's place of establishment or to an account to be designated by the Contractor.
- 17.2. Unless agreed otherwise, payment will be made as follows:
- in cash where sale is at the service desk;
 - in the case of payments in instalments:
 - 40% of the total price upon assignment;
 - 50% of the total price after supply of the material or, if delivery of the material is not included in the assignment, after commencement of the work;
 - 10% of the total price upon completion;
 - in all other cases, within thirty days of the date of the invoice.
- 17.3. If the Client fails to comply with its payment obligation, instead of paying the sum of money agreed it will be obliged to comply with a request by the Contractor for payment in kind (inbetalinggeving).
- 17.4. The right of the Client to set off or suspend amounts it is owed by the Contractor, save in the event of the Contractor's bankruptcy or if statutory debt rescheduling applies to the Contractor.
- 17.5. Irrespective of whether the Contractor has fully executed the agreed performance, everything that is or will be owed to it by the Client under the agreement is immediately due and payable if:
- deadline for payment has been exceeded;
 - an application has been made for the Client's bankruptcy or suspension of payments;
 - attachment is levied on the Client's goods or claims;
 - the Client (a company) is dissolved or wound up.
 - the Client (a natural person) requests to be admitted to statutory debt rescheduling, is placed under guardianship or dies.
- 17.6. If payment is not made within the agreed payment deadline, the Client will immediately owe interest to the Contractor. The interest rate is 12% per annum, but is equal to the statutory interest rate if the latter rate is higher. When calculating interest, part of a month is regarded as a whole month.
- 17.7. The Contractor is authorised to set off its debts to the Client with amounts owed by the Client to companies affiliated with the Contractor. In addition, the Contractor is authorised to set off amounts owed to it by the Client with debts to the Client of companies af-

filied with the Contractor. Further, the Contractor is authorised to set off its debts to the Client with amounts owed to the Contractor by companies affiliated with the Client. Affiliated companies are understood to mean the companies belonging to the same group, within the meaning of Article 2:24b Dutch Civil Code, and participating interests within the meaning of Article 2:24c Dutch Civil Code.

- 17.8. If payment is not made within the agreed payment deadline, the Client will owe the Contractor all extrajudicial costs, with a minimum of € 75. These costs will be calculated on the basis of the following table (principal sum plus interest):
- | | |
|---|-----|
| on the first € 3,000 | 15% |
| on any additional amount up to € 6,000 | 10% |
| on any additional amount up to € 15,000 | 8% |
| on any additional amount up to € 60,000 | 5% |
| on any additional amount from € 60,000 | 3% |
- The extrajudicial costs actually incurred will be owed if these are higher than they would be according to the above calculation.
- 17.9. If judgment is rendered in favour of the Contractor in legal proceedings, all costs that it has incurred in relation to these proceedings will be borne by the Client.

Article 18: Security

- 18.1. Irrespective of the agreed payment conditions, upon the first demand of the Contractor the Client is obliged to provide such security for payment as the Contractor deems sufficient. If the Client does not comply with such demand within the period set, it will immediately be in default. In that event, the Contractor is entitled to terminate the agreement and to recover its damage from the Client.
- 18.2. The Contractor will retain ownership of any goods delivered as long as the Client:
- fails or will fail in the performance of its obligations under this agreement or other agreements;
 - has not paid debts that have arisen due to non-performance of the aforementioned agreements, such as damage, penalties, interest and costs.
- 18.3. As long as the goods delivered are subject to retention of title, the Client may not encumber or alienate the same other than in the ordinary course of its business.
- 18.4. Once the Contractor has invoked its retention of title, it may take possession of the goods delivered. The Client will lend its full cooperation to this end.
- 18.5. The Contractor has a right of pledge and a right of retention in respect of all goods that are or will be held by it for any reason whatsoever and for all claims it has or might acquire against the Client in respect of anyone seeking their surrender.
- 18.6. If, after the goods have been delivered to the Client by the Contractor in accordance with the agreement, the Client has met its obligations, the retention of title will be revived with regard to such goods if the Client does not meet its obligations under any agreement subsequently concluded.

Article 19: Termination of the Agreement

If the Client wishes to terminate the agreement without the Contractor being in default, and the Contractor agrees to this, the agreement will be terminated by mutual consent. In that case, the Contractor is entitled to compensation for all financial loss, such as loss suffered, loss of profit and costs incurred.

Article 20: Applicable law and competent court

- 20.1. Dutch law applies.
- 20.2. The Vienna Sales Convention (C.I.S.G.) does not apply, nor do any other international regulations the exclusion of which is permitted.
- 20.3. Disputes will be heard exclusively by the Dutch civil court with jurisdiction over the Contractor's place of establishment, unless this is contrary to mandatory law. The Contractor may deviate from this rule of jurisdiction and apply the statutory rules of jurisdiction.

ADDITIONAL ABK INNOVENT TERMS AND CONDITIONS JUNE 2015

Addition to Article 14: Warranty/Other arrangements

- 14.10. If the client exports (parts of) items/goods, the relevant export provisions shall apply. The client shall indemnify ABK InnoVent bv against all third-party claims regarding the client's violations of the applicable export provisions.
- 14.11. The warranty to be provided by ABK InnoVent bv only applies to its items/goods located (permanently) in the Netherlands and Belgium. Once the items/goods have left the Netherlands and Belgium, the warranty shall never resume at a later date.

Addition to Article 15: Duty of complaint and grievances

- 15.3. Any (visible) complaints must be made immediately in writing to ABK InnoVent bv within 24 hours of receiving the items and/or services. After this term, the client is considered to have accepted and approved ABK InnoVent bv's delivery and/or services.

15.4. The client shall have the purchased items examined upon delivery or as soon as possible afterwards. The client shall establish whether the delivery is in accordance with the agreement, i.e.:

- The right items have been delivered in their undamaged original packaging.
 - The quantity of the delivered items (amount or number) matches the agreed quantity.
 - The delivered items meet the agreed quality requirements or if no quality requirements were provided, they meet the requirements for normal use and/or commercial purposes.
- 15.5. ABK InnoVent bv's collection of returns never implies ABK InnoVent bv's acknowledgement of the reasons the client provided for the return. The risks and costs of returned items are borne by the client until they are credited by ABK InnoVent bv.
- 15.6. ABK InnoVent bv reserves the right to deduct order processing costs of at least €50 from credits for returned items.

Addition to Article 17: Payment

- 17.10. In addition to what is provided by these terms and conditions, payment shall be made by bank transfer to an account indicated by ABK InnoVent bv without any discounts or deductions unless specifically agreed otherwise in writing. Payment shall be made in advance in the invoice currency, unless specifically agreed otherwise in writing.
- 17.11. The payment must arrive in ABK InnoVent bv's account at least 5 business days before the actual delivery.

Addition to Article 19: Termination of the agreement

- If returned items are collected due to a client mistake, the applicable charge shall be:
- €100 if the invoice amount is less than €1,000 net excl. VAT and 10% of the invoice amount if the invoice amount is €1,000 net excl. VAT or more.
- 19.1. Cancellation of standard items
- Cancellation within 24 hours of the order is free of charge.
 - If a cancellation is made after 24 hours, the charge for orders below €300 net excl. VAT is €28.
 - If a cancellation is made after 24 hours, the charge for orders of €300 net excl. VAT or more is 10% of the order amount.
- 19.2. Cancellation of bespoke items
- Cancellation within 24 hours of the order is free of charge.
 - If a cancellation is made after 24 hours, the charge is 10% of the order amount and at least €75 excl. VAT.
 - If a cancellation is made after 24 hours and after the design and/or production stage, the charge is 10% of the order amount and at least €75 excl. VAT plus all production charges already incurred.



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Onderdeel van **Lentink** groep