

# STEDIA

Made in Japan

**Cleanup Corporation** https://cleanup.jp/global/en/



### Creating cheerful smiles from the kitchen

It always starts from Cleanup.

We are aiming to become a pioneer for society. We will create scenes in life beyond the product.

We will make "The first time" in the kitchen "The beginning" of every families'smile.





A kitchen that keeps shining in your life.

# STEDIA 3

Focusing and observing on the changing eras and life closely. Ceaseless passion has been brought when developing kitchens. All those experiences has been culminated to "STEDIA". The 3 items will shine in your life.



- 01 Stainless Steel Eco Cabinet
- 02 e-Coat + Special embossed finish
- 03 Tool Pocket + Slide Box



## **01 Stainless Steel Eco Cabinet**

Because it is a place that is usually hard to take care of. Stainless steel structure that resists mold and smell from humidity.

## Your kitchen will be protected from mold, smell, and dirt.

Most manufacturers' kitchen cabinets are made out of wood.

On the other hand, stainless steel cabinets are equipped for STEDIA as a standard. Stainless steel is a material that resists mold and smell.

A kitchen is something that is used everyday. In order to maintain cleanliness, stainless steel is applied all the way towards the inside where it is usually hard to take care of.



### (Important!)

#### Which is better against mold? "Stainless steel VS Wooden"

Material test was conducted comparing stainless steel used on our cabinets and wooden board. The testing was based on Japan Industry Standard Z 2911 mold resistance method. Growth rate of mold was compared by appying mold spore suspention on each material. After 4 weeks, mold does breed on both materials. However, looking through a microscope, the growth has stopped within the surface on stainless steel [Photo 1] where it has grown towards the inside of the material for wooden boards [Photo 2]. In addition, mold grows much faster on wood. After wiping off the mold from both materials using alcohol, they were left out on a hot and humid environment for a month. Mold was not found again on the surface of stainless steel, but it was on every wooden test subjects [Photo 3].



[ Photo 1 ] Test result / Microscopic image Mold spore (black dots) is germinated but is limited on the surface. It is not grown towards the inside. (Based on our test conducted on June, 2019)

# Wood

[Photo 2] Test result / Microscopic image Mold has been spread out and germinated mold spore has penetrated towards the inside. (Based on our test conducted on June, 2019)



Wood

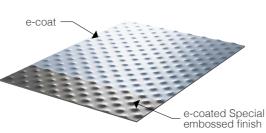
Stainless steel

[ Photo 3 ] Test Result Although germinated mold was wiped off, mold regrew on wood (Left).

Test was conducted in a highly humid and nutritious environment to accelerate growth of mold.



# 02 e-Coat +



#### The e-Coat processing raises oil stains. (Special hydrophilic ceramic coating)

Tough oil stains can be removed easily by using a wet cloth or towel. By applying a special coating process that adapts well with water, dirt is raised from the stainless steel surface with water penetrating under the dirt.

#### Scratch-resistant special embossed finish

The work surface that you use mostly has a special embossed processing applied which reduces contact with dishes or utensils.

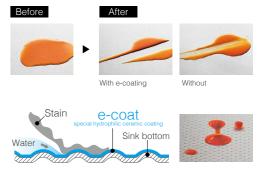
Scratches are less likely to form and become less noticeable when they do.



#### The countertop and sink will be protected from scratches and dirt with our original stainless steel processing technology.



Comparison of oil being wiped with wet cloth



\* 10 years worth durability is confirmed based on our company's testing standard for e-Coat (Special hydrophilic ceramic coating).





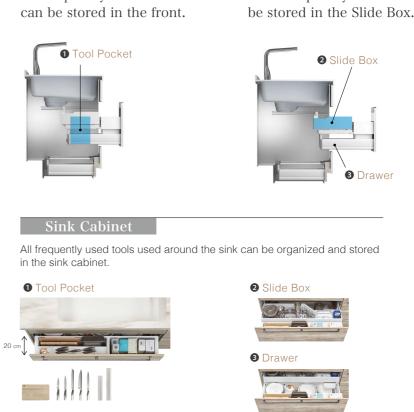


## **03** Tool Pocket + Slide Box

Drawers will become steric, by placing frequently used items towards the front. Taking out and returning items is now more efficient.

All frequently used items





Stove Cabinet

cooking more efficient.

1 Tool Pocket



Pots, pans and also bottles can be stored under the stove which will make







# plan 1

Dual Top Island W2550 x D980 Door: Class 3 Sonata Wood Cherry (CPB)







Wall Fitting I-shape W2115 x D650 Door: Class 5 Classical Birch (C4B)



Wall Fitting I-Shape W2550 x D650 Door: Class 4 Cuir Camel (CBK)





VEGETARLE

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No.

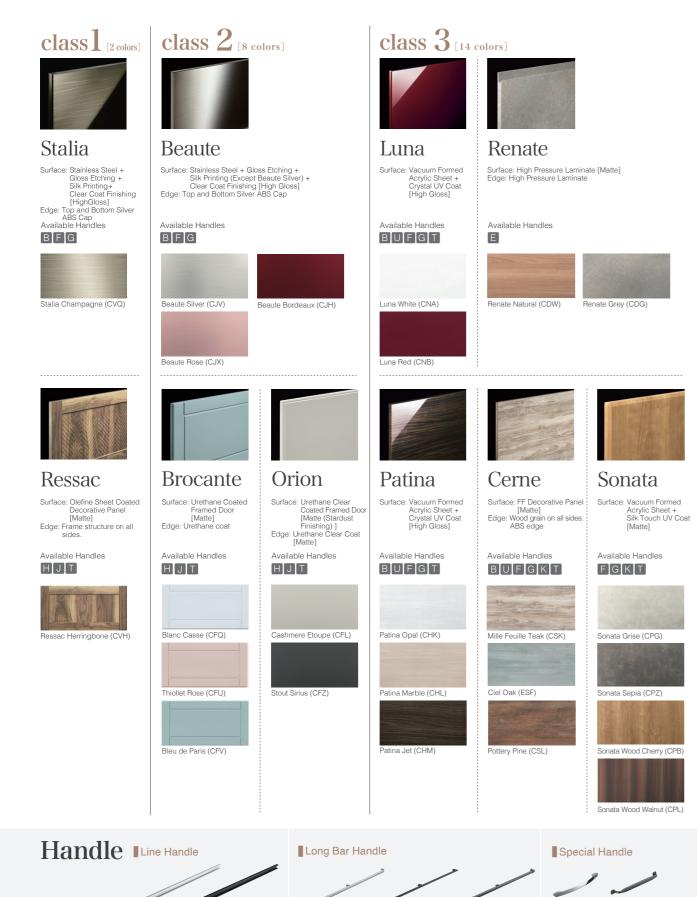
Flat-Counter Island W1880 x D980 Door: Class 3 Sonata Wood Walnut (CPL).



Wall Fitting I-Shape W2400 x D600 Door: Class 5 Toile Grey (EOG)

### COLOR LINEUP

#### **Door** – 49 colors –



F Long Bar Silver G Long Bar Black K Long Bar Antique

H Arch Silver J Cabriole Antique

T Cabriole Black



B Line

U Line Black





#### Suede

Surface: FF Decorative Panel [Matte] Edge: Single color on all sides. ABS edge



Suede White (CAT)





#### Wood

Surface: FF Decorative Panel [Matte] Edge: Wood grain on all sides. ABS edge

Available Handles BUFGT





Carbon Birch (E4Z)



Roche Surface: FF Decorative Panel [Matte] Edge: Abstract pattern on all sides. ABS edge

Available Handles BUFGT





#### Toile

Surface: FF Decorative Panel [Matte] Edge: Single color on all sides. ABS edge

Available Handles BUFGT





Toile Rose (ECU)







(CRY)



Charcoal (CRR)

### **COUNTERTOP & SINK**

## Stream Flow Sink @-coat



With the water force during the vegetable washing while cooking or dish washing after meal, garbage in the sink swiftly flows into the drainage.

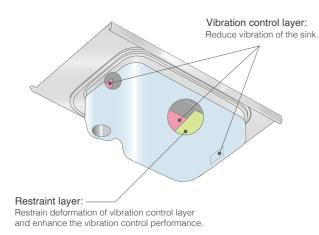


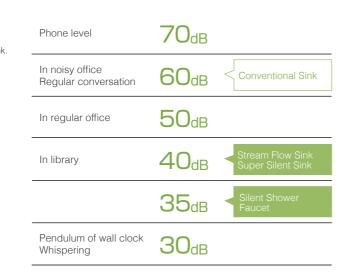
#### Help keep your sink clean

Water used during cooking will capture garbage and stains and flow towards the stream flow. Garbage flowing into the stream flow will be pushed away with water and into the drainage.



#### Silent water sound





#### Sink

#### Stainless Steel @-coot

Stream Flow Sink





Depth 65 cm

pth 65 cm

SY Sink ● W60 × D52 × H18.5 cm

SA Sink ● W75 × D52 × H18.5 cm

#### Super Silent Sink





SV Sink • W67 × D52 × H20.4 cm SK Sink • W82 × D52 × H21.5 cm

#### Countertop



#### **Stainless Steel**

Dimpled finish (S) 



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#### Stream Flow Sink Wide

Depth 65 cm



RW Sink ● W90 × D52 × H18.5 cm

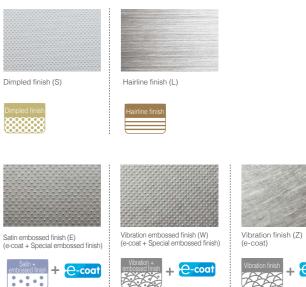
#### Super Silent Sink

Depth 60 cm





SD Sink • W65 × D48.5 × H18.3 cm SB Sink • W82 × D48.5 × H18.3 cm



### **Cleanup Corporation**

#### Production centers



Katsuta-gun, Okayama Prefecture Okayama Factory 40.000 m<sup>2</sup>

Tsuyama Factory 27.931 m<sup>2</sup> d Kitche



#### Iwaki, Fukushima Prefecture

Yotsukura Factory 140.000 m<sup>2</sup> Kashima System Factory 105.000 m<sup>2</sup>

Kashima Factory 34.000 m<sup>2</sup>

Yumoto Factory 33.000 m<sup>2</sup>

Crete Factory 32.000 m<sup>2</sup> le bathtuk

Crete No.2 Factory 28.000 m<sup>2</sup>

Cleanup Steel Processing Co., Ltd. Kashima Art Factory 13.200 m<sup>2</sup>

Cleanup Steel Processing Co., Ltd. Noda Factory 11.200 m<sup>2</sup> Stainless steel cutting processes

#### Corporate Data

Head Office	6-22-22 Nishi-nippori, Arakawa-ku, Tokyo 116-8587 Tel: +81-3-3894-4771 (Main switchboard) http://cleanup.jp/
Founded	October 5,1949
Employees	3,454 (As of March 2021)
Listed on the Tokyo Stock Exchange	September 2, 1991
ISO Certifications	ISO9001 & ISO14001

#### Stainless steel cabinet's strength and beauty was proven by a kitchen which was used more than 30 years.



In 1975, Cleanup released the very first stainless steel cabinet kitchen in the industry "Sakura DX". The kitchen in the pictures is an actual kitchen used in a general home for more than 30 years. After examining, there was no mold or rust. And based on analysis of the frame structure, it was not a problem at all to keep using the kitchen.



#### STEDIA is the fruit of skills that Cleanup has been improving.

STEDIA will keep shining because it is using stainless steel with outstanding durability. To be able to process stainless steel with high durability is extremely complicated. Cleanup's factories are evolving by machinery upgrades and enhancing IT technologies. However, the finishing process of sinks and countertops are conducted by our skilled well experienced engineers called "Meisters".



Every part remained clean including the rear and inside of the cabinet. The shine of stainless steel was maintained for more than 30 years.

