

HOME  
REFINEMENTS

**JULIEN**

Fira

Fireclay sinks and their accessories





Front cover : 33" Kitchen sink with accessory ledge, flat apron shown **093319** - Grid **200265** - Cutting board **210060** - Pure faucet **306012** - Presentation board **210062** / Above : 33" Kitchen sink with accessory ledge, flat apron shown **093319** - Colander **205038** - Cutting board **210060** - Pure faucet **306012**



# The beginning of a new tradition

Our new Fira collection embodies the very essence of Home Refinements by Julien: exclusive design and masterful craftsmanship.

The Fira sinks push the limit of this ancestral manufacturing process by achieving remarkable precision, giving you the only fireclay sink that turns into a workstation. Complemented with a wide range of accessories, the sinks with ledge give way to endless combinations of useful tools.

Their versatility does not end there; with a reversible apron front, flat or Shaker style, the Fira kitchen sinks will surely complement any décor, from contemporary to transitional.



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## 70 years in the making

For over 70 years Julien has excelled in stainless steel fabrication but has also been a motor of innovative solutions when it comes to your needs around the kitchen, for the professional chef as well as the home cook. We are proud to have brought our expertise and creativity to the Fira collection of sinks and their dedicated accessories.

# Living up to your standards

## Versatile design

With the Fira kitchen sinks, changing style is always an option since two apron front designs are available on the same product. On one side, a flat apron for a clean look that blends easily. On the other side, a Shaker style apron with 2" wide frame, a timeless classic.

## Timeless quality

Only the finest materials are selected and carefully mixed to produce the Fira sinks. The rigorous process which each sink undergoes ensures its dimensional stability and a perfectly smooth, non-porous finish. The firing process not only makes the surface impervious to dirt, it also fuses the materials together leading to higher impact and scratch resistance.

For increased protection, make sure to add a bottom grid. Its tightly spaced stainless steel rods prevent cutlery from passing through. Moreover, its feet which also act as bumpers prevent any contact with the sink bottom and inside walls.

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39" Kitchen sink, Shaker apron shown **083919** - Peak faucet **306206** - Soap dispenser **306066** - Cutting board **210060**  
15" Bar sink with accessory ledge **091519** - Cutting board **210061** - Apex prep faucet **306202**



39" Kitchen sink, Shaker apron shown **083919** - Grid **200266** - Drain **100081** - Peak faucet **306206** - Soap dispenser **306066**



# Unequaled functionality

## Plenty of space

Inspired by the J7 stainless steel sink collection, the Fira sinks have tight internal radii that enhance their contemporary esthetics while also making them easy to clean.

Thin walls, tight radii and 10" deep bowl, are all characteristics that have been thoughtfully incorporated into the Fira sinks to maximize your work space.

## Quick and complete drainage

Precision and stability apply to every facet of the Fira sinks, including the bottom. Its slope was engineered to optimize water flow during drainage and avoid residues in your sink. The offset drain position while improving drainage also allows for more usable cabinet space.



# Designed to work together

The SmartStation accessories especially designed for the Fira collection are essential to turn your sink into a functional work-station. The combination of stainless steel and black American walnut creates an audacious contrast with the lustrous white glaze of the fireclay sinks.





# Kitchen sinks




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## Sink 083019

Bowl 28¼" × 17½" × 10"  
Overall 30" × 19" × 11½"

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Grid 200263




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## Sink 083319

Bowl 31¼" × 17½" × 10"  
Overall 33" × 19" × 11½"

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Grid 200264




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## Sink 083919

Bowl 37¼" × 17½" × 10"  
Overall 39" × 19" × 11½"

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Grid 200266

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39" Kitchen sink, Shaker apron shown **083919** - Grid **200266** - Peak faucet **306206** - Soap dispenser **306066** - Cutting board **210060**

# Kitchen and Bar sinks with accessory ledge



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## Sink 093319\*

Bowl 31¼" × 15¾" × 10"  
Overall 33" × 19" × 11½"

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## Grid 200265

\* The cutting board **210060** is included with the 33" kitchen sink with accessory ledge **093319**.



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## Bar sink 091519\*\*

Bowl 13¼" × 15¾" × 7"  
Overall 15" × 19" × 8¾"

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## Grid 200262

\*\* The cutting board **210061** is included with the 15" bar sink with accessory ledge **091519**.



33" Kitchen sink with accessory ledge, flat apron shown **093319** - Grid **200265** - Pure faucet **306012** - Cutting board **210060** - Presentation board **210062**

# Multi tasking

One presentation board, three ways to use it: serving hors-d'oeuvre, filling up your glass at the water station or chilling wine in the bar sink. Simply choose the stainless steel plate that fits your need and insert it on the walnut presentation board. Two magnets invisibly hold it in place and make replacing it as easy as one-two-three.



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## Natural beauty

Regularly treat your walnut boards and handles with the all-natural maintenance wax for wood accessories. This way you ensure a long and resplendent life for your accessories.



**215019**  
Maintenance wax

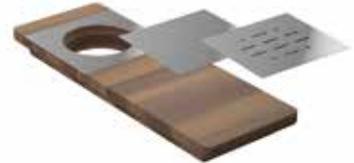
# SmartStation accessories



**210060**  
Cutting board  
12 $\frac{3}{4}$ "  $\times$  17 $\frac{3}{8}$ "  $\times$  1 $\frac{1}{2}$ "



**210061**  
Cutting board  
6"  $\times$  17 $\frac{3}{8}$ "  $\times$  1 $\frac{1}{2}$ "



**210062**  
Presentation board  
6"  $\times$  17 $\frac{3}{8}$ "  $\times$  1 $\frac{1}{2}$ "



**205036**  
Colander  
6"  $\times$  17 $\frac{3}{8}$ "  $\times$  2 $\frac{1}{4}$ "



**205038**  
Colander  
6"  $\times$  17 $\frac{3}{8}$ "  $\times$  4 $\frac{1}{4}$ "



**205040**  
Colander  
12"  $\times$  17 $\frac{3}{8}$ "  $\times$  2 $\frac{1}{4}$ "



**205037**  
Tray  
6"  $\times$  17 $\frac{3}{8}$ "  $\times$  2 $\frac{1}{4}$ "



**205039**  
Bin  
6"  $\times$  17 $\frac{3}{8}$ "  $\times$  4 $\frac{1}{4}$ "



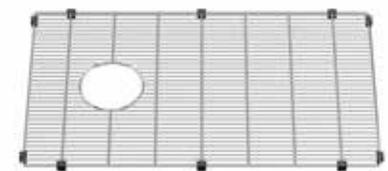
**205041**  
Tray  
12"  $\times$  17 $\frac{3}{8}$ "  $\times$  2 $\frac{1}{4}$ "



**215009**  
Drying rack  
12"  $\times$  17 $\frac{3}{8}$ "  $\times$   $\frac{3}{4}$ "



Drains  
**100080** Brushed nickel  
**100081** Polished chrome  
**100130** Stainless steel

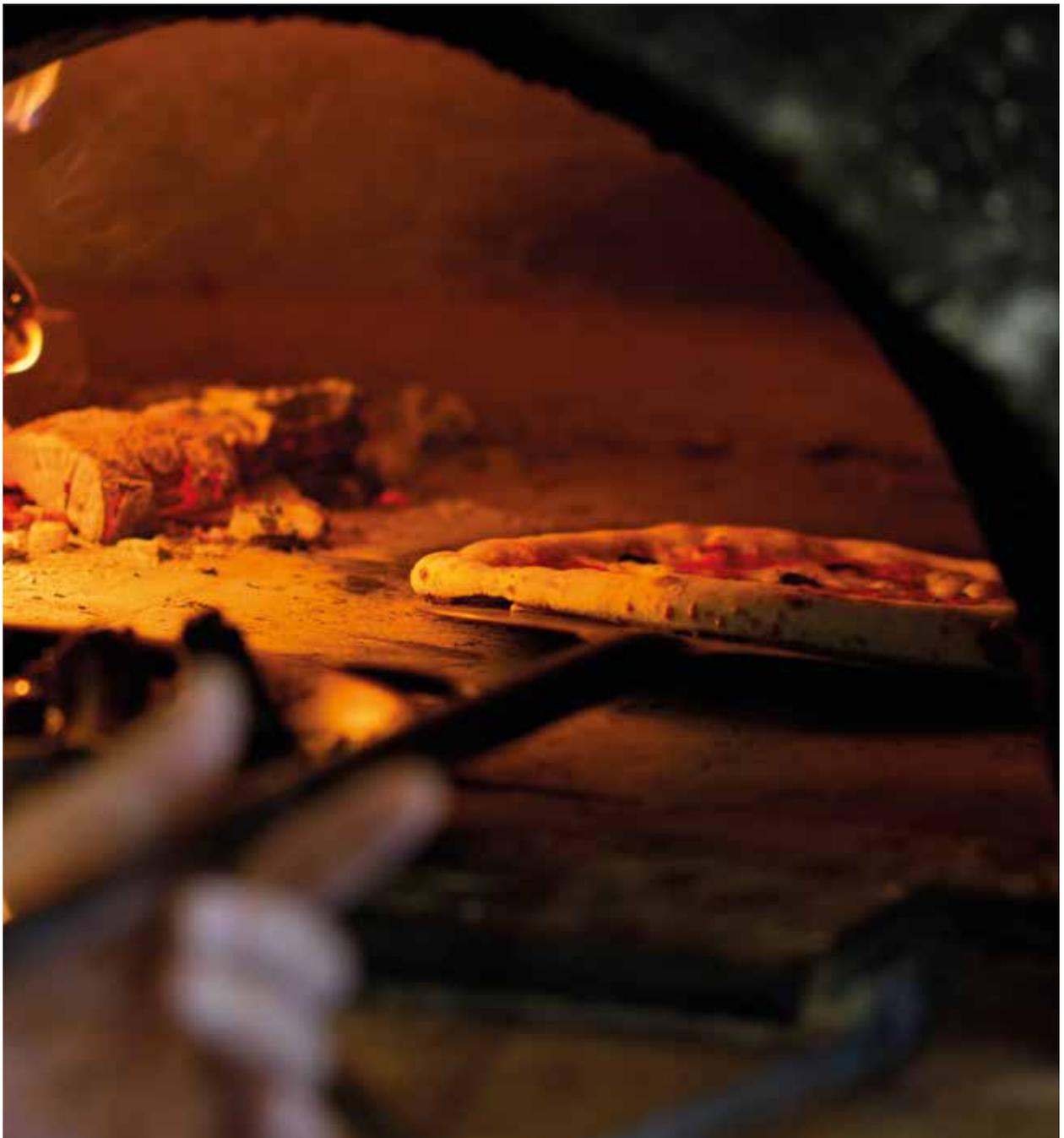


Grids  
**200262** 13 $\frac{1}{4}$ "  $\times$  15 $\frac{3}{4}$ "  
**200263** 28 $\frac{1}{4}$ "  $\times$  17 $\frac{1}{2}$ "  
**200264** 31 $\frac{1}{4}$ "  $\times$  17 $\frac{1}{2}$ "  
**200265** 31 $\frac{1}{4}$ "  $\times$  15 $\frac{3}{4}$ "  
**200266** 37 $\frac{1}{4}$ "  $\times$  17 $\frac{1}{2}$ "

# Going straight to the source

Imagining a product and foreseeing all its functions is one thing; materializing this vision in a flawless manner is another. Home Refinements by Julien went to Italy – cradle of ceramics production - to find the right partner and bring creativity and craftsmanship together to give you the Fira collection.

Here is a glimpse at how it is made.



## 1. Mix the ingredients

The choice of ingredients is fundamental to any good recipe. The minerals extracted from various European regions are expertly mixed to create the slip which is then directed towards the molds.



## 2. Give shape

It takes true craftsmanship and know-how to arrive to the desired result. After hours of drying in a controlled environment, the mold can finally be opened to reveal what will soon become a fully functional product.



## 3. Apply the final touch

Time to smooth out the edges and make sure the surface is ready for glazing. Each sink is inspected and finished by hand before being covered with glaze. At this point, the glaze is in the form of a very fine powder.



## 4. Fire it up

The firing is the point at which ingredients are fused to create an exceptional result. The sinks are carried across a 230ft long tunnel kiln for a 24h period. Towards the middle of the travel, temperatures reach up to 2200°F. During the firing process, the glaze is liquefied and hardened to become the non-porous, lustrous surface so distinctive to fireclay sinks.





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