

Kitchen Care

Doors and Drawers

Doors and drawers should be regularly cleaned using a mild solution of washing-up liquid and water. Do not use abrasive cleaners or spray-on wax products.

Worktops

To keep your worktops looking as good as new, follow this simple advice:

Do not worry about boiling water and cooking splashes they - do no harm. However, burning cigarettes, cooking utensils straight from a hot oven or hot irons could damage the working surface.

Your new worktops should be maintained by cleaning with water and a mild detergent. Persistent marks can be removed by using a non-abrasive cream cleaner – harsh scouring powders should be avoided. A nylon bristle hand brush can be used to remove stubborn stains from deep textured finishes.

Water will not harm the surface in any way, but it may affect the core material underneath, so do not allow water to lie on the surface where it may seep into the joints. Do not boil kettles directly over joints, as, over a period of time, the heat from the kettle can break down the glue used in the joints and allow water to penetrate the chipboard core. This will cause the chipboard to swell.

Crockery and normal kitchen utensils sliding around should not scratch the worktop. The surface can be permanently damaged, however, by scratching or cutting with knives or utensils directly on the worktop.

Your worktops will resist most household chemicals, including alcohol and cosmetics. Some chemicals and strong dyes can cause damage and discoloration. If spillage occurs of such liquids as beetroot juice, concentrated fruit juice, dyes, chemicals, strong bleaches or sanitary cleaners, wipe off immediately and rinse the affected area thoroughly. Do not use steel wool or an abrasive pad that could scratch the surface.

Appliances

All appliances are supplied with manufacturers Operation and Maintenance Manuals, which should be consulted. The information given below is intended as general guidance.

It is advisable to disconnect the electrical supply to appliances before cleaning is undertaken. Do not use a steam cleaner on appliances because the moisture can get into the appliance and make it unsafe.

The proper function of the appliances is conditioned by the regularity of the maintenance operations. Do not use steel wool or an abrasive pad, which could scratch the surface.

After use surfaces should be wiped with a damp cloth using warm soapy water. With regular cleaning surfaces will remain in good condition. All traces of the cleaner have to be removed with a damp cloth.

Dust, fat and liquids from food that has boiled over must be removed as soon as possible. If they are allowed to harden they become increasingly difficult to remove.

Do not use steel wool or an abrasive pad, which could scratch the surface.

In order to maintain the condition of the enamel parts, clean and wipe frequently with hot soapy water. Any stubborn stains can be removed using a cream cleaner. Rub gently so as not to damage the surface. Do not use steel wool or an abrasive pad, which could scratch the surface.

Never permit vinegar, tea, coffee, milk, salt water or tomato juice to remain in contact with enamel parts as they may stain the surface. If any cleaners such as a spray or a stick are used on enamel they must have the VEDC (Vitreous Enamel Development Council) seal of approval and the manufacturers instructions must be followed.

The stainless steel surfaces may be protected with lacquer to reduce fingerprint marks. To avoid damaging this lacquer, do not clean the stainless steel with abrasive cleaners or abrasive pads, which could scratch the surface.

Only soap/warm water must be used to clean the stainless steel surfaces.

The manufacturer declines all responsibility for eventual damages caused by breaching the above warnings.

