



Customer Care

New kitchen care tips



Handy tips and hints on how to care
& maintain your new kitchen.



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1. Worksurface Care

Placing burning cigarettes on the worktop surfaces leads to surface damage. Always use an ashtray.

Spilled liquids should always be cleaned up immediately, especially in the areas around cut-outs and joints.

Worktop surfaces should not be used as a cutting surface as it can also leave cutting marks on highly resistant laminate surfaces. Always use a cutting board.

Placing hot cooking utensils such as saucepans and frying pans directly from the hob or oven onto the working surface should be avoided, as depending on the heat exposure a change in the gloss appearance or damage to the surface can arise. Always use heat resistant mats.

We with gladly provide you with further information regarding processing, cleaning & maintenance if requested.

Protection against water vapour

Worktops are especially influenced by water vapour and heat in the areas around dishwashers and ovens. Therefore, in addition to the hot melt adhesive seal, the underside of the worktop should be protected through additional measures. Some appliance manufacturers supply appropriate deflection profiles made of aluminium, which must be installed. These so called “vapour protection elements” deflect the water vapour and the heat radiation (illustration 5). During installation carefully observe the specifications provided by the appliance manufacturer. If the appliance is not supplied with an aluminium profile then we recommend the use of a self-adhesive aluminium tape (illustration 6).

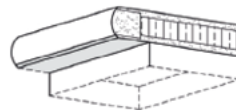


Illustration 5

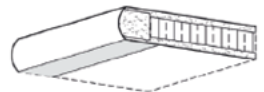


Illustration 6



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Care and maintenance recommendations

Due to their resistant, hygienic and sealed laminate surface, EUROLIGHT® Worktops do not require any special maintenance or care. As a general rule spilled substances such as tea, coffee and wine etc. should be cleaned immediately as the cleaning work increases if they are left to dry. When necessary, cleaning should be done with a damp cloth and mild detergent cleaner. Abrasive scouring powders, creams and even polishes should all be avoided. As everything from light and fresh to severe and stubborn stains are possible, and which are caused by the most varied substances, correct cleaning is an important matter.

Stain or mark	Cleaning cloth		Cleaning agent			
	Dry	Moist	Warm water & cleaning agent	Cleaning agent without abrasive substances	Mentholated spirit	Acetone
Tea		●	●	●		
Coffee		●	●	●		
Fruit juice		●	●	●		
Wine		●	●	●		
Fruit stains		●	●	●		
Milk		●	●	●		
Dust, light, dirt	●					
Fat		●	●	●		
Oil		●	●	●		
Soup & Sauces		●	●	●		
Nail polish						●
Felt-tipped pens		●	●	●		
Lipstick			●	●		
Shoe polish			●	●	●	
Water based paints			●	●		
Solvent based paints					●	
Fingerprints		●	●	●		
Blood			●	●		
Nicotine			●	●		



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2. Door Care & Maintenance

Foil Doors

For product cleaning only use a 5% soap, 95% water (liquid soap) solution, wiping with a damp (not wet) cloth, finally drying with a soft clean cloth. Dust with a soft cloth only.

Do not use wax-furniture polish, abrasive or aggressive cleaners, bleach or other hypochlorate (chlorine) based cleaners, multi-purpose cleaners, acetone, alcohol, solvent or similar products on the door, as this will damage the surface.

Cooking splashes should be wiped up immediately using a damp cloth.



Timber Veneer & Painted Doors

For product cleaning only use a 5% soap, 95% water (liquid soap) solution, wiping with a damp (not wet) cloth, finally drying with a

soft clean cloth. Dust with a soft cloth only, following the grain pattern of the wood.

Do not use abrasive or aggressive cleaners, bleach or other hypochlorate (chlorine) based cleaners, multi-purpose cleaners, acetone, alcohol, solvent or similar products on the door as this will damage the surface.

It is advisable to use a damp (not wet) cloth to remove fingerprints and marks, followed at once with a clean and dry soft cloth.

Cooking splashes should be wiped up immediately using a damp cloth.

All timbers are adversely affected by the environment in which they are installed, particularly a moist climate and in high levels of humidity. Timber is hygroscopic which means the material will take up or let out moisture depending on the environment it is placed in. We therefore recommend that timber doors only be installed in areas that have been suitably acclimatised so



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that the timber is allowed to find its EMC (Equilibrium moisture content). Most people are aware that wood changes colour when exposed to light, the rate of change being dependent upon the species and the intensity of exposure. Therefore, please consider when ordering an additional timber door some time after the original kitchen has been installed that a variation in colour is probable. Also, as solid timber products mature slightly with age we advise that samples are changed on a regular basis, after approximately six months.

Veneer & Lacquered Highgloss Doors

For product cleaning only use a 5% soap, 95% water (liquid soap) solution, wiping with a damp (not wet) cloth, finally drying with a soft clean cloth. Dust with a soft cloth only.

Do not use wax-furniture polish, abrasive or aggressive cleaners, bleach or other hypochlorate (chlorine) based cleaners, multi-purpose cleaners, acetone, alcohol, solvent or similar products on the door as this will damage the surface.

Cooking splashes should be wiped up immediately using a dampcloth. If the doors are supplied with a protective film on the face they must not be directly exposed to sunlight. It is recommended the film is removed as soon as possible.





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3. Sink & Taps

Use and maintenance of stainless steel products

Adhering to the maintenance tips will ensure that you enjoy your sink unit for even longer. If you handle your sink unit with care, it will retain its quality and appearance for much longer. Tips on how to enjoy your Reginox products for longer are given below.

Cleaning your stainless steel sink unit

For everyday maintenance we advise using clean water only, although you can add a mild soap. To remove coffee, tea and fat deposits you should only use a liquid cleaning agent that does not contain bleach, such as Cif. If you use a scouring pad you should scour in the same direction as the surface polish.

Preventing damage: dents and scratches

The sink unit is used on a daily basis, which makes light surface dents and scratches unavoidable. The sink unit may become damaged if it is treated too roughly.

Therefore, you should always be careful when placing objects on the unit or on the draining section. Damage can also be minimized by making sure that objects do not rub against the surface.

Avoid heat

Never place hot pans on the draining section or in the sink. Always use a pan protector in or on the sink unit.

Stains caused by chemical substances

The quality of the sink unit will be damaged if it is exposed to harsh chemicals. If the surface is exposed to harsh chemicals for a long period of time an oxidization process may occur, which will cause the stainless steel to rust. The sink unit is manufactured from grade 304 stainless steel.

This means that the sink unit is not resistant to acid and is only suitable for household use. You are advised to prevent the sink unit from coming into contact with the following chemicals: 5-39 solder flux, paint stripping agents, brush cleaners, metal shavings, agents for removing the grouting between tiles and paving, agents for unblocking drains, silver cleaner (blue liquid) and adhesives.



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Should the sink unit come into contact with one of the above-mentioned chemicals, the following action should be taken:

- Rinse the affected surface immediately using plenty of water;
- Rub the affected surface dry;
- Treat the resulting stains with Inox Care;
- If a rust spot develops the surface should be treated with a liquid scouring agent, a hard brush or with Scotch Brite. Scotch Brite is an artificial scouring sponge that is also used alternatively during the worktop manufacturing process

Not recommended:

- Never cut directly on a worktop: this will cause irreparable scratches. Always use a chopping board.
- Never cut into the joints or seams. Never remove the sealant from the seams around the sink unit or hotplate.
- Never slide hard materials such as chinaware back and forth over a worktop.

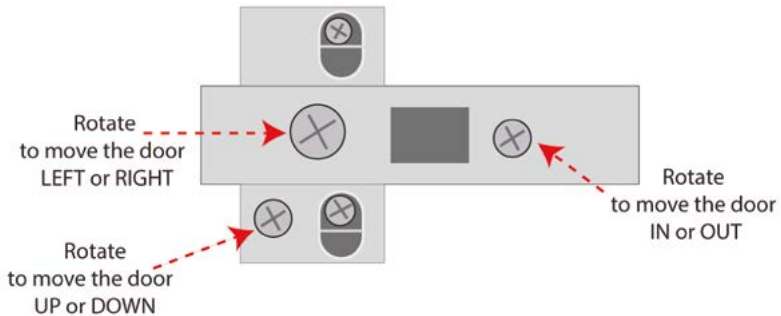




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4. Carcase Care *(How to adjust hinges)*



Once you have clipped the hinge arm back on to its mounting plate to connect the door back to the cabinet, you can still adjust the door up and down, side to side and in and out.

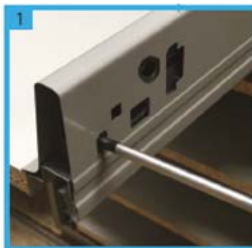
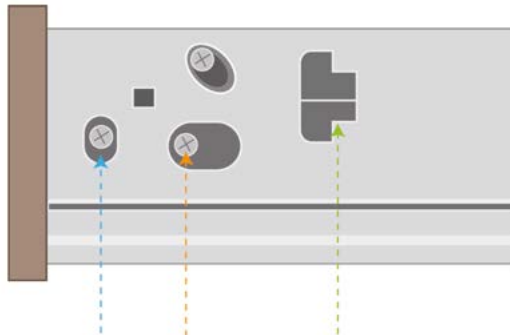
This fine turning will even out all the gaps between your doors and drawers to make your kitchen look fantastic.



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4. Carcase Care (How to adjust drawers)



1. Rotate screw to Adjust draw front
LEFT OR RIGHT
(THIS ON THE RIGHT SIDE ONLY)



2. Rotate screw to adjust draw front
UP or DOWN



3. To remove the draw box from the rails
press the release mechanism.

Your drawer boxes and runners have a soft closing mechanism to ensure that you cannot slam close a drawer. As with your door hinges we have chosen the best drawer system on the market. All base drawer cabinets are delivered fully assembled.

Once you have installed the drawer cabinet, each drawer can be adjusted up and down and side to side to maintain constant gaps around your kitchen.