

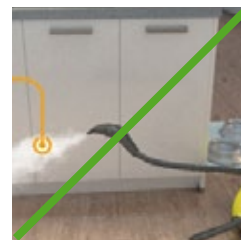
CARE TIPS for fronts, carcasses and worktops

Regularly caring for your fitted kitchen both ensures that it retains its value and considerably lengthens its service life. It also keeps your kitchen in a hygienic condition.

- Only use mild water-soluble household cleaners (e.g. neutral soap) as expressly permitted in your product information for kitchen furniture.
- Best of all use a soft, fluff-free cloth or a chamois. Only use microfibre cloths if permitted by the manufacturer of your kitchen. Make sure you only use completely clean cloths or rags.
- Remove all stains as quickly as possible. Stains that have just arisen can be removed much more easily and usually in full. Thoroughly rub-dry the furniture parts that are affected straight after cleaning. Avoid moisture along all the edges and joints of the furniture.

- **Never use glass cleaners on the edges and joints of the furniture!**
- **Never use solvents, scouring powder, steel wool or pan scrapers.**
They ruin the surface to the extent that any refurbishment may become impossible.

Never use a steam cleaner or a hose.



■■■ Painted wood

(Kitchen fronts: 06,09 Camelot, 10 Dover, 38,42,48,49 Avalon, 43 London, 45 Windsor)

Painted wood surfaces should be cleaned with lukewarm water, a mild household cleaner and a slightly moist cloth. Afterwards, carefully dry the surfaces in the direction of the wood structure. An undiluted household cleaner or even a glass cleaner can be used for particularly stubborn stains. As a precaution, test the cleaner on an inconspicuous part of the furniture, to see if the cleaner damages the surface. Furniture polishes – or similar – are not suitable as care products. This is because they contain solvents and grease and frequently form a film that alters the appearance.

■■■ Waxed or oiled wood

Worktops, fronts and sides (veneered) made of solid wood are treated with special oil or wax from the manufacturer. Even with this treatment, there is no complete protection against stains (for example from intensely-coloured fruit or vegetables). Clean the worktop with a mild household cleaner using a brush if necessary. Then, thoroughly dry off the worktop. The worktop must then be re-treated with the care product recommended by the manufacturer. A solid wood worktop adjusts itself to the air humidity in the room. Remove any remaining water from the surfaces. This can cause the product to buckle and the surface to become rough.

■■■ Melamine surfaces (fronts, carcass and worktop)

(Kitchen fronts: 56,66 Silvia, 73,74 Tessina, 87 Estrada)

Melamine surfaces vary as to type. Therefore, please follow the product information provided by the manufacturer. As a rule, they are cleaned with a mild household cleaner and a soft cloth – then moistened with clear water and thoroughly rubbed dry. An undiluted household cleaner can be used for particularly stubborn stains. As a precaution, test the cleaner on an inconspicuous part of the furniture, to see if the cleaner damages the surface. Avoid any moisture along the edges and joints of the furniture.

■■■ “Velvety” surfaces

(Kitchen fronts: 65 Lima, 76 Paradiso XTreme, 77 Siena XTreme)

The special surface structure bestows a velvety effect on kitchen furniture surfaces. However, this makes them susceptible to strongly staining liquids such as blackcurrant juice, tomato ketchup, red wine and also fat. They must be cleaned immediately. It is almost impossible to fully remove stains once they have dried. Corrosive and abrasive agents rub up the surface, leaving shiny marks behind. As a rule, the surface can be cleaned effectively with a soft, clean, damp chamois or cloth, and then rubbed dry. For moderate stains, first spray with a multi-surface cleaner (e.g. Frosch Orange) and rub in with a soft, clean, damp chamois or cloth; for heavy stains, use a degreasing all-purpose cleaner (e.g. Frosch Baking Soda). To remove stubborn stains, wipe evenly over the surface with a well-moistened magic sponge or magic eraser while applying light pressure. DO NOT SCRUB! And ensure that the sponge remains moist! Finally, always clean and rub dry with a soft, clean, damp chamois or cloth.

■■■ Matt lacquer

(Kitchen fronts: 05 Montana, 08 Gent, 16 Finca, 21 Casa, 22 Villa, 61 Monaco Matt, 27,37,41,63 Oslo, 28 Stockholm, 53,55 Denver, 54 Colorado, 79 Peru)

As a rule, the surface can be cleaned effectively with a clean, moist cloth, and then rubbed dry. For moderate stains, first spray with a multi-surface cleaner (e.g. Frosch Orange) and rub in with the cloth; for heavy stains, use a degreasing all-purpose cleaner (e.g. Frosch Baking Soda). To remove stubborn stains, wipe evenly over the surface with a well-moistened magic sponge or magic eraser while applying light pressure. DO NOT SCRUB! And ensure that the sponge remains moist! Finally, always clean and rub dry with a moist microfibre cloth.

■■■ High-gloss surfaces

(Kitchen fronts: 50,51 Leonardo, 60 Monaco, 78 Rio)

There are various materials available for high-gloss surfaces. Therefore, ensure that you observe the manufacturers' product information. Always clean high-gloss surfaces with a soft, clean, moist chamois or a soft, clean cotton cloth. Even the tiniest of dirt particles in a cloth can cause scratches.

In exceptional circumstances, for example with stubborn stains, a mild, non-abrasive household cleaner can be used. Afterwards, wipe the surface with a damp cloth and carefully rub dry. Microfibre cloths are not suitable for cleaning painted high-gloss surfaces. Also, ensure that you observe the individual manufacturer's care instructions.

■■■ Crystal glass

(Kitchen fronts: 64 Nizza, 67 Nizza matt)

As a rule, the surface can be cleaned effectively with a clean, moist cloth, and then rubbed dry. For moderate stains, first spray with a multi-surface cleaner (e.g. Frosch Orange) and rub in with the cloth; for heavy stains, use a degreasing all-purpose cleaner (e.g. Frosch Baking Soda). To remove stubborn stains, wipe evenly over the surface with a well-moistened magic sponge or magic eraser while applying light pressure. DO NOT SCRUB! And ensure that the sponge remains moist! Finally, always clean and rub dry with a clean, moist cloth.

■■■ Metal

(Kitchen fronts: 85 Steel, 14 Esprit)

As a rule, the surface can be cleaned effectively with a clean, moist cloth, and then rubbed dry. For moderate stains, first spray with a multi-surface cleaner (e.g. Frosch Orange) and rub in with the cloth; for heavy stains, use a degreasing all-purpose cleaner (e.g. Frosch Baking Soda). To remove stubborn stains, wipe evenly over the surface with a well-moistened magic sponge or magic eraser while applying light pressure. DO NOT SCRUB! And ensure that the sponge remains moist! Finally, always clean and rub dry with a clean, moist cloth.

■■■ Natural stone worktops

A variety of materials are used. Some ageing and visible signs of wear are normal. Ensure that you observe the manufacturer's individual product information and care instructions. Grease, oil and other commercially available liquids should be immediately removed to prevent any lasting stains from becoming ingrained. Then wipe again using clear water and a clean cloth. Always place hot pans on a protective trivet/hot mat to avoid any marks and cracks. It is advisable to renew the waterproofing once a year after cleaning thoroughly beforehand.

■■■ Quarz Composite

Proper cleaning based on the manufacturer's instructions is required for long-term continuous use. Ensure that you observe the manufacturer's individual product information and care instructions. Grease, oil and other commercially available liquids should be immediately removed to prevent any lasting stains from becoming ingrained. Then wipe again using clear water and a clean cloth. Always place hot pans on a protective trivet/hot mat to avoid any marks and cracks.

■■■ Ceramics

Proper cleaning based on the manufacturer's instructions is required for long-term and continuous use. Ensure that you observe the manufacturer's individual product information and care instructions. Grease, oil and other commercially available liquids should be immediately removed to prevent any lasting stains from becoming ingrained. Then wipe again using clear water and a clean cloth.

■■■ Solid surface material worktops

A variety of materials are used. Therefore ensure that you observe the individual product information and care instructions provided by the manufacturers. Grease, oil and other commercially available liquids should be immediately removed to prevent any lasting stains from becoming ingrained.

■■■ Laminated worktops

Never place damp objects (e.g. coffee machines and cleaning cloths) on worktop joints. This is to prevent any penetrating moisture from causing swelling. The same applies to joints between the top surface and edge bands (e.g. solid wood edge band).

■■■ Glass surfaces

Clear glass can be cleaned with mild cleaning agents using a sponge or cloth as well as with household glass cleaners. Improper use, such as scouring, scratching and cutting on glass should be avoided. When cutting and chopping, use a cutting board to avoid scratches. Do not use any silicon or acidic cleaning agents to clean glazed surfaces. Greasy or oily substances leave behind slight shadowy marks on glazed surfaces. However, these can be removed with glass cleaner.

■■■ Ceramic glass cooktops

Stains which have not become burned-in can be removed with a wet cloth without additional cleaning agents. The metal abrasion of pan bottoms and scaling/water marks can be removed with a stainless steel or special ceramic glass cleaner. Burned-in stains can best be removed – whilst still hot – with a razor-blade scraper. Immediately remove stains left by sugar or sugary ingredients.

■■■ Plastic sinks (composite material)

To clean plastic sinks, commercially available washing-up liquids and non-abrasive household cleaners can be used. Stubborn stains can be treated with dishwasher cleaner. Scaling can best be removed with vinegar or de-scaling agents. Caution: only use these agents for plastic sinks. Use on other plastic parts can result in damage. Please observe the manufacturer's instructions!

■■■ Metals (stainless steel and aluminium)

Stainless steel: Commercially available washing-up liquid is sufficient for care purposes. Only for stainless steel without anti-fingerprint coating: stubborn stains and water marks can be removed with a designated stainless steel care product. The manufacturers provide special cleaning and care products for both polished and brushed stainless steel surfaces. **ALUMINIUM** surfaces are normally cleaned simply with a damp, soft cloth. It is recommended to thoroughly dry the aluminium surface to prevent water marks developing. Use a dishwashing liquid, a glass cleaner or an aluminium cleaning product to get rid of stubborn stains. Do not use any alkaline or abrasive cleaning agents!

■■■ Other metal surfaces (e.g. handles, fittings, internal divider systems)

If required, the surfaces should be cleaned with a slightly moist cloth. Do not use any corrosive or abrasive cleaning agents.

■■■ Cooker hoods

Along with cleaning the housing, also regularly clean the grease filter – if it is made of metal – with hot soapy water or clean it in the dishwasher. Fibre grease filters must be replaced. Replace the activated carbon filter of cooker hoods in circulating air operations every 3 to 6 months. Please also observe the manufacturer's instructions!

■■■ Ovens

The inside of the oven can be most effectively cleaned with a commercially available washing-up liquid, as long as the inside is still warm and no stains have yet burned themselves in. Use a specially designated oven cleaner for stubborn stains. Please also observe the manufacturer's instructions and those specified on the cleaning agent!

■■■ Refrigerators

For reasons of hygiene, you should undertake a deep clean of your refrigerator every six months. To do this, firstly switch off the refrigerator, let it thaw and take out all the compartments and baskets. Also remove any residue in the condensation water drain at the lower end of the rear panel of your refrigerator. The cleaning recommendation is to use a mild cleaning agent with a soft cloth. Please also observe the manufacturer's instructions!