



Products and consulting

Instructions for use.

Kitchen furniture, bathrooms and wardrobe.

Painted MDF doors and Natural Oak veneer and Massive Oak wooden details

A smooth moist cloth must be applied for cleaning the painted doors. Ordinary non-abrasive cleaning agents for painted surfaces can also be used if necessary.

Once foods and substances with a high concentration of colourants , such as coffee , mustard , tea , red wine or similar have dried on , they leave a permanent , slight discolouration on the surface. To avoid permanent spots the dirt , turn attention to the following information :

- Wash away any soiling as quickly as possible using plenty of water or diluted soapsuds. Do not allow stains to dry on the surface !
- Stain residues, especially grease spatters and grease deposits, can be wiped away using a hot solution of 30% soft soap together with a dishwashing or hand-washing brush
- Finally wash away any cleaning solution residue with clear , lukewarm water and wipe dry with a leather cloth
- In some cases this procedure will have to be repeated several times . Stubborn stains can be treated with Bref Grease Release from Henkel. Test these cleaning products first on a concealed area of the surface. Limit the application time for this type of cleaning product and do not rub or apply any pressure , since alcohol can damage most lacquers if left too long.

When using conventional household cleaning agents , ensure that no undiluted or concentrated coloured cleaners are used , as the dyes contained therein could also leave a residue. Substances which have dried on or soaked in over a long period of time can only be partially removed

This surface is not resistant to organic solvents such as thinners , nail polish remover or undiluted alcohol spirits . for this reason never allow there substances to come into contact with your kitchen surfaces .

Damaging the doors with sharp objects should be avoided. The warranty does not cover mechanical damages or damages caused by water or heat.

Melamine carcasses

Melamine carcasses can be cleaned with conventional household and commercial cleaning agents. Do not use abrasive cleaners.

Apply cleaning agent diluted with water respective to the degree of soiling. Use a soft cloth for cleaning . then remove any cleaning agent residue with clean water and wipe the frames dry.

To avoid damages caused by water and permanent spots the water and dirt must be removed from the frames immediately.

Stubborn stains such as lacquer , glue residues or grease spatters can be easily removed with commercially available plastic cleaners. Prior to use , test the cleaning product on a small concealed area of the surface.

Vinegar cleaners , cellulose or resin thinners and nitro-based cleaners are not suitable for cleaning these surfaces . Never use a steam cleaner !

Overloading of the shelves of the kitchen cabinet must be avoided. The recommended load capacity of shelves is 5 kg. Warranty does not cover mechanical damages or damages caused by water or heat.

Laminated worktops

Worktop should never be used as cutting surfaces because knives may leave marks in all materials , even in hard laminate coating.

Never place hot pots, pans or other hot objects directly on the worktop without protection .

Special table mats for hot objects and cutting boards when cutting should be used.

Porcelain and crockery have an unglazed edge on the bottom. Avoid sliding these materials across the worktop as this could result in slight scratches.

For the maintenance of the worktop covered with high pressure laminated layer a smooth and moist cloth should be used.

Worktops can be also cleaned with conventional household cleaning agents. Apply cleaning agent diluted with water according to the degree of soiling. Use soft cloth for cleaning . Next , remove any cleaning agent residue with a moist cloth and wipe the worktop dry.

The moisture-proof sealant applied at joints protects from moisture. Prolonged contact with water at seams and cuts must be avoided to avoid damages.

As a rule : Never allow liquids to stand on worktops , especially on guled joints.

The warranty does not cover mechanical damages or damages caused by water or heat.

MDF painted worktops

For cleaning and maintenance please read above '**Painted MDF doors and Natural Oak veneer and Massive Oak wooden details**' and follow instructions given there.

While using MDF surface for writing or any another office work allways should be used protection/writing pad on surface.

Marble worktops

There are two very important things to know before starting to clean your marble. The first is: marble is not granite. Marble is much softer than granite, so it stains and wears more easily and cannot be treated in the same ways. The second thing to remember is, that you must never use vinegar to clean marble.

DAILY: Use a soft cloth and warm, distilled water to clean marble countertops - especially after contact with food - and then use another cloth to dry the surface. Marble is very prone to water spots, so it is a good idea to never let it air dry.

WEEKLY/QUARTERLY: A ph-neutral dishsoap is probably best when you do your deeper marble cleaning, but you may also use acetone (for dark marble only, to be safe), hydrogen peroxide (for light marble), or clear ammonia mixed with water. If you're afraid to damage the stone, visit a store that sells marble and they'll be able to help you out. Whichever product you choose, be sure to rinse thoroughly so there's no residue left, always dry completely!

YEARLY: Because marble is quite porous, however (and because sealer loses its effect over time), it is wise to use a sealer to protect against staining and interior damage. A sealer isn't foolproof, but it resists moisture for a lot longer than a surface that is not sealed.

Reccomended sealers TENAX PROTEX :

<http://www.tenax.it/scheda.asp?cat=12686&lang=11928&menu=11965&cod=12400-12661&sez=prod>

Or another option TENAX SKUDO :

<http://www.tenax.it/scheda.asp?cat=6260&lang=5743&menu=5778&cod=5959-6204&sez=prod>

Please read carefully user manual and follow producer instructions while using this products.

Drawers

The drawers do not need special maintenance. The quadro ball bearing runners require no further care.

The load capacity of a Delux drawer is 40 kg and 100 000 openings are guaranteed. The drawer opens up to 100%.

For better cleaning drawers inside You can remove drawer front panel by two click connections under drawer sides in both ends.

Front panels are adjustable and may need readjustment after installation and after usage over time.

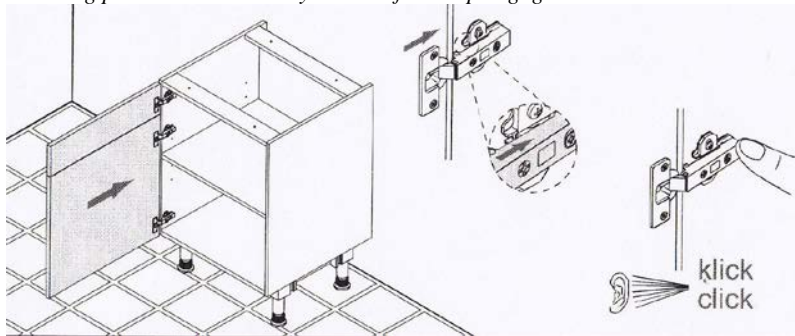
Door Hinges

Hinges are essentially maintenance-free. In moist places oiling is recommended if necessary.

100 000 openings are guaranteed. The door may need readjustment after installation and after usage over time. The door hinge opens up to 110° (except for special hinges).

The handles and hinges do not bear additional loads!

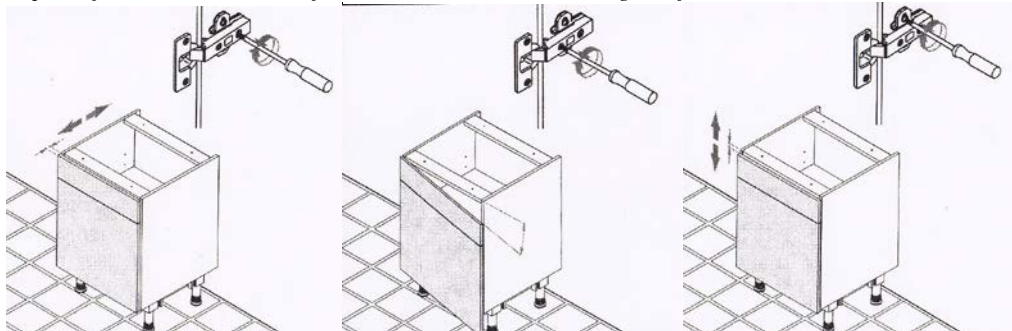
All hinged doors are equipped with all metal 3-D quick-fit hinges. The doors can be installed or removed from the mounting plate without tools by means of the clip engagement latches.



Depth adjustment

Side adjustment

Height adjustment



Cutlery Trays

Cutlery trays can be removed for cleaning. These can best be cleaned with a mild cleaning agent.

Stainless Steel Sinks

Sinks made of stainless steel, for cleaning use a moist cloth together with dishwashing liquid.

Subborn water spots can be removed with commercially available cleaners or normal household vinegar.

Instructions for Steam and Heat

Ensure adequate ventilation during cooking and make certain that steam cannot condense on the furniture elements. Always use cooker hood at the appropriate power level !

Avoid water spilling over.

Wait 20 minutes after completion of the wash program before opening the dishwasher so that the steam can condense within the appliance

Do not allow oven and dishwasher doors to remain slightly open for ventilation purposes because the escaping heat and moisture could result in heat damage and swelling in adjacent furniture components.

Do not operate coffee machines, electric kettles or toasters directly beneath the wall units. Over time, the escaping steam as well as the high temperature could damage the furniture.

Never place hot pots or other hot objects directly on the worktop or other furniture elements without using a protective trivet.

Occasionally check the surface temperature along the side edge of the oven door. As long as you can still touch the edge with your fingertip, the amount of heat dissipation is acceptable. If this is not the case, the door seal must be checked by appliance manufacturer's service technicians.

Also pay careful attention to the special instructions of electrical appliance and built-in component manufacturers!

Solid Brass details

Brass is an alloy metal made up of zinc and copper. Brass, like silver and other metals, does tarnish easily. All solid brass details are untreated finishing – not laced, oiled or waxed, surfaces will be covered with black / green oxide during 2-3 months – this is natural process. Any fingerprints in surface (grease) or bigger air moisture only will speed oxidation process. If You would like to keep Your brass clean and shiny then You must clean it very often. From internet possible to find several tips how to keep brass clean.

We recommend for cleaning :

Brass can often be cleaned with a clean, lint-free cloth. One of the best types for this is a microfiber cloth., really buff the area hard and brass will start to shine again.

Also You can use for brass cleaning is the simple washing of the piece in warm, soapy water (PH neutral soap!). This can be done by immersion or wiping, depending on the nature of the piece. Make sure you dry the brass thoroughly once it's clean.,

Mineral oil will retard the oxidation process and will keep your brass looking brighter and require less polishing when rubbed with mineral oil.

Be sure not to overcoat your brass. Less is more. Over coating can create smudging and attract dirt and grime.

When cleaning or polishing have reduced or removed Your brass details natural rough brushed look then You can recover it by using sanding fleeces from Mirka or from some other producer.

Example **Mirka MirlonTotal** with highest grit range (MF2500)

<http://www.mirka.com/SharePoint/MSF%20Printed%20material/Mirlon%20Total/Mirlon%20Total%20leaflet%20English.pdf>

Those sanding fleeces suitable also for rough mechanical surface cleaning for Brass (expect some material where is polished surface). Must be aware that sanding fleeces will treat surface in mechanical way and to obtain an initial look You must follow existing brushing pattern in process.

Brass is soft metal and mechanical damages such as scratches etc easily will occur. Same easy to remove them with sanding fleece or paper. Still we don't recommend to wipe of them too often, since every treatment with abrasive materials will wipe off part of brass material from surface. Oxide and scratches is one part of naturalness of brass.