

Care advice

General care advice

The high-quality surfaces of our fitted kitchens are easy to look after. In order to maintain the high value of your kitchen over many years, you should nevertheless carefully care for it regularly, but also properly. Please follow the easy care instructions provided.

Basic tips for all surfaces

Remove any dirt as quickly as possible, ideally immediately. This often eliminates the need for cleaning products. Ideally use warm water and a soft, damp cloth. Then wipe the surfaces dry. Otherwise, only clean with household, water-soluble cleaning products or kitchen cleaners. Do not use any harsh liquid cleaners or scouring cleaning products. Polishes, waxes and solvents are also unsuitable for cleaning kitchen surfaces and do more harm than good. Follow the manufacturer's advice when using microfibre cloths as they have different surface structures and can damage the doors. Do not use a steam cleaner as it may cause water impregnation which makes the furniture components swell. Failure to observe the care instructions cancels out any warranty claims.

Care advice for laminate doors

These are high quality, hardwearing doors with laminated surfaces. Please use only household, water-soluble cleaning products or kitchen cleaners to clean them. Ideally use warm water and a soft, damp cloth. Then wipe the surfaces dry. Do not use any aggressive or scouring products, polishes, waxes, hard sponges or steam cleaners. Use glass cleaner to remove stubborn dirt (old fat residues, shoe polish, felt-tip pen or the like). Always test a cleaner first on an inconspicuous area.

Care instructions for foil-wrapped fronts with a velvet matt surface

The front is covered in laminate foil. Please use the following special cleaning advice for foil-wrapped doors with a velvet matt surface. Any stains left by coloured substances and liquids should be removed as soon as possible with water, using non-scouring household cleaners if necessary. Such stains should not be allowed to dry. Substances that have dried onto or penetrated into the surface over a longer period of time cannot be completely removed. Residual stains, particularly fat splashes and fat deposits, can be scrubbed off with a 30% strength, hot soft soap solution using a washing-up brush or a nail brush. This process may have to be repeated several times. Then rinse off the soap residue with lukewarm water and dry with chamois leather. As a result of rubbing on the door, particularly in areas subject to stress, traces of wear in the form of shiny areas may become visible under unfavourable incidence of light. This phenomenon is dependent on the type of surface and will not affect the use of the door. When using regular household cleaners, please do not use artificially coloured cleaners in undiluted or concentrated form, as these artificial colourings can also leave residue.

Lacquered / lacquer laminate surfaces

These should only be cleaned and polished using customary water-soluble household cleaners. Do not use any aggressive or scouring products, polishes, waxes or steam cleaners. Glass cleaner can be used to remove stubborn dirt (old fat residues, shoe polish, felt-tip pen or the like). Test the cleaner beforehand on an inconspicuous spot! Cleaners containing sal ammoniac, nitro and synthetic resin dilutions (including nitro-based cleaners) are not suitable for lacquered surfaces!

Care instructions for wooden doors, solid or veneered

Wood is a living material with natural variations in colour, growth and structure that are not covered by our warranty. Light and sun shining on the wood cause changes in colour that are dependent on the type of material, and are therefore not cause for complaint. Variations in humidity will cause wood to expand or contract. This can cause some parts of the solid wood frame to jut out slightly, for example, depending on the type of wood. Wood should not be exposed to either extremely

damp or extremely dry air. Normal humidity of 45 to 70% is ideal for finished wood. It is therefore important to always switch on the extractor and/or make sure there is sufficient ventilation when cooking. The surfaces are protected by high-quality, multilayered lacquers which make the doors and drawer fronts largely resistant to dirt. They should be cleaned with a moist cloth or a soft damp brush, and always with the grain of the wood. You should then wipe the doors dry to make sure that there is no moisture left in the profiling, in the corners and on the edges. Dirt should not be allowed to dry on and must be removed straight away. Never use aggressive or scouring products, polishes, waxes or steam cleaners.

Care advice for high-gloss foil-wrapped doors

Do not use liquid cleaners, alcohol or solvents to clean. Do not use abrasive sponges or scourers. Only clean with a soft, damp cloth in a solution of 1 part liquid soap and 100 parts water.

Cleaning the units

You should use a slightly damp cloth with a liquid household cleaner to clean the units and shelves with laminated surfaces, the drawers and deep drawers. Always wipe the furniture dry with a soft cloth after cleaning. If you use a cloth that is too wet, water can seep into cracks and cause the wood to swell. Do not use any aggressive or scouring products, polishes, waxes, hard sponges or steam cleaners. Use glass cleaner to remove stubborn dirt (old fat residues, shoe polish, felt-tip pen or the like). Test cleaner on an inconspicuous area first. Tip: To avoid having to clean stubborn dirt from the top of wall units, simply cover with newspaper.

Laminate worktops

The worktops are covered in a laminate coating. The surface is hardwearing and stain-resistant and can easily be cleaned with household cleaning products. Do not use aggressive or scouring products. The worktops are heat-resistant up to 180°C (to EN 438). Caution: Hot pots and pans can exceed this temperature and cause damage, so please always use a pan stand. Worktops should not be used as cutting surfaces, as knives can leave marks even in the hard laminate coating. Although they are protected by high-quality surfaces, experience has shown that the laminate edges are more sensitive than the worktop surface, so you should take extra care to protect them from scratches. Make sure water does not penetrate into the edges of the worktop, into the cracks between worktop lengths and where there are cut-outs. Please remove standing water and water residue with a dry cloth as quickly as possible. When using a dishwasher, we recommend that you keep the machine closed for about 30 minutes once the cycle has finished so that steam does not get under the worktop and cause damage as a result of expansion. We cannot be held responsible for any such damage to worktops.

Care advice

Handles/Knobs

Handles and knobs can be cleaned with household cleaning products and a soft cloth.

Cleaning stainless steel

Normal dirt can be removed with water and regular washing-up liquid. Rinse with hot water and wipe dry. For stubborn dirt and water marks, we recommend you use a stainless steel cleaner. This also protects with a water-repellent protective film. Do not use aggressive cleaning or scouring products.

Cleaning aluminium

Remove dirt as quickly as possible. Only clean the aluminium elements with warm water or a neutral product. A special regular aluminium cleaning product with preservatives is recommended especially for cleaning heavy dirt. Avoid using scouring cleaning products, as they scratch and thus damage the surface. Acidic products or those containing chloride, e.g. lemon, vinegar, oven spray and the like, also damage the aluminium.

Cleaning enamel

Enamel is a glass-like coating and is therefore very sensitive to knocks. Be careful when using hard and pointed objects. Fruit juices can stain the enamel surface when left to soak in for a long period of time. In order to avoid this, you need to rinse them off quickly. With daily use, scratches or dull spots can occur over time. These defects are of course not covered by our warranty. Please use only mild household washing-up liquids to clean, definitely not scouring agents.

Cleaning plastic sinks

These built-in sinks are manufactured from a very high-quality, durable plastic. Household washing-up liquids and cleaning products can be used, with the exception of scouring powders. Stubborn dirt can be removed with dishwasher powder. Lime scale deposits from hard water can be removed with vinegar or lime scale removers. Although the material is resistant to all household chemicals, we recommend that you rinse them away after use. Plastic sinks should not be used as a cutting surface, as knives leave marks.

Cleaning plastic parts

Drawers, cutlery inserts, inset dishes, carousel shelves, wall-mounted box drawers, plastic profiling, fridges and freezers can be cleaned with a mild washing-up liquid and a damp cloth. Do not use aggressive or scouring products.

Maintaining moving parts

Hinges, especially on frequently used doors, should be lightly oiled once a year. The same applies to other fittings with steel hinges. All plastic moving parts do not need regular maintenance.

Electrical appliances

Please follow the care advice in the manufacturer's instructions for use. Each appliance comes with its own instructions for use.

Glass ceramic hobs

You should clean your glass ceramic hob after each use, as even small dirt particles can burn the next time it is switched on. You can remove light dirt with a damp cloth, then dry it well. Make sure that sugar or sugary food (e.g. jam) is not left to burn onto the hob. Remove immediately with a damp cloth. Remove stubborn dirt, lime scale and water marks, as well as metallic residue from pans, with special cleaner for hobs. Burnt-on residue is best removed when the hob is still hot with a blade or scraper. See also the manufacturer's operating instructions.

Built-in ovens

Please follow the care advice in the manufacturer's instructions for use. Each appliance comes with its own instructions for use.

Extractor hoods

Make sure you clean regularly in order to ensure the continued functioning of the appliance. Please follow the manufacturer's instructions for care and use. To prevent steam penetrating wood components of hoods and surrounding units, always switch the extractor fan on when cooking.

Dishwashers

Once the cycle has finished, the dishwasher should not be opened straight away, as the escaping steam can cause damage to the worktops above and to the adjacent units. When the cycle has finished, the steam condenses on the internal walls and drains away. You should wait 30 minutes before taking the dishes out. Make sure that the protective strip is fitted correctly above the dishwasher (underneath the worktop). Also read the manufacturer's operating instructions!

Cooking vapours and heat

We offer various different protective coverings in order to protect your furniture against cooking vapours, moisture and heat. Do not allow cooking vapours and heat from small electrical appliances such as microwaves, coffee makers, kettles and egg boilers to act directly on the furniture components! Clouds of vapour cause the furniture components to swell. Always switch on the extractor when cooking!