

# Caring for your kitchen

## Worksurfaces

### Laminated Worktops

Our Duropal laminated worktops are surfaced with genuine high pressure laminate, guaranteed to BS/EN 438. They are hardwearing and easy to clean, usually a moist cloth is sufficient, but use washing-up liquid to get rid of any grease. Stubborn dirt can be removed with an organic solvent such as methylated spirits or alcohol. Brushes with hard bristles (but not wire brushes) may also be used.

The surface has a high resistance to heat; however, the bottoms of some saucepans can become extremely hot and we recommend using a protective pad. Please pay particular attention to the joints - don't put anything hot on joints and wipe up any liquid spillage immediately. The melamine resin in the laminate gives high scratch and wear resistance, but cutting or chopping directly onto the surface will cause damage. Please use a polyethylene or wooden chopping board.

### Granite Worktops

To maintain the appearance of granite worktops, wash with soapy water or any non-abrasive household cleaner. Wipe dry with a lint-free cloth. Granite has a high resistance to heat; however, as the bottoms of some saucepans can become extremely hot, we recommend the use of a protective pad.

### CORIAN®

Although liquids cannot penetrate CORIAN®, it is best to wipe up spills as they occur. Just use an ammonia-based hard-surface cleaner, a good solid-surface cleaner, or ordinary detergent. Clean

the top with a damp cloth and detergent, wipe well and rinse, finishing with a dry cloth. If stains need more attention, sprinkle a gentle abrasive powder bleach on the damp surface and leave for a few minutes before using a sponge or soft cloth to rub with a circular motion and rinse, wipe and dry. Never put hot pans, particularly cast iron, directly on to a CORIAN® worktop. Always use a heat protection pad or trivet. It is not a good idea to cut or chop on CORIAN® as it will score the surface. Please use a polyethylene or wooden chopping board instead.

### Wood Worktops

Proper care and treatment in the first few months of use will pay great dividends in the long-term utility and beauty of your hardwood worktops. The worktop will have been given coatings of oil before despatch. If you are fitting the worktop yourself, you should apply another coat before installation.

### Engineered Stone

The quartz content of an engineered stone worksurface makes it naturally scratch-resistant. However, although durable, it is not scratch-proof, and so care should be taken to avoid excessive force or pressure. It is non-porous and therefore highly resistant to stains from coffee, wine, fruit juices etc. It will also withstand limited exposure to heat without burning or scorching. However, you should always use protective pads when placing hot items on any natural stone or quartz surface to avoid thermal shock. This type of surface is relatively maintenance-free and just needs to be washed with warm soapy water and dried with a lint-free cloth to keep it looking good.

## Product Care Information

# Taking care of your kitchen



# Caring for your kitchen

## Doors

### Timber Doors

Dust with a soft cloth following the grain pattern of the wood. Surfaces can be cleaned with water and a mild domestic non-alkaline soap. It is advisable to use a damp (not wet) cloth to remove fingerprints and light soil, followed at once with a clean, dry soft cloth. Do not use acetone, alcohol or similar products as permanent damage to the finish could take place.

On no account should any spillage, even water be allowed to lie on the surface: the spillage should be wiped off at once and the area rinsed thoroughly and wiped dry.

Some chemicals and strong dyes such as concentrated fruit juices, beetroot juice etc... can cause damage and discolouration. If this type of spillage occurs, wipe away and rinse immediately, ensuring that you leave the door dry.

A good quality wax furniture polish can be used occasionally to bring out the beauty of the timber. Please read the manufacturers instructions first.

### Foil & Vinyl Doors

Dust with a soft cloth. For product cleaning, use a slightly damp cloth and then wipe dry. Stubborn marks can be removed by using a mild solution of water and a mild domestic non-alkaline soap and wiping with a damp (not wet) cloth. Dry with a soft, clean cloth.

Do not allow water to lie on the surface: the spillage should be wiped off at once and the area rinsed thoroughly and wiped dry. Do not use abrasive household substances or aggressive solvents.

If these products are supplied with a protective film on the face, this must be removed within six months and must not be directly exposed to sunlight.

### Stainless Steel Doors

Dust with a soft cloth. For product cleaning, use 5% soap to 95% water (liquid soap) solution and then dry with a soft cloth. Alternatively, clean the surface with an E-cloth. A light coat of baby oil can be used to enhance the appearance of the door, if required.

Do not use bleach or any other hypochlorate (chlorine) based cleaners, abrasives or cleaning material on the surface of the door.

## Sinks

### Stainless Steel Sinks

Stainless steel sinks supplied by us are made from 18/10 chrome nickel steel, which is extremely hardwearing. However, the following substances should not be allowed to come into contact with a stainless steel surface: mortar, cement, plaster, concrete, tile cement, grout, undiluted bleach, acids, silver dip, photographic fluids.

### Scratch Marks

Stainless steel sinks will scratch during normal use. However, the appearance of the scratches can be made less noticeable by using a stainless steel cleaner. As the sink ages, the scratches gradually become less noticeable.

### Heat

Excessive heat or flames applied to stainless steel will turn it blue or gold. This is an irreversible reaction, although chrome or stainless steel polishes can effect some improvement.

### Cleaning

Daily cleaning should be carried out using a cream cleanser on a soft cloth. This should be adequate to remove such marks as tea stains and grease. More abrasive cleaners such as scouring

powders should not be used. The everyday film of limescale which occurs in hard-water areas can be removed quickly again by using a cream cleanser but, should a thicker limescale layer form, this will require treatment with an appropriate lime remover and soft brush. Rinse the sink thoroughly after limescale removal.

### Siligranit Sinks

Granite based sinks are very hardwearing. To care for them, it is advisable to ensure that all traces of grit are rinsed away following vegetable preparation. Be especially careful if using a washing-up bowl that you wash away any particles of grit trapped on the underside.

### Cleaning

Daily cleaning should be carried out using a cream cleanser which will remove light stains and grease without harming the surface of the sink. Never use abrasive scouring powder or scouring pads. Stains from red wine, coffee, tea, etc. tend to lodge more firmly in a scratched surface, but these can be removed by leaving a weak solution of bleach in the sink for about one hour. Rinse the sink thoroughly with cold water. Never use undiluted bleach. Once limescale has built up, it can be quite difficult to remove. It is therefore recommended that you use a limescale remover of the type specified for plastic baths. To prevent limescale building up, treat the sink once a week with warm vinegar - this makes the surface of the sink more water-repellent, thus inhibiting limescale deposition.

### Ceramic Sinks

Ceramic sinks have a smooth, impervious, scratch-resistant surface, which will withstand most standard household chemicals. For day-to-day care, all you need is water and a damp cloth. A fast and easy way to remove water marks,

grease or soap scum deposits is with an appropriate bathroom cleaning spray. Tried and tested cleaning agents such as household vinegar or vinegar solution can be used to remove limescale deposits.

Marks caused by iron or aluminium saucepans can be removed by Astonish or The Pink Stuff. For more stubborn stains, Bar Keepers Friend could be used, but it should be noted that this product is abrasive and should be used with care.

### Appliances

Please refer to the manufacturers instructions supplied.

### Accessories & Drawer Packs

You should familiarise yourself with the workings of your drawer packs and any accessories. In order to prolong the life of your products, please take care not to overload.

