

Care of kitchen units

Premiere Kitchens' units are designed to give many years of reliable service in normal household conditions. However, it should be noted that the product is a piece of fitted furniture and should be treated with care, paying particular attention to the following areas.

Before You Start

Before commencing any work on doors, carcasses or accessories, i.e. hinge drilling, handle installation, cutting etc. please inspect the product thoroughly, making sure that it is free from scratches or blemishes.

Once the product has been altered in any way from the state it was supplied, it cannot be replaced.

The doors and carcass are constructed from particle board materials (MDF, MFC) which can be affected by moisture. If there's too much moisture in the environment it can have an adverse effect on the material and cause permanent damage. Please check the moisture content of a room before storing or installing a kitchen, doors or panels. The humidity should not be greater than 55%.

You should also avoid storing or installing any kitchen or components into a newly plastered kitchen which is drying.

Care When Fitting

Always handle doors/drawers with care to avoid damage. When fitting hinges and handles to doors/drawers please ensure they are placed on a clean and smooth cushioned surface to avoid scratches to the product.

Some doors may have protective film on the face. Direct exposure to sunlight may cause an adverse effect therefore it is recommended that you remove this film as soon as possible after fitting. Due to the manufacturing process vinyl doors must not be exposed to temperatures above 70 degrees centigrade as this may cause damage to the doors surface.

Avoid placing any heat and steam producing appliances (such as toasters, deep fat fryers, kettles, bread makers etc) directly below your doors or cabinets as this can cause damage. The correct care will help ensure that your new kitchen has a long life.

▪ **Cleaning of Doors and Drawer Fronts** **(Melamine, Foil Wrapped & Painted Doors)**

These should be cleaned using a clean damp cloth containing a small amount of mild detergent. Avoid over wetting gently wipe over the surface in one direction and then wipe over with a clean dry cloth.

Do not use any abrasive cleaning agents, acids, bleaches, petrol or solvents. Similarly, do not use scouring pads, wire wool or any similar cleaning aids. Avoid excessive water or any other liquid.

Advised cleaning method:

- Clean the doors using only a solution of 95% lukewarm water with no more than 5% mild detergent
- Use a clean damp (not wet) cloth
- Dry with a soft, clean cloth. If it is a timber door run the cloth along with the grain direction
- Any cooking marks must be wiped immediately
- Do not allow liquids to seep into joints of doors; wipe any spillages immediately

Do not use any of the products listed below to clean the door as it may mark and damage the surface:

- Wax furniture polish
- Bleach / chlorine-based cleaning products
- Abrasive cleaners
- Solvents
- Multi-purpose
- Alcohol based cleaners
- Ammonia or any other similar product

- Scouring pads or abrasive cloths

- **Cleaning Interiors of Units**

Brush out any loose dust etc. The interior should then be cleaned using a clean damp cloth containing a small amount of mild detergent. Avoid over wetting gently wipe over the surface in one direction and then wipe over with a clean dry cloth. A cleaning agent such as Fairy Liquid is recommended.

Do not use any abrasive cleaning agents, acids, bleaches, petrol or solvents. Similarly, do not use scouring pads, wire wool or any similar cleaning aids. Particularly avoid saturating the unit bottom with excessive water or any other liquid.

- **Drawer Boxes**

Do not lean on partly opened drawers as this may cause the drawer box to part from the drawer runner.

To remove Metabox drawer boxes

Pull out the drawer box until it resists. Tip the front upwards to disengage the box from the runners. To replace the drawer box reverse this process.

To remove Tandem drawer boxes

Pull out the drawer box until it resists. Position your hands on the side of the drawer box just behind the frontal. Firmly lift the drawer box to disengage it from the runners. You will hear the sound of the clips disconnect during this process. To replace the drawerbox first return the extended drawer runners back into the carcass, simply slide the drawer box onto the runners and push it into the cabinet. There should be a distinctive “clicking” sound as the clips engage the drawer box. To ensure the box is correctly installed extend and return the drawer and observe correct operation.

To clean drawer boxes

Remove drawers from the units and brush to remove loose dirt etc. Clean the drawer box using a clean damp cloth containing a small amount of mild detergent. Avoid over wetting gently wipe over the surface in one direction and then wipe over with a clean dry cloth..

- **Shelves**

Shelves should not be loaded to the extent that “bowing” occurs. It is recommended that loading on shelves should not exceed the following weights: -

1. 300mm base/wall unit shelf	20kg
2. 500mm base/wall unit shelf	20kg
3. 600mm base/wall unit shelf	20kg
4. 800mm base/wall unit shelf	20kg
5. 1000mm base/wall unit shelf	15kg
6. Corner base/wall unit shelf	15kg

- **Worktops**

Routine Cleaning

It is highly recommended that you remain vigilant when it comes to cleaning up spillages of common household items such as tea, coffee, wine, vinegar, fruit juice, cooking sauces etc. It is far easier to clean up these spills when they happen, before they become dried in and stubborn. To clean, use a damp cloth, and if necessary, a small amount of non-bleach, non-abrasive liquid cleaner.

For more stubborn items use a household cream cleaner with a non-abrasive cleaning pad. Rinse thoroughly with water and dry with paper or cloth towels and for best results, wipe and dry in smooth circular motions with a lint free cloth.

Removal of Dried-in Spills

Some items harden as they dry and become more difficult to remove from your worktop surface. To tackle these kind of spillages, firstly remove any excess with a blunt plastic scraper, then clean the surface with a damp cloth and if necessary a small amount of non-bleach, non-abrasive household cream cleaner. Rinse thoroughly and dry with paper or cloth towels.

Avoiding Oils, Chemicals, Dyes and Solvents

Avoid using stripping agents, grease removers, caustic soda or products that have a PH value above 10 on Quartz / Granite. Do not use solvents that contain dichloromethane, chloromethane or methylene chloride.

Oils, chemicals, dyes, and solvents can permanently damage your work surface. If you do spill any of these types of product on your work surface, blot up IMMEDIATELY and rinse with plenty of clean water, repeating if necessary. Dry with paper or cloth towels and for best results wipe and dry in smooth circular motions with a lint free cloth.

Please note: Oils and dyes capable of staining can be found in common food items such as curries and popular take-away options. Therefore, please do not allow spillages from these types of products to remain on work surfaces for any prolonged amount of time.

Hot, Heavy & Sharp Objects

Whilst your work surface will withstand moderate degrees of heat we recommend the use of pan stands where possible. Do not place objects straight from a heat source, directly onto Quartz / Granite.

Never cut directly onto a work surface and avoid dropping, knocking or rubbing objects on the edges of Quartz / Granite.

Care of stainless steel kitchen sinks

To maintain the original appearance of your sink, regular cleaning is recommended. Carron Phoenix suggests you follow these guidelines:

- It is good practice to clean your sink immediately after use. Most deposits can be removed with dishwashing liquid and hot water, followed by a clean water rinse, then drying with a soft cloth to prevent water spotting.
- For more stubborn deposits a non-abrasive multi-purpose cream cleanser, without added bleach may be used. This should be applied with a soft damp cloth, again followed by a clean water rinse and drying. A nylon scouring pad can be used in conjunction with the multi-purpose cream cleaner. Never use a steel wool scouring pad

Cleaning tips for stainless steel sinks

Oil, Grease, Fingerprints and Tea stains

- These are generally removed with dishwashing liquid and hot water.

Hard water spots and Limescale

- A multi-purpose cream cleaner, applied with a damp cloth, will generally remove water marks. Heavy lime scale can be loosened by soaking in hot vinegar solution (three parts hot water to one part vinegar). Rinse with clean water and towel dry.

Rust marks

- It is unlikely that such marks will actually be rusting of the stainless steel itself. They are more likely to be the result of small particles of ordinary steel which have become attached to the surface, and subsequently rusted. Probable causes could be debris from steel wool scouring pads, use of stainless steel utensils, or old water supply pipes, and occasionally new taps after installation. Removal is usually possible with a damp cloth and a multi-purpose cream cleaner to return the surface to its original condition.

Heat Tinting (unlikely to occur during normal usage)

- If discolouration from heat tinting does occur, the use of a proprietary stainless steel polish and a nylon scouring pad will be required. Be aware that slight abrasion of the surface may occur from the scouring action. (Do not use silver dip type cleaners as these will badly dull the surface). Don't forget! Finish off by rinsing your sink thoroughly with clean water to remove any residue, then dry it with a soft cloth to prevent water spotting.

TAKE CARE TO AVOID:

Cleaning agents containing bleach should not be left in contact with stainless steel as discolouration or pitting of the steel could result. Examples of this type of cleaning agent include many of the new trigger-dispense products, most domestic dishwasher liquids and some multi-purpose cleaners. If bleach is necessary, it should be used only diluted to the strength specified by the manufacturer and never left in contact with surface for longer than 30minutes. After use, the sink should

be rinsed thoroughly with clean water.

Harsh abrasives and scouring materials should not be used for cleaning stainless steel as they will leave scratch marks in the surface which damage the appearance of the sink. Likewise, do not use wire brushes, scrapers or contaminated scouring pads.

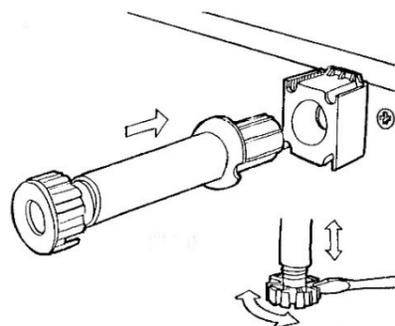
Do not leave wet cleaning aids on the sink (such as clothes, pads and containers). These will cause water marks.

Silver dip type cleaners must be avoided at all costs as they contain strong acids which will cause discolouration and pitting.

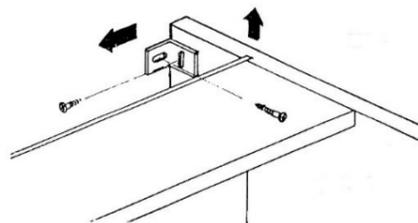
Do not use your sink as a cutting surface. Carron Phoenix offers solid wood chopping boards especially for that purpose.

Cabinet fixing & adjustment instructions

- Unwrap all the units checking to see if they are complete and for any damage.
- A leg pack is provided for each base unit. Take out the four legs and push them into the four sockets on the underside of the base units
- Place all the base units into position making sure that they all fit.
- Level all the base units using the adjustable legs. Setting the legs at 160mm has proved to be the best because if the floor is very uneven there is plenty of tolerance up or down on the legs for levelling.

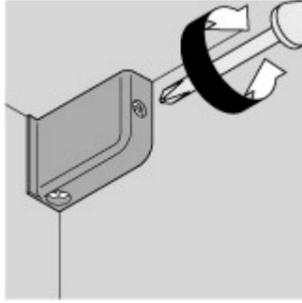


- When the base units are level, fix them back to the wall using the brackets provided. Note only two angle brackets are supplied per unit as it is only necessary to fix the base units back to the wall at the end of each run.

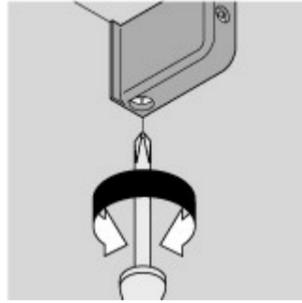


- Two stainless steel connecting bolts are supplied in each leg pack. Ensuring that the fronts of the base units are flush drill a 5mm hole through two adjoining units and tap a connecting bolt into it. Screw the other half of the bolt into the sleeve of the connecting bolt from inside the adjoining unit. This tightens both the units together ensuring a tight fit.
- Make sure corner units are installed the correct distance from the corner of the adjacent wall. See diagrams enclosed.
- Wall units should be installed the correct height above worktops in accordance with extractor manufacturer's instructions to leave a minimum gap between the bottom of the extractor and the surface of the worktop of 650mm for electric hobs and 700mm minimum for gas hobs. If neither is being installed a minimum gap of 460mm to 470mm is recommended to allow for three rows of 150mm high wall tiles and grouting.
- Alternatively if a tall larder or tall appliance housing unit is being installed in the kitchen a datum line from the top of the tall unit determines the height at which the wall units should be fixed.
- When the correct height has been determined the wall hanging plates should be fixed back to the wall using fischer type fixing anchors or 2 1/2" long no 10 screws into a plugged solid wall (if the wall is of a studed partition construction timber noggins should be placed in the studed wall at the correct height to enable the wall hanging plates to be screwed securely to the wall. See diagram below for positioning of the wall hanging plate.

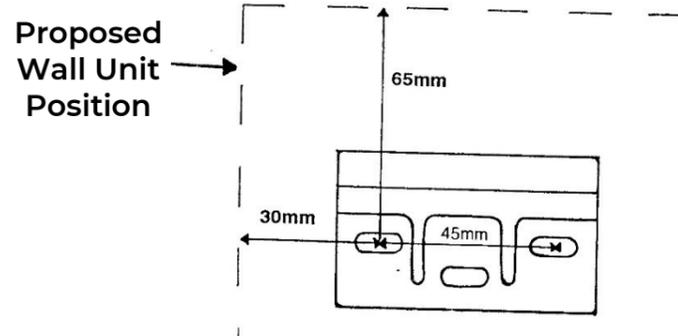
- See diagram below for the adjustment of the wall hanging brackets.



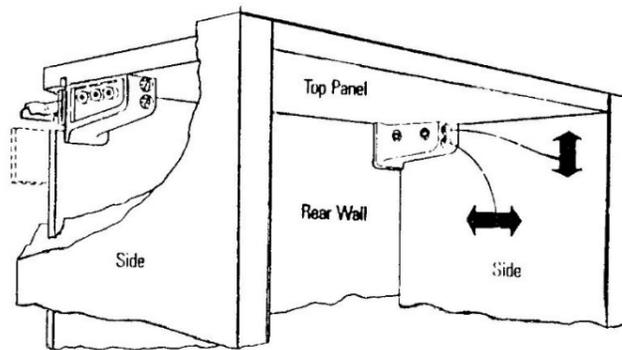
Forward/Backward Adjustment



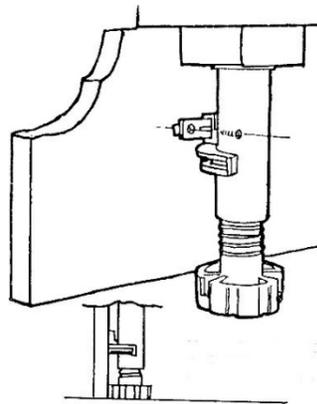
Up/Down Adjustment



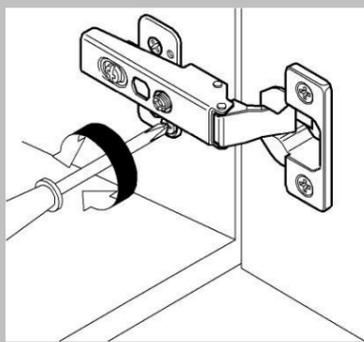
- See diagram below for the adjustment of the wall hanging brackets.



- Plinths are supplied in continuous lengths and are fixed to the adjustable legs using the two piece plinth clips and small screws provided. See below.



- When the kitchen has been installed all the doors and drawer fronts should be adjusted. See adjustment diagrams below.

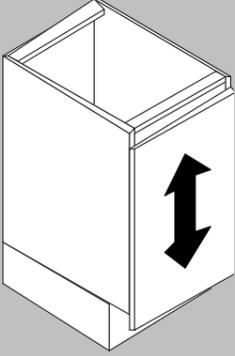
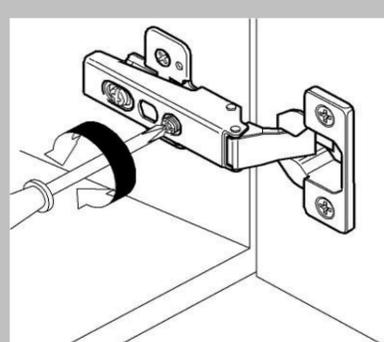
HEIGHT ADJUSTMENT
(Up or Down)

The amount & method of adjustment depends on the style of plate. On some plates there is NO adjustment facility

CAM (as shown in sketch)
Plus or minus 2mm. Simply turn screw, the cam action will automatically move the hinge up or down. Clockwise = Up.

2 Part Plus or minus 2mm. Loosen screw on face of plate. Manually move hinge to desired position. Re-tighten screw.

Standard Cruciform Plus or minus 3mm. Loosen both screws that secure plate to carcass. Manually move hinge to desired position. Re-tighten screws.

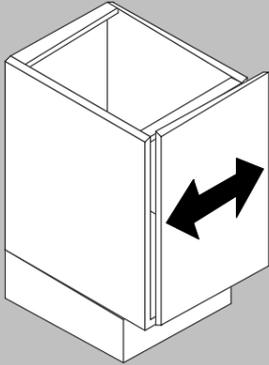
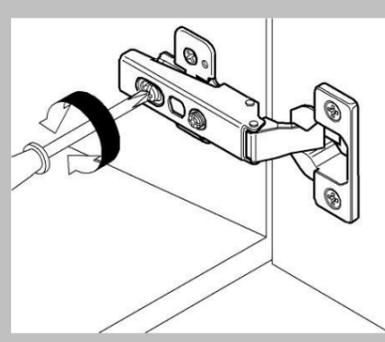



OVERLAY ADJUSTMENT
(Left to right)

Plus or minus 2mm is possible

Turn screw clockwise to increase overlay, anticlockwise to decrease overlay.

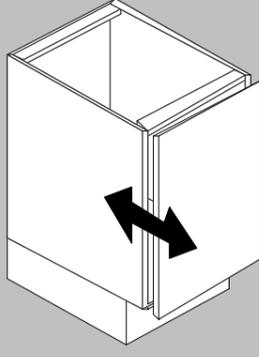
The 170 degree CLIP hinges look different but the screws are in the same place

DEPTH ADJUSTMENT
(Front to back)

Plus 3mm or minus 1mm is possible

The 170 degree CLIP hinges look different but the screws are in the same place

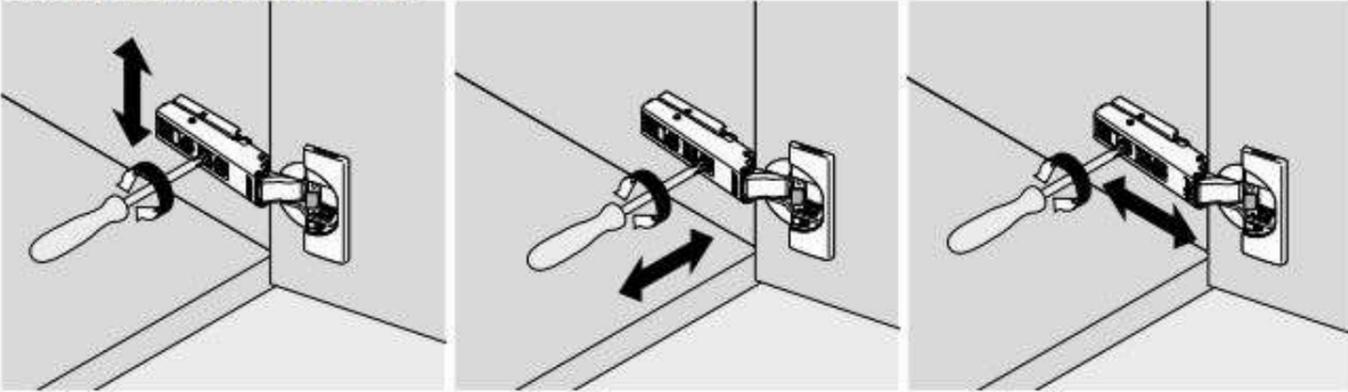


Door & drawer adjustment instructions

See diagrams below for the adjustment of the doors & drawers

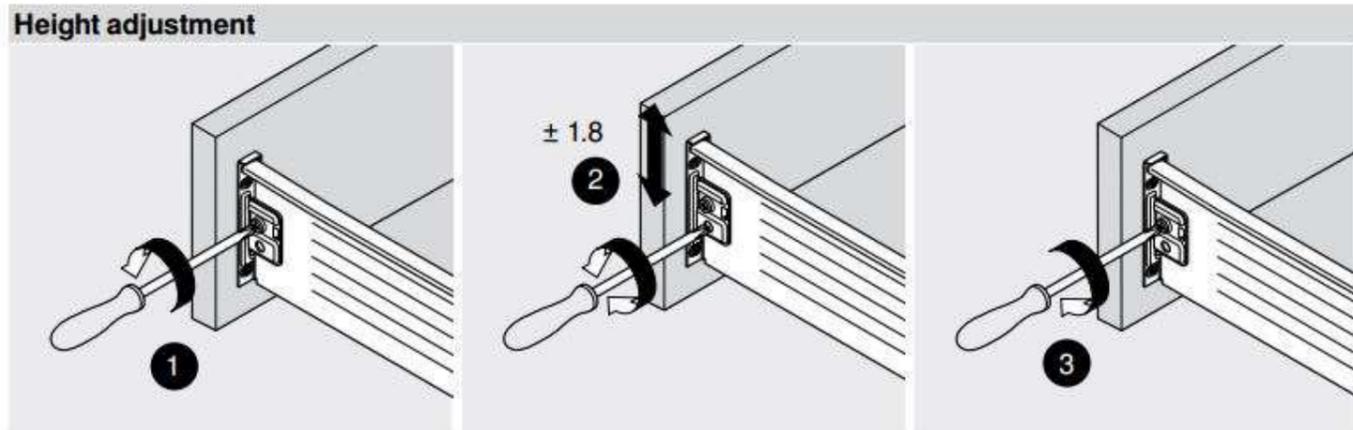
- Hinges

CLIP top BLUMOTION/CLIP top

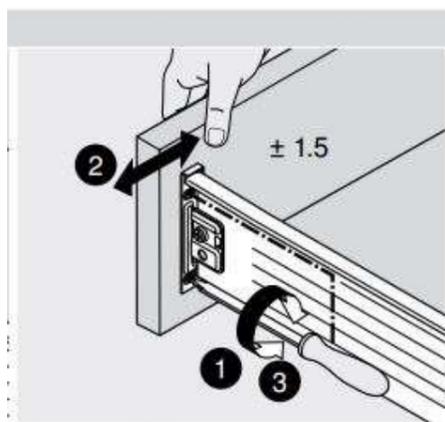


Height adjustment **Side adjustment** **Depth adjustment**

- Metabox Drawers

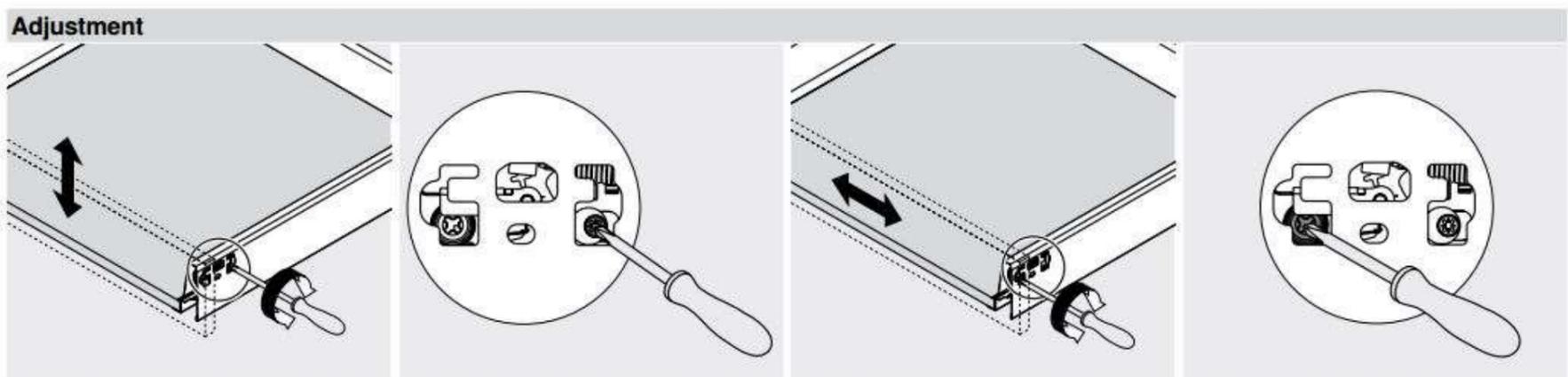


ZSF.1700/1800



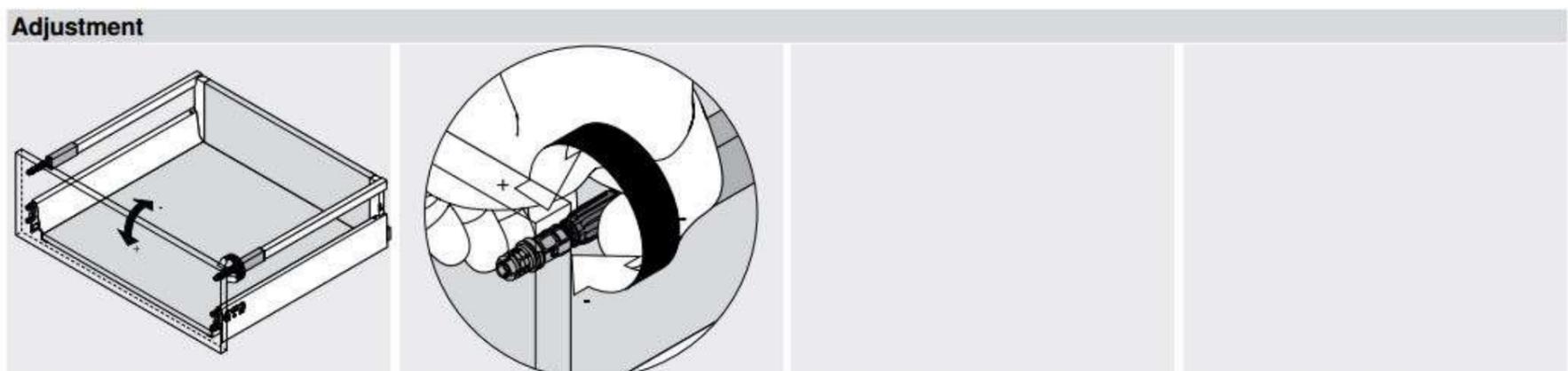
ZSF.1700/1800

- Tandem/Antrao Drawers

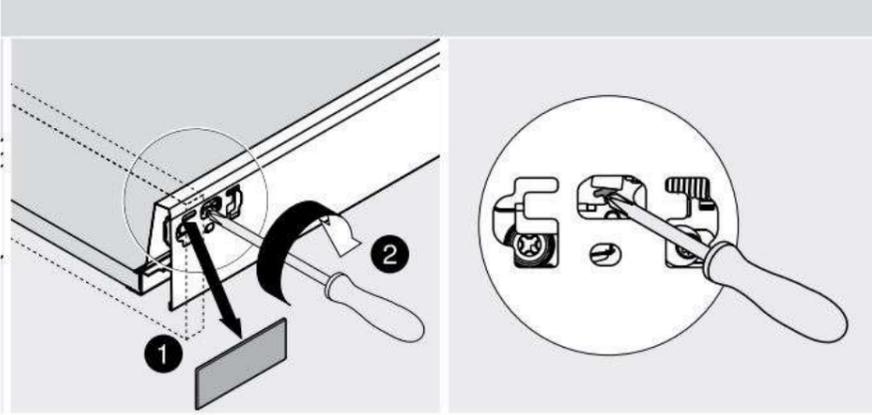


Height adjustment

Side adjustment

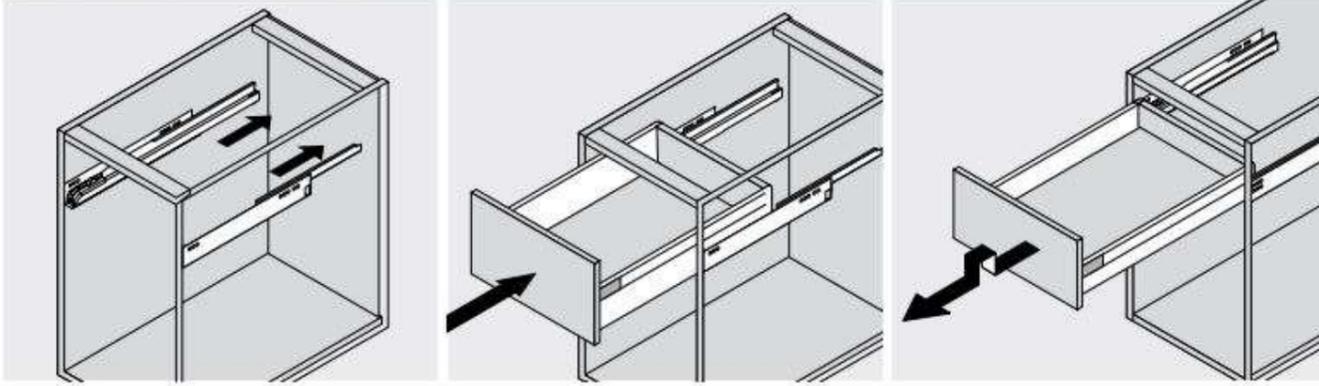


Tilt adjustment



Removal

Drawer insertion and removal



Insertion

Removal

Contact us at Premiere kitchens

If you have any questions or enquiries about your kitchen product or then please get in touch.

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