

KITCHEN CARE

2026+

Your kitchen is designed to give many years of reliable service. Regular care is required to ensure its longevity and correct operation. It should be treated with care, cleaned and maintained on a regular basis.

Doors

These should be cleaned using a clean damp cloth containing diluted mild detergent. Avoid over wetting, and 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 or solvents. Similarly, do not use scouring pads, wire wool or any similar cleaning aids. Avoid excessive water or any other liquid. It is important to not place kettles or toasters under wall units, doors or panels. The heat and moisture from these appliances may damage doors, panels or the cabinet.

-  To clean, use a damp cloth and if necessary, a small amount of mild detergent
-  Avoid solvent-based cleaning agents and excessive use of water
-  Once clean wipe over with a dry cloth
-  Do not place heat generating appliances or kettles under wall units

Inside units

Brush or vacuum out any loose dust or debris inside the units. The interior should then be cleaned using a clean damp cloth containing a small amount of mild detergent. Avoid over wetting the surface. Clean in one direction and then wipe over with a clean dry cloth.

-  Brush or vacuum out any loose dust or debris inside the units
-  Avoid solvent-based cleaning agents
-  To clean, use a damp cloth and if necessary, a small amount of mild detergent
-  Avoid excessive water or other cleaning liquids

Drawers

Pull out the drawer box until it resists, then lift the drawer front upwards to disengage the box from the runners. To replace the drawer-box reverse this process. Remove drawers from the units and brush or vacuum to remove loose debris. Clean the drawer box using a clean damp cloth containing a small amount of mild detergent. Avoid over wetting and gently wipe over the surface in one direction and then wipe over with a clean dry cloth.

-  Remove any loose debris. The drawer should then be cleaned using a damp cloth
-  Avoid solvent-based cleaning agents or use excessive amounts of liquid

Cabinet weight capacity

Cabinets should not be overloaded by exceeding the maximum advised weight limits:

BASE UNITS

300-600mm base unit	20Kg
800-1000mm base unit	30Kg
Corner base unit	30Kg

WALL UNITS

300-600mm wall unit	20Kg
800-1000mm wall unit	25Kg
Corner wall unit	25Kg

Worktops

It is highly recommended that you clean spillages immediately. Especially common household items such as tea, coffee, wine, vinegar, fruit juice, cooking sauces. To clean, use a damp cloth, and if necessary, a small amount of bleach-free, non-abrasive liquid cleaner.

For more stubborn or dry spills firstly remove any excess with a blunt plastic scraper, then use a household cream cleaner with a non-abrasive cleaning pad. Rinse thoroughly with water.

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.

Please note: Oils and dyes can be found in common food items. Therefore, please treat these spillages equally to non-food dyes and clean immediately.

-  To clean, use a damp cloth and if necessary, a small amount of mild detergent
-  Avoid solvent-based cleaning agents
-  For dried-on spills firstly remove excess with a blunt plastic scraper
-  Do not cut directly onto a worksurface.
-  Rinse any cleaning agents with water
-  Do not place hot pans or trays onto the worksurface. Use pan stands

Sinks

To maintain the original appearance of your sink, regular cleaning is recommended. It is good practice to clean your sink immediately after use.

Most deposits can be removed with a mild detergent 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 cleaner, without added bleach may be used. A nylon scouring pad can be used in conjunction with the multi-purpose cream cleaner. Do not use a steel wool scouring pad.

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 cloths, pads and containers). These will cause water marks.

-  Use a mild detergent and hot water for oil, grease and general stains
-  Avoid solvent-based cleaning agents
-  Rust marks are likely caused by debris or steel wool scourer, clean with cream cleaner
-  Avoid cleaning agents containing bleach
-  Hard water spots and limescale are generally removed with a cream cleaner, or diluted vinegar
-  Do not use cleaning agents containing bleach