



Looking after your new kitchen

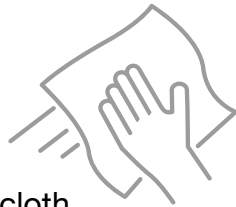
Looking after your new kitchen

You can keep your kitchen looking as good as new for longer if you follow these care and maintenance tips from the manufacturer.

KITCHEN UNITS

Melamine, vinyl and foil-wrapped doors

- You can remove most marks with a soft damp cloth. For more persistent marks, use a mild solution of water and household detergent. Then wipe dry with a soft clean cloth.



- Do not use solvents or abrasive cleaners. These can cause permanent damage to the finish.



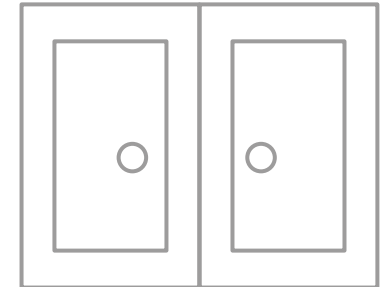
High-gloss doors

- Try using a soft cotton or microfibre cloth with just water and mild detergent.
- Avoid using any cleaning product that contains aggressive substances like acetone, alcohol bleach, citric acid, etc, which can seriously damage the surface of the door.
- You can protect gloss finishes with Vuplex® spray to prevent the panel surface from getting any micro scratches or dirt build-up.



Matt doors

- Do not use kitchen cleaners on matt doors. These leave a residue on the surface which builds up over time, which will mark with fingerprints etc. Use a mild detergent to keep the surface clean and fingerprint-free.
- Avoid excessive changes in temperature and humidity as much as possible. Always try to ensure adequate ventilation when cooking and washing.



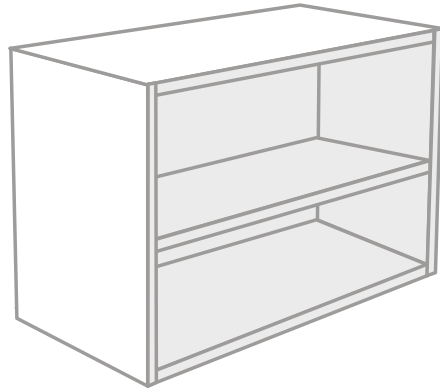
Timber doors



- Wood products will resist most household chemicals, including alcohol. However, you should wipe off any spills immediately and dry thoroughly.
- Most marks can be removed with a soft damp cloth or a mild detergent and warm water.
- Do not use solvents or abrasive cleaners.

Carcases (the inside of the cupboards)

- Do not use polish, bleaches, scouring pads or multi-surface cleaners on any surfaces.
- A damp cloth with soapy water will clean off most marks and spills.
- Never let any spills, even water, lie on the surface. Always clean off spills immediately.



Drawers and runners

- Wipe out drawers with a damp soapy cloth and dry with a soft cloth.
- Do not clean runners or hinges - they are lubricated for easy movement and this will affect the action.
- Never lean on open doors or drawers. The hinges are designed to support the weight of a door plus small weights, such as racks.
- Check hinges every 6 months to ensure the screws are tight.

Wall units

- Take care not to position kettles, toasters etc that create a large amount of steam or heat underneath a wall unit.
- Excessive heat or moisture can damage the units and doors.



Handles

- Clean handles with a soft damp cloth. For stubborn marks, use a solution of mild detergent.
- Never use acidic, abrasive or solvent-based cleaners, as you could damage the finish.

WORKTOPS AND BACKSPLASH

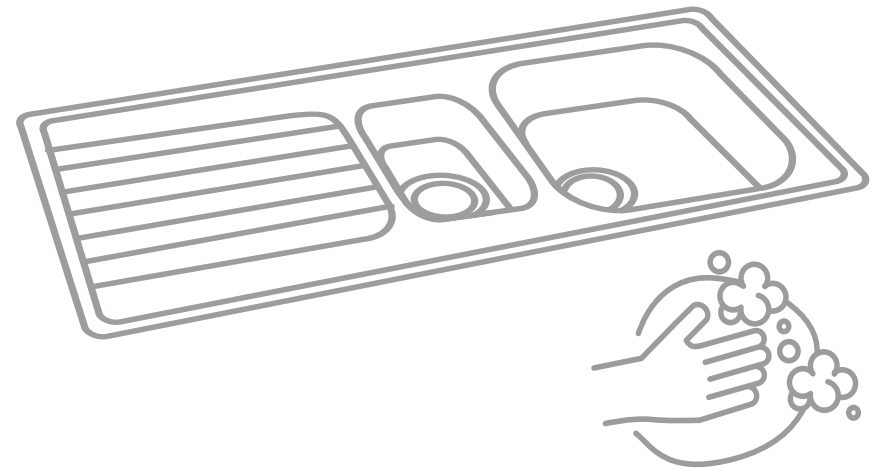
Laminate worktops

- Clean spills with a damp soapy cloth.
- Wipe off concentrated juices, corrosive liquids and food colourants immediately.
- Never let any spills, even water, to lie on the surface.
- Do not use bleaches, scouring pads or multi-surface cleaners.



Stainless steel sinks and drainers

- After use wipe the bowl and drainer with a soft damp soapy cloth, and rinse with clean water.
- Although stainless steel is extremely durable and will withstand a great deal of hard use, it can be scratched by hard or sharp objects. Always handle these objects with care to avoid marking your sink or drainer.
- Always remove wet cleaning aids (cloths, etc) from the sink surface after use to avoid water marks forming on the surface.
- Avoid using soap-filled wire wool cleaning pads, which can leave behind tiny fragments of wire embedded in the surface. These will rust, leading to small brown stains.



Caution!

Some household products and even foodstuffs contain substances that will attack the stainless steel surface.

Discolouration and staining

- In most cases, staining is caused by something that has been deposited on the stainless steel.
- The most common cause of staining in hardwater areas is the build-up of a thin film of waterborne deposits on the sink surface (often first seen as a rainbow effect).
- Remove this film by applying a little Jif neat and rub vigorously with a soft, damp cloth along the length of the sink surface. Then rinse thoroughly with clean water and dry.
- You can remove rust stains caused by wire wool cleaning pads using the same method.

Bleach

Most common domestic bleaches contain chlorine and are unsuitable for use with stainless steel. Even when diluted, bleach can cause pitting of the surface. For this reason you are strongly recommended not to use the sink for soaking clothes or cleaning clothes in bleach solutions for long periods. Always rinse off accidental spills immediately with plenty of clean water.



Silver dip cleaners

Silver dip cleaners are particularly harmful since they contain strong acids that can cause discolouration and pitting. The first sign of this is an iridescent rainbow stain which turns an etched dull grey colour. Rinse off any accidental spills with plenty of clean water.



Acids

Sulphuric, hydrochloric and other strong acids will cause pitting and corrosion, as will photographic developing liquids. Immediately wash off with plenty of clean water if there is contact with acid.

Corrosive foodstuffs

Fruit juice, damp salt, vinegar, readymade mustards, pickle and mayonnaise can all cause pitting and corrosion if left in contact with the stainless steel surface for long periods.

TILES

Occasionally, surface marks on tiles cannot be removed with a soft, soapy cloth. When using other cleaning methods, always test a small, inconspicuous area first.

Paint: Paint remover

Organic (food or drink) stains: Bleach or a one-off treatment with washing soda

Tea, coffee, ink: Household bleach or proprietary cleaner

Oil, fat, grease: Detergent or degreasers

Rust: Masonry cleaner

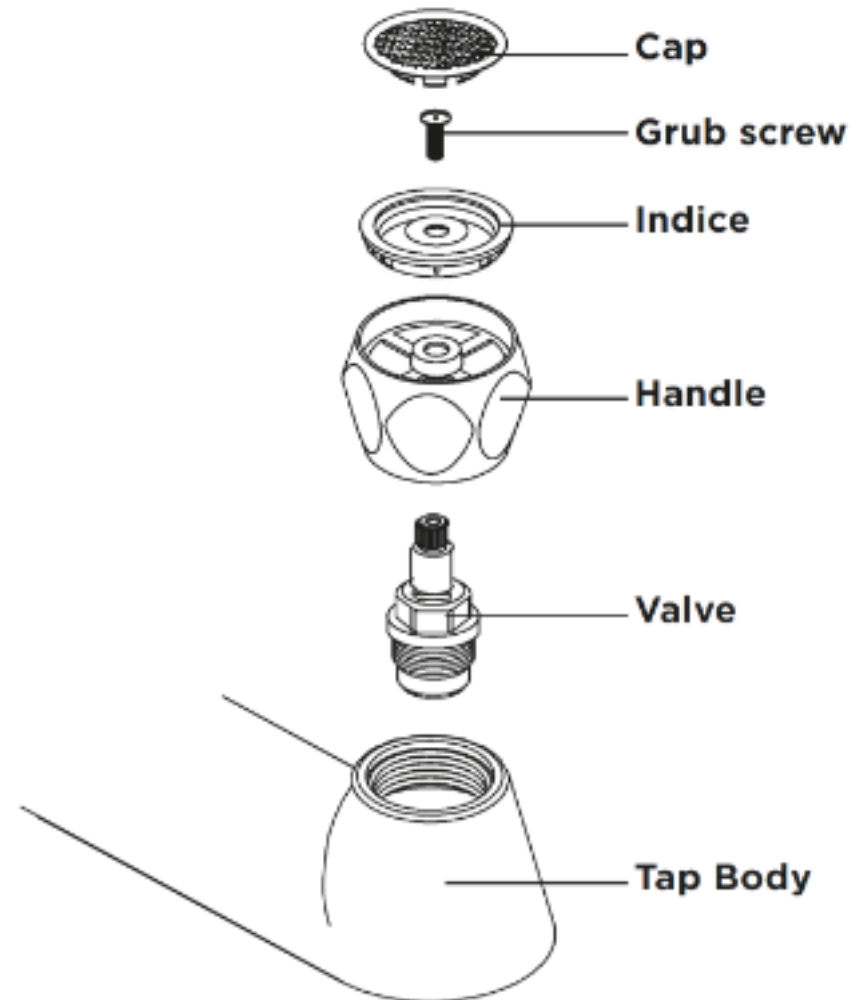
Rubber: Abrasive powder or liquid (but not on glazed ceramic tiles)

Mould growth: Household bleach (diluted to manufacturer's instructions) or a proprietary cleaner

TAP MAINTENANCE

If water is dripping from a tap, the valve may need cleaning. Before carrying out any maintenance, turn off your mains water supply. If unsure, contact a qualified plumber.

1. Remove the cap, grub screw and handles.
2. Remove the valve using a suitable spanner.
3. Clean thoroughly under cold water to remove any build-up of limescale or debris.
4. If necessary, replace the valve.
5. Put the valve back into the body, and tighten using a suitable spanner.
6. Replace the handles and indices, tighten the grub screw and re-fit the cap to handles.



Broadland Housing Head Office:

Broadland Housing Association
NCFC Carrow Road, Norwich
NR1 1HU

Customer Services:

T: 0303 303 0003

W: broadlandgroup.org

