

CLEANING – CARE INSTRUCTIONS

FOR THE END CUSTOMER

LEICHT[®]

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General care instructions

Like no other room in the house, the kitchen has to endure heavy use on a daily basis. Your decision to go for LEICHT shows your serious appreciation of quality and functionality. The use of high quality materials and the elaborate workmanship of the furniture provide you with easier care of your kitchen and extensive protection against dirt. To ensure this long lasting value, you are wise to give your kitchen regular care. Following, we have summarized some care instructions.

Kitchen furniture consists largely of wood materials which can absorb water via air humidity but can also release it again. This process is referred to as “swelling” and “shrinking“. In order to prevent this occurrence, LEICHT treat their surfaces, although the surface treatment cannot fully counteract the process. Therefore, you must ensure that your kitchen is exposed to relative humidity of 40% to 65% only, in order to keep the quality and functionality of your kitchen. Short term exceedance of two to three days has no negative impact on your kitchen.

The rule for all surfaces is to remove stains and dirt immediately. Usually a soft damp cloth without cleaning agents is sufficient. For cleaning, use the cleaning cloth or a soft cotton cloth (Id.No. 66926), tested and approved by LEICHT. Take care when using other cleaning cloths as they may cause damage to the surface. Should you not be able to remove stains or dirt by this method, then apply the use of common household cleaning agents! For slight soiling we recommend a glass cleaner (i.e. Sidolin streak free Cristal). For stronger or burnt on soiling, use common household cleaning agents (i.e. Bref Power against grease or burnt on residue, Ariel powder colour and style washing powder or Persil Universal, always in powder form – make a solution of 1 g washing powder in 100 ml lukewarm water). In the first instance, test this solution on an area which is not visible. For certain surfaces a dirt eraser is recommended (see laminate surfaces).

Afterwards, immediately wipe the surface dry with a soft cloth.

Never use abrasive agents, solvents, steel wool or scouring pads for cleaning your kitchen, as these can damage the surface. Equally, the use of steam appliances is prohibited as this may lead to swelling. Avoid the formation of any pools of fluids, especially on joints.

Summary of the care instructions

We recommend the following cleaning agents for cleaning your LEICHT kitchen:

For slight soiling:

- Glass cleaner Sidolin streak free Cristal

For stubborn soiling :

- Bref Power for grease & burnt on residue
- washing powder (Ariel powder Colour & Style or Persil Universal in a solution of 100 ml warm water with 1 g washing powder)
- dirt eraser Domol Magic Pad or Meister Proper Express..

When using the above listed cleaning agents, always pay attention to the manufacturer's instructions. Before first use, the above named cleaning agents should be tested on an area which is not directly visible. For cleaning, use a cleaning cloth (ID.No.66926), tested and approved by LEICHT or a soft cotton cloth.

Note on handling dishwashers!

In order to maintain the function of your dishwasher front long term and to avoid a swelling of adjacent carcasses and dishwasher fronts, please note the following:

Give your dishwasher front time to let the steam in the machine cool down. Opening of the dishwasher front immediately after the programme has finished should only happen in exceptional cases. If really necessary, open the front completely to let all the steam out at once.

To just open the front a gap will lead to an increased moisture load on components in the immediate gap area due to condensation und must be avoided at all costs !

If you have opted for an appliance with a self-opening front after the end of the programme (e.g. for a handle-less model) we would ask you to deactivate this function via the menu. Please observe the operating instructions of your appliance or contact your dealer or installer.

Care instructions for surfaces

Cleaning agent Fronts	1. Sidolin streak free Cristal	2. Bref Power for grease & burnt on	3. Washing powder	4. Dirt eraser
Fronts Laminate surfaces with melamine resin coating or laminate				
CERES (melamine)	x	x	x	x
IKONO (melamine)	x	x	x	x
ORLANDO (melamine)	x	x	x	x
SOLARA (melamine)	x	x	x	x
SOLID (laminated)	x	x	x	x
SYNTHIA (melamine)	x	x	x	x
TOCCO (laminated)	x	x	x	x
F 45 (laminated)	x	x	x	x
Colour lacquered surfaces				
CALVOS-FS (lacquer)	x	x	x	
CARRÉ-2-FG, -LG (lacquer)	x	x	x	
CARRÉ-FS (lacquer)	x	x	x	
CLASSIC-FF (lacquer)	x	x	x	
CLASSIC-FS (lacquer)	x	x	x	
ESPRIT (lacquer)	x	x	x	
LAIKA	x	x	x	
LARGO-FG (lacquer)	x	x	x	
LARGO-LG (lacquer)	x	x	x	
SIRIUS (lacquer)	x	x	x	
VERVE-FS (lacquer)	x	x	x	
Fronts with super matt lacquering				
BONDI (super matt lacquer)	x	x	x	x
MINERA (super matt lacquer)	x	x	x	x
Fronts with metal laminate				
METEA	x	x	x	x

Care instructions for surfaces

Cleaning agent Fronts	1. Sidolin streak free Cristal	2. Bref Power for grease & burnt on	3. Washing powder	4. Dirt eraser
Wood veneer fronts				
AVENIDA (wood)	x	x		
MADERO (wood)	x	x		
TERMA (wood)	x	x		
TOPOS, XYLO (wood)	x	x		
VALAIS (wood)	x	x		
Concrete surfaces				
CONCRETE (concrete)	x	x		
Metal surfaces				
STEEL (steel)	x	x	x	
Glass surfaces				
IOS, IOS-M (glass)	x			x
Stone surfaces				
STONE (stone)	x	x	x	
Ceramic surfaces				
KERANO (ceramic)	x	x	x	x
Polymer glass coating				
VITREA (polymer glass)		x	x	
Anodised aluminium surfaces				
ALURO	x	x	x	x
Worktops				
laminated	x	x	x	x
laminated (KM mat)	x	x	x	x
solid wood worktops	x	x	x	
quartz material	x	x	x	
glass	x	x	x	x
compact material	x	x	x	x
porcelain ceramic	x	x	x	x

Care instructions

Laminate surfaces with melamine resin coating

Laminate surfaces with melamine resin coating are characterised particularly by the durability of the surface. For cleaning the surfaces, use the cleaning agents listed in the chapter “general care instructions”. Particularly stubborn soiling can be removed with a dirt eraser.

Never use aggressive or abrasive agents!

Colour lacquered surfaces

Lacquered fronts are treated with special lacquers through several processes, which have been developed to ‘the state of the art’ for surfaces which are subject to heavy use. Light and heat cause a natural aging process which leads to a very gradual darkening of the surface. This process is normal and no reason for complaint. External influences such as smoke, dirt and steam can also lead to discolouration of the surface. We therefore recommend that you regularly clean and care for your LEICHT kitchen. No special cleaning agents are required for lacquered surfaces. For this purpose, common cleaning agents such as the detergents mentioned under the chapter “general care and instructions” are well suited. For cleaning, use the cleaning cloth tested and approved (ID.No. 66926) by us or a soft cotton cloth. Be careful when using any other cleaning cloths as they may harm the surface.

Never use aggressive or abrasive materials. Nitro thinners, artificial resin thinners can cause damage to the surface.

Fronts with super matt lacquering

The fronts are ready for use after the removal of the protective foil. A simple soapy solution is sufficient for daily cleaning of the super matt surface. In order to ensure the longevity of the fronts, no alcohol-containing, corrosive, abrasive or grinding products must be used.

If silicone-containing cleaning agents are used (e.g. detergents), the microscopically small depressions of the surface can be clogged up which can lead to a haze on the front. This causes a reduction in the effectiveness of the anti-finger print effect. The anti-fingerprint effect is adapted to the normal fat content of the human skin and can be limited by extra grease and oils on the skin.

Never use aggressive or abrasive materials. Nitro thinners, artificial resin thinners can cause damage to the surface.

Anodised aluminium surfaces

The chromophoric anodised layer on aluminium is an inherent, industrially oxidised and therefore hardened protective layer of the actual light metal. For cleaning, a damp cloth is usually sufficient. To remove dirt or grease deposits, please use a glass cleaning agent or soapy water. Despite their protective properties, anodised finishes are comparatively scratch-sensitive, therefore never use abrasive cleaning utensils or agents!

Care instructions

Wood veneer surfaces

Wood is a natural product. It lives, or as the expert says, it works. Due to the difference in humidity, it expands or contracts which can cause slight offsets on solid wood frame connections. As a grown material, wood will show differences in colour and texture which cannot be compensated by pickling. These differences are natural and therefore are no reason for complaint.

These signs of authenticity give your LEICHT wood kitchen its individual and unique character and enhance the natural beauty of this natural product. All wood veneer surfaces are lacquered with high quality, environment friendly water lacquer systems, which make them easy to care for and largely resistant to common household fluids.

All wood surfaces can be wiped with a dry duster. For cleaning stubborn soiling, a damp (not wet) cloth is suitable. You may also add a mild cleaning agent (glass cleaner) to the water. Be careful to always wipe in the direction of the wood grain, so as to clean any dirt from the grain. It is particularly important to wipe the surface dry immediately, using a soft cloth. To clean the surfaces, use the cleaning agents listed under the chapter “general care instructions”.

Never use aggressive or abrasive cleaning materials. Nitro thinners, artificial resin thinners or similar can cause damage to the surface.

Concrete surfaces

The surfaces have the appearance of a fine concrete finish, marked with a spatula texture. In a manual process, the surfaces of the support materials are given a coating of pigmented fine concrete. A matt lacquer coating gives the surface a protective layer and guarantees a high degree of durability.

For cleaning your concrete surfaces you may use all cleaning agents listed under the chapter “general care instructions”. Use a soft cloth for cleaning and dry the front with a soft cloth, so as to avoid streaking.

Never use aggressive or abrasive materials. Nitro thinners, artificial resin thinners can cause damage to the surface.

Fronts with metal laminate

Fronts with aluminium laminate have a metallic look-surface where unobtrusively modern expression arises from a vertical, subtly visible brushing, yet free from graphic severity. This gives the new surface a smooth matt sheen, thus engendering a high quality industrial look.

These surfaces can be cleaned with the cleaning agents listed under the chapter “general cleaning instructions”. Use a soft cloth for cleaning and dry also with a soft cloth so as to avoid any streaks.

Do not use aggressive or abrasive cleaning materials. Nitro thinners, synthetic resin thinners or similar cleaning agents can cause damage to the surface.

Care instructions

Laminate front of original FENIX® material

Due to a special nanotechnology, the surface of this front is impervious to fingerprints, grease and dirt. The super matt surface should be cleaned regularly, it does not, however, need any special care.

Do not use grinding or abrasive materials. The use of cleaning materials with caustic chemicals or alkaline properties should also be avoided. This also applies to the use of furniture polish or regreasing cleaners as these can cause a film on the surface. For cleaning your kitchen you can find all listed cleaning materials under the chapter “general care instructions”.

Repair of micro scratches

For the fronts with micro scratches (not cut scratches), we recommend using a dirt eraser. The surface can be repaired by circular movements over the damaged area. For cleaning, use the cleaning cloth (ID. No. 66926) or a soft cotton cloth that we have checked and approved.

After each cleaning process, it is essential to wipe the surface over with warm water.

Fronts of porcelain ceramic

Porcelain ceramic fronts have a high density and homogenous surface. A principal characteristic of the material is its resistance to alkalis- and chemicals. It is colour- and UV- resistant, easy to clean and totally fireproof.

Oil, wine, vinegar, tea, coffee, lemon juice, fruit and vegetable juices and much more can be effortlessly removed. The easiest way to do this is to wipe away the fresh spot with a damp cloth. It is recommended to clean the soiled surface within 24 hours.

Furthermore, for cleaning your kitchen, you can use the cleaning agents listed under the chapter “general care instructions”.

Never use aggressive or abrasive materials. Nitro thinners, artificial resin thinners or similar can cause damage to the surface.

Metal surfaces

The steel surface of the programme STEEL is quite fascinating with its industrial, accurately steel-like appearance. During manufacture a metal particle bonded lacquer is applied to the front. This is then oxidised and finally receives a protective lacquer. The targeted corrosion results in very lively and sometimes colourful textures, which correspond to a natural oxidation. For cleaning your metal surfaces you may use all cleaning agents listed under the chapter “general care instructions”. Use a soft cloth for cleaning and dry the front afterwards with a soft cloth so as to avoid streaking.

Never use aggressive or abrasive materials. Nitro thinners, artificial resin thinners or similar can cause damage to the surface.

Care instructions for worktops

Glass surfaces

Glass surfaces are made of sturdy ESG glass with a high load capacity, which is applied to a support panel. Glass fronts feature durable and resistant surfaces. The glass is visually enhanced through the lacquering at the back and a chamfered edge, giving the surface the effect of depth.

For cleaning your glass fronts, use the cleaning agents listed under the chapter “general care instructions”.

Stone surfaces

Fronts with a surface of sandstone appearance are produced in a manual process. To this effect, a pigmented rock flour is applied to the support panel, followed by a surface enhancing layer of matt lacquer protection. Thus the front has a warm and high quality radiance with a pleasant feel.

These surfaces may be cleaned with all cleaning agents listed under the chapter “general care instructions”. Use a soft cloth for cleaning the front, followed by drying with a soft cloth in order to avoid streaking.

Never use aggressive or abrasive materials. Nitro thinners, artificial resin thinners or similar can cause damage to the surface.

Polymer glass coating

The surface is appealing with its brilliant gloss. The qualities of scratch resistance and resilience are present in all our lacquered surfaces.

The surfaces may be cleaned with all cleaning agents (except glass cleaners) listed under the chapter “general care instructions”. Never use abrasive, alcohol containing agents or glass cleaners!

Care instructions for worktops in general

Although the worktop serves as a work preparation surface, it must not be used for cutting on. Therefore please always use a board for cutting, as knife cuts can leave notches in even the hardest materials. Pulling items with a rough underside (such as porcelain, ceramics and earthenware but also pots) can cause scratches on your worktop as the bottom can have unglazed edges. Hot pots, pans and other hot items must not be set down directly on the worktop. Always use a protective mat. Fluid pools, especially at joints, must be removed immediately. Traces of use cannot be avoided when every precaution is taken and will NOT be considered grounds for complaint.

Do not use aggressive or abrasive agents. Nitro thinner, resin thinners or similar cleaning agents can damage the surface.

Care instructions for worktops

Worktops with laminate cover

Worktops with laminate surfaces – in short HPL – are very hard plastic surfaces used within the furniture industry. There are some rules you should still observe in order to avoid disappointment. The worktop is resistant to moisture. With an appropriate installation, cut-outs and corner connections are moisture resistant for a limited period. Water deposits at cut-outs, at worktop bottom edges and corner connections must swiftly be removed.

For cleaning your kitchen, you can use the cleaning agents listed under the chapter “general care instructions”.

Laminate worktops are heat resistant up to 180° C for a short time only. Pots and pans get hotter than 180° C and cause damage. Therefore it is essential to use a worktop protective mat.

Do not use aggressive or scouring cleaning agents. Nitro thinners, resin thinners or similar cleaning agents can cause damage to the surface. Also, do not use furniture polish, silicone- or wax containing cleaning agents as this can lead to a build-up of unhygienic layers of dirt.

Solid wood worktops

Solid wood worktops are treated several times with a special oil at the factory. This oil penetrates deeply into the wood, thus providing a surface protection. It is also biologically and physiologically harmless. It is essential to remove moisture (standing water, damp sponge) on the surface and particularly at joints immediately. Despite the oiled surface, colour-intensive vegetables, spices, fruit juices, raw meat etc. can cause stains. Immediate removal is therefore beneficial. All surfaces are easy to clean.

Do not use any aggressive or abrasive cleaning agents. Nitro thinners, resin thinners or similar cleaning agents can cause damage to the surface.

To clean and protect the surface, it should be treated after one year at the latest. We recommend our cleaning and treatment set PF APM (HABiol Ident. No. 24944, consisting of:

Treatment oil 0.25/P3, abrasive sponge and 2 cleaning cloths. Available from your kitchen dealer or directly from Armbruster).

If the worktop surface shows traces of use after a time then it can be treated with the treatment set according to instructions. Other oils are to be used according to their manufacturer.

Glass worktops

Glass worktops are made of safety glass. The satin finished surface is largely impervious to mechanical damage. Slight signs of wear, however, are unavoidable.

Glass worktops can be cleaned with all standard glass cleaning agents or washing up liquid. They are heat resistant up to 200° C for just a short time. Pots and pans can be hotter than that and will therefore lead to damage. Always use protective worktop cover. All cleaning agents listed under the chapter “general care instructions” can be used for cleaning your kitchen.

Never use aggressive or abrasive cleaning agents. Nitro thinners, resin thinners or similar cleaning agents can cause damage to the surface.

Care instructions for worktops

Worktops of Quartz material

Worktops of quartz material are durable, hygienic and easy to clean. The material is so easy to clean because the combination of natural quartz crystals and polymers provide a particularly smooth, non-porous and predominantly dirt-repellent surface.

Wine, vinegar, tea, coffee, lemon juice, fruit and vegetable juice can easily be removed in a day. Simply wipe the stain with a damp cloth. Longer exposure should be avoided.

Furthermore you can clean your kitchen with any of the cleaning agents listed under the chapter “general care instructions”.

Do not use aggressive or abrasive agents. Nitro thinners, resin thinners or similar cleaning agents can cause damage to the surface.

Matt surfaces are rougher than polished surfaces and therefore need more cleaning effort. Smudges should be removed immediately to prevent them from drying up. Stubborn stains can be removed with a dirt eraser (Domol Magic Pad or Meister Proper Express) without metal particles, with a detergent using slight pressure and circular movements. Do not apply too much pressure in order to prevent shiny spots. Do not use metal containing sponges or anything similar.

Worktops with laminate surface (KM matt)

Due to a special nanotechnology, the surface of this worktop is impervious to fingerprints, grease and dirt. The super matt surface should be cleaned regularly, it does not, however, need any special care.

Prior to first use

We recommend a thorough cleaning of the worktop prior to its first use. Clean the top with the usual household detergents, followed by wiping with warm water. Then clean the whole worktop again with a dirt eraser and white spirit.

General care instructions

Do not use grinding or abrasive materials. The use of cleaning materials with caustic chemicals or alkaline properties should also be avoided. This also applies to the use of furniture polish or re-greasing cleaners as these can cause a film on the surface. In order to preserve the beauty of the supermatt surface, items with a rough surface underneath should not be pushed or pulled on the worktop. For cleaning your kitchen you can find all listed cleaning materials under the chapter “general care instructions”.

Repair of micro scratches

For the worktop with micro scratches (not cut scratches), we recommend using a dirt eraser. The surface can be repaired by circular movements over the damaged area. For cleaning, use the cleaning cloth (ID.No. 66926) or a soft cotton cloth that we have checked and approved.

After each cleaning process, it is essential to wipe the surface over with warm water.

Care instructions for worktops

Worktops made of compact material

Compact worktops consist of solid laminate with decorative top layers. The material is completely resistant to moisture. In visible areas the edges have small chamfers. To emphasize the character of the material, the chamfers also continue along the joints.

Worktops of compact material (laminate) are heat resistant up to 180° C for a short time. Pot and pans get hotter than 180°C and will cause damage. Therefore, it is essential to use a protective mat.

For cleaning your kitchen you can use any cleaning agents listed under the chapter “general care instructions”. Do not use aggressive or abrasive cleaning agents. Nitro thinners, resin thinners or similar cleaners can cause damage to the surface.

Porcelain ceramic worktops

Porcelain ceramic worktops have a high density and homogenous surface. A principal characteristic of the material is its resistance to alkalis- and chemicals. It is colour- and UV- resistant, easy to clean and totally fireproof.

Oil, wine, vinegar, tea, coffee, lemon juice, fruit and vegetable juices and much more can be effortlessly removed. The easiest way to do this is to wipe away the fresh spot with a damp cloth. It is recommended to clean the soiled surface within 24 hours.

Hot pots and pans can cause damage. Therefore please always use a heat proof mat for them to stand on. You can also use the cleaning agents listed in the chapter “general care instructions” for cleaning your kitchen.

Do not use harsh or abrasive products. Nitro thinners, artificial resin thinners or similar cleaning agents can cause damage to the surface.

Granite worktops

The natural granite is a stone product composed of several minerals with different colour shades and different textures and graining.

The natural fluctuations create individual textures and colour gradients. These can lead to colour and texture differences particularly if the joints are with other natural stone worktops.

Due to its formation process, natural stone can show the smallest hairline cracks (cuts or veins) as well as crystalline inclusions.

All above mentioned properties and characteristics are natural, therefore not a flaw!

For that reason it is essential to treat the surface prior to first use with an impregnation which delays liquid absorption but does not prevent it in order to improve moisture and stain resistance.

Grease, oil, acids and other household liquids must immediately be removed so that they cannot be absorbed and leave permanent stains.

The surface impregnation is not permanent and can be diminished through mechanical and chemical influences. It is therefore essential to regularly re-impregnate, which is recommended. This is available with order code ZPFAPG from your kitchen dealer. It is also included in the delivery of your worktop. The re-impregnation should be done approximately once a year, particularly for a rough surface and depending on the level of utilisation.

For this reason the worktop should be thoroughly cleaned with basic cleaning material and dried.

Cleaning and maintenance of the kitchen

Hot pots must always be placed on a protective mat in order to avoid cracking. To avoid scratches a pad should always be used with large ceramic or earthenware dishes.

Warm water, the supplied cleaning agents or a glass cleaner are best suited for daily cleaning.

Finish by wiping the surfaces dry.

Solid surface worktops

Solid surface worktops consist of acrylic-based natural mineral material and pigments. The material is non-toxic and resistant to most type of chemicals. The excellent material properties assure low maintenance. Hot pots and pans can cause damage, please always use a protective mat.

For cleaning your kitchen you can use any cleaning agents listed under the chapter “general care instructions”.

Do not use aggressive or abrasive cleaning agents. Nitro thinners, resin thinners or similar cleaning agents can cause damage to the surface.

Plastic items (Polystyrene, PVC, acrylic etc.)

Cutlery trays, plastic insert trays, small containers, plastic profiles or similar plastic items can be cleaned with a mild cleaning agent or detergent using a damp cloth. An immediate wiping dry is recommended.

Do not use aggressive or abrasive cleaning agents. Nitro thinners, resin thinners or similar cleaners can cause damage to the surface.

Aluminium, anodised and chromium-plated metal parts

(grip rails, handles, wire baskets etc.)

For daily cleaning and care, use warm water with a mild detergent. Heavier soiling can be wiped off with a cloth and undiluted detergent. Do not clean with strong acidic and alkaline agents, aggressive or abrasive cleaning agents. Nitro thinners, resin thinners or similar agents can cause damage to the surface.

Powder coated and lacquered metal parts (handles, fittings, shelves etc.)

Use only mild household detergents for cleaning. Do not use aggressive or abrasive cleaning agents. Nitro thinners, resin thinners or similar cleaners can cause damage to the surface.

Cleaning the cupboard interior (carcase, shelves, fitted components etc.)

Clean with a soft cotton cloth. You can use all cleaning agents listed in the “general care instructions” (see page 1 and 2). After cleaning always wipe dry with a soft cloth. Make sure that no water penetrates the joints as this can lead to swelling of the furniture.

Cleaning and care

Care instructions for felt inserts

Felt cannot be washed as it is not wash resistant. Just brush the felt lightly or use a vacuum cleaner if slightly soiled. For heavier soiling use tepid water without detergent.

Afterwards dab the spot thoroughly with a clean, damp cloth. Stubborn soiling can be treated with soap or stain remover (not directly on the felt!). Afterwards dab with clear water.

Other care instructions

To extend the service life and perfect function of moving metal parts, we recommend applying a drop of oil once or twice a year on joint components (do not use oil that dries or sticks). Hinges, especially those on most often used doors (such as sink base unit with waste bin) should be oiled after 2 years at the latest. All flexible plastic parts are maintenance-free.

Plinth blenders are removable (for cleaning see fronts and carcass parts page 1 and 2).

Doors, drawers and pull-out fronts are adjustable.

Storage units, corner carousel cupboards etc. have adjustable fittings. If a re-adjustment of the fittings becomes necessary over time, please contact your kitchen dealer.

The grease filter in extractor hoods (and also with recirculation, the carbon filter) must be cleaned at regular intervals, or replaced. Please observe the instructions of the appliance manufacturer.

Don't open the dishwasher immediately after the programme has finished but wait at least 20 minutes so as to avoid any swelling of the adjacent furniture.

Seek advice from your kitchen dealer if necessary.

Cleaning and care

Cleaning and care for sinks

Stainless steel sinks

Stainless steel sinks are extremely easy to clean. For daily cleaning of a stainless steel sink, a damp soft cloth with a little detergent is sufficient. This will avoid lime scale from the very start.

Scratches on a stainless steel sink are not a catastrophe, they rather emphasise the silk-matt look of the surfaces, making the sinks even more attractive over time. You can remove deep scratches with a scotch-brite sponge and white Inox crème. Always rub in direction of the surface texture until the scratch has disappeared. Afterwards rinse the residue and dry with a soft cloth.

Avoid putting hot pans or pots on the surface or pouring hot fat and oil or hypochlorite containing bleaching agents, cleaning fluid for silver, long-standing acidic liquids (these can lead to pitting and corrosion) into the sink and do not use steel wool.

Fragranite, Silgranite

The sinks are made of a high quality composite material with the natural colours of granite quartz. The heat resistance is up to 280° C. The surface has a high scratch and impact resistance and can be cleaned with household cleaning agents. Dirt and stains are primarily caused by lime scale deposits. These can be wiped off with a damp cloth and some detergent.

For daily care it is sufficient to keep the sink clean with water and a nylon brush with some detergent. Following the basic cleaning, rinse well with clear water and rub dry.

Colour changes to the sink will not occur during domestic use. Due to the hard surface, scratches are not expected.

Do not use mats in the sink as the softeners contained therein can damage the surface of the sink.

Ceramic sinks

Ceramic sinks are particularly durable and meet high standards in terms of hygiene and ease of care. Residue of dirt and lime hardly adhere to the surface but are dissolved at once and rinsed away. The material is resistant to the usual household products that are based on acid or alkaline solutions as well as medical and cosmetic products. Ceramic surfaces have a high temperature resistance and are extremely scratch resistant. (However, caution is essential when using sharp objects such as ceramic knives or other hard, sharp-edged objects which, in the worst case, can damage the surface).

For daily care, we recommend the use of a soft non-scratching sponge or cloth. Use a customary washing up liquid. For stubborn stains you can use a mild vinegar cleaner or as described above (Sidolin Stripe-free Cristal or Bref Power for grease and penetrated dirt).

It is essential to avoid aggressive and/or abrasive cleaning agents, drain cleaners or taps and steel cleaning agents as these can damage the surface glaze.

Since ceramic surfaces are harder than metal, metal (for example the bottom of pots) can rub off on the sink basin. For cleaning this metal abrasion, use a customary cleaning agent for glass ceramic hobs.

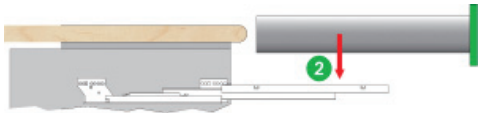
Technical Information

Drawers and pullouts

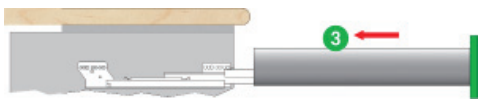
Drawer installation



1 Pull out drawer runner ...



2 ... Set drawer on runner ...



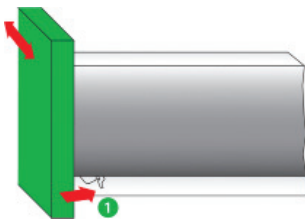
3 ... Push in until drawers locks in place

Schubkasten-Demontage



4 Pull out drawer completely and lift

! If a front bottom restrictor is used, you must first disconnect the restrictor on the underside of the drawer!

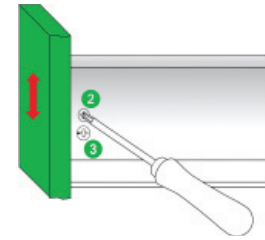


Side adjustment

Press clamping lever 1 slightly to the back. Position front in the required position. Release clamping lever. Adjustment range $\pm 1.5\text{mm}$.

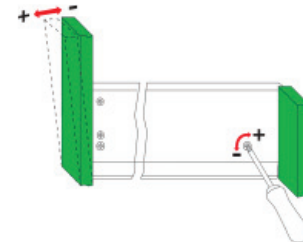
Technical Information

Drawers and pullouts



Height adjustment

Loosen screws 2 slightly and bring the front into the required position using eccentric screw 3. Adjustment range $\pm 2\text{mm}$. Tighten screw 2.

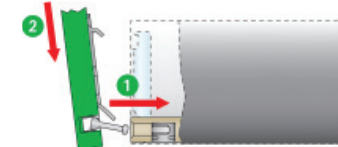


Tilt adjustment of front

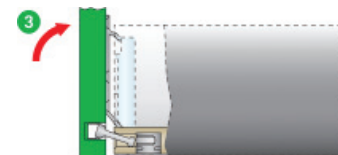
Readily accessible tilt adjustment facility on the inside of the decor.

The tilt adjustment is achieved by angling the drawer.

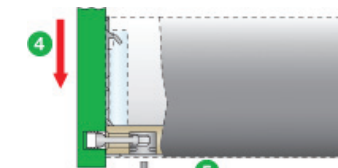
Front assembly with front-bottom connector



1 Position bolt of front-bottom connector in bore hole.



2 Insert front with installation hooks into the bottom, angled slot.



3 Tilt the front into place ...



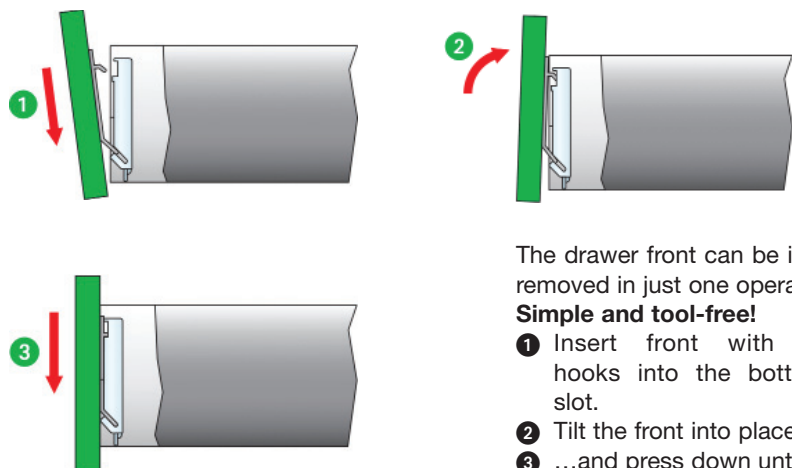
4 ... and press down until installation hooks have locked in place.

5 Then tighten bottom connector on underside of drawer bottom.

Technical Information

Drawers and pullouts

Front assembly

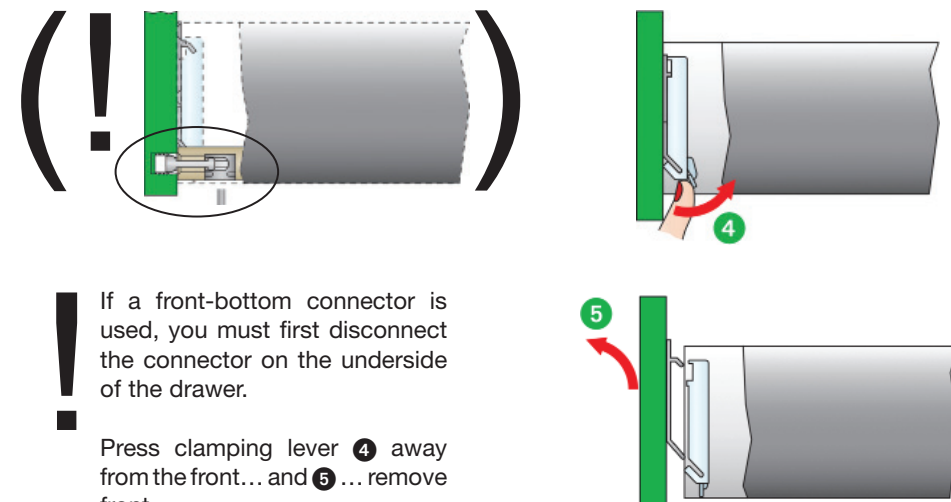


The drawer front can be installed and removed in just one operation.

Simple and tool-free!

- ❶ Insert front with installation hooks into the bottom, angled slot.
- ❷ Tilt the front into place...
- ❸ ...and press down until installation hooks have locked in place.

Front removal



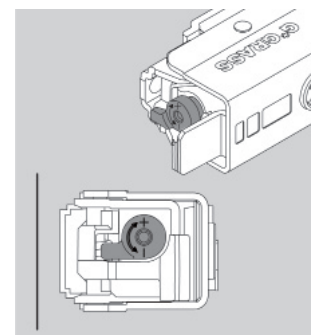
! If a front-bottom connector is used, you must first disconnect the connector on the underside of the drawer.

! Press clamping lever ❹ away from the front... and ❺ ... remove front.

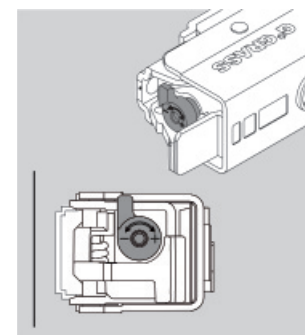
Technical Information

Damper and hinge adjustment

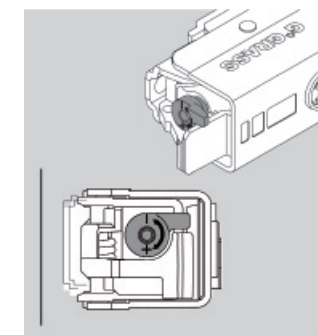
Adjustment of damper



Low level -
for light and
small doors



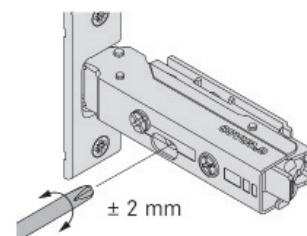
Middle level/
factory setting
for standard doors



High level -
for large and
heavy doors

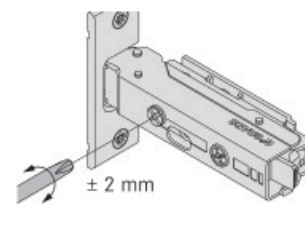
Hinge adjustment

Side adjustment



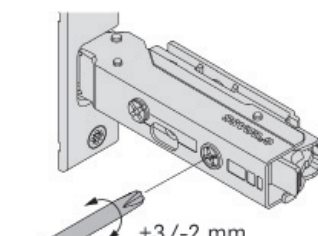
± 2 mm

Depth adjustment

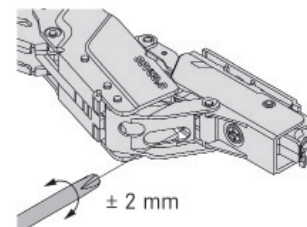


± 2 mm

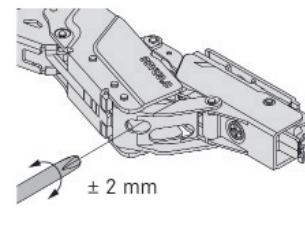
Height adjustment



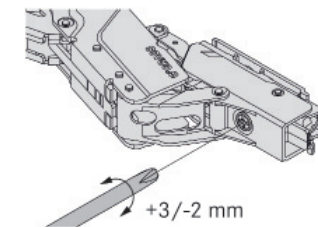
+3/-2 mm



± 2 mm



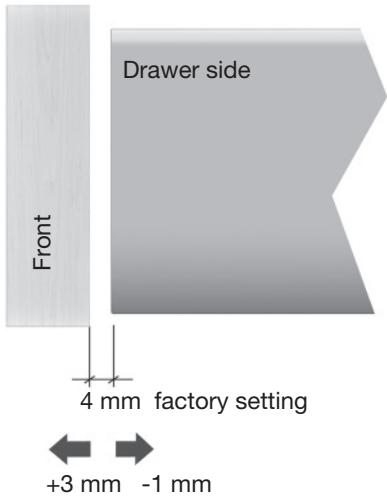
± 2 mm



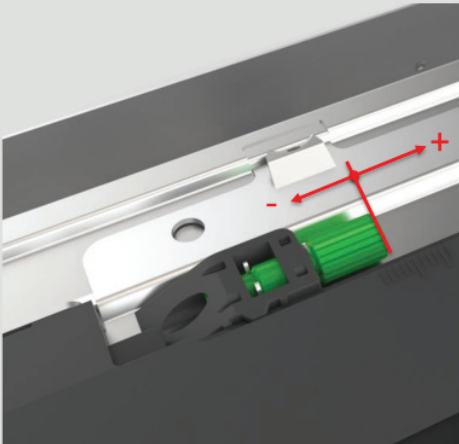
+3/-2 mm

Technical Information

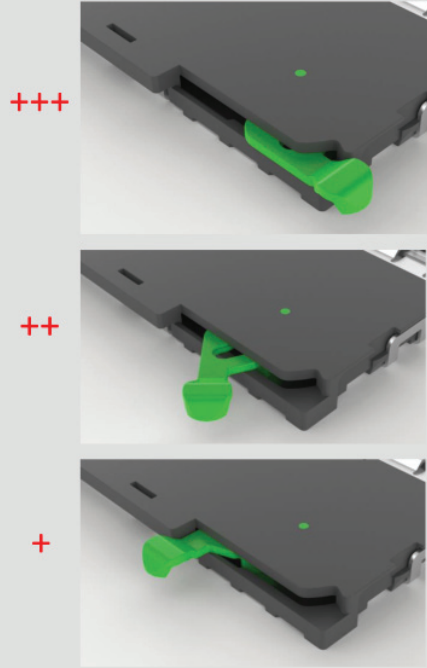
Drawers and pullouts with Tip-Softclose



Front gap adjustment

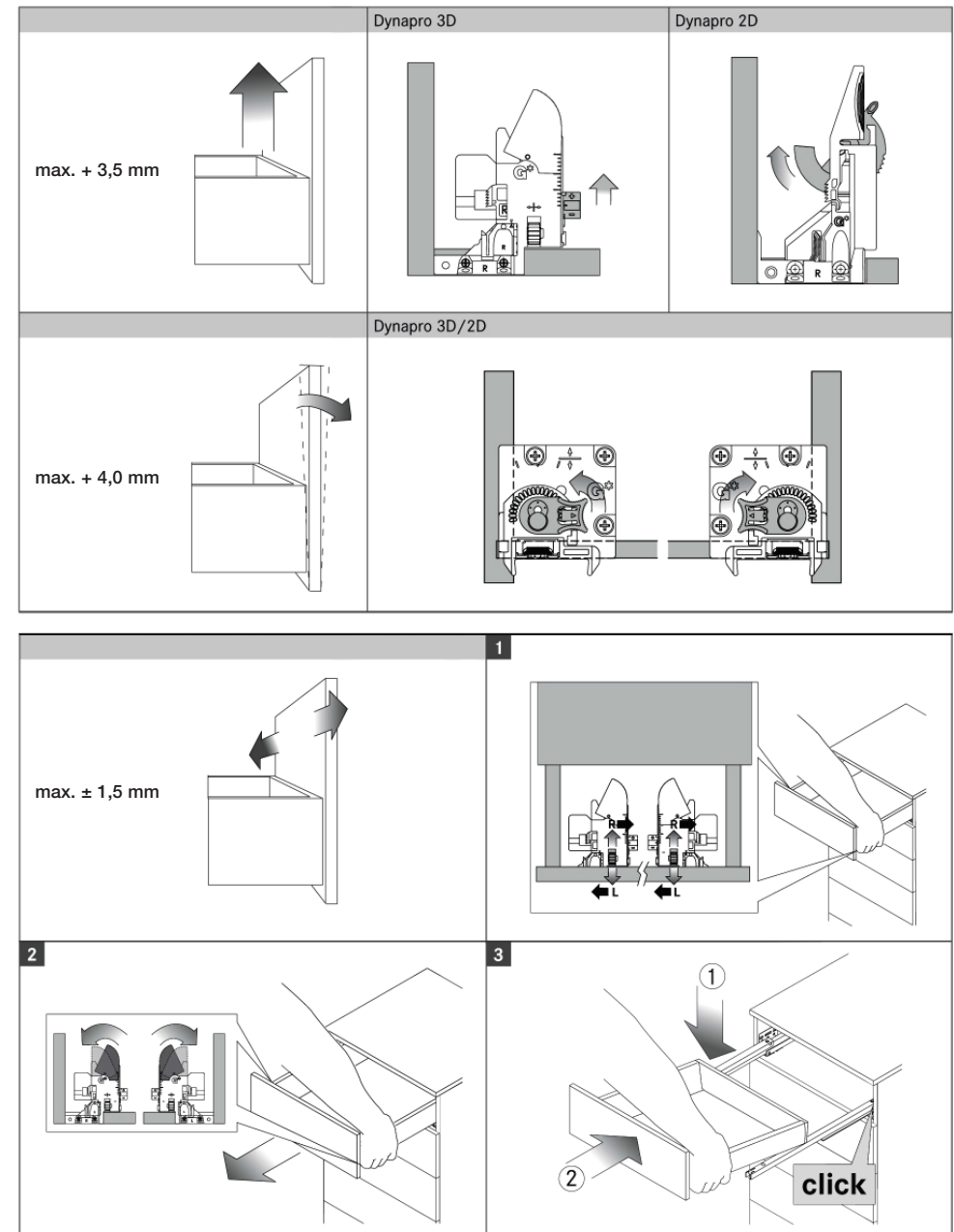


Ejection force adjustment



Technical Information

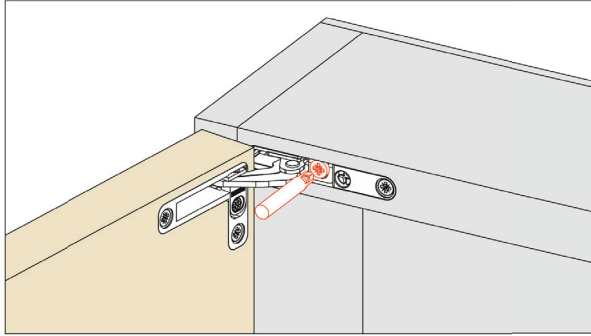
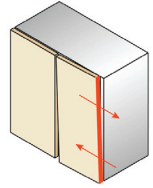
Drawers and pullouts with underfloor channel



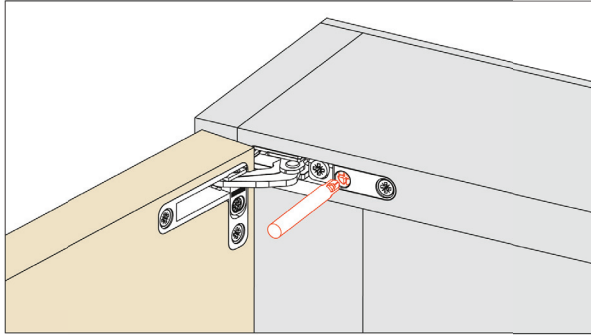
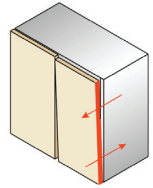
Technical Information

Hinge adjustment for the VERO glass door cupboards

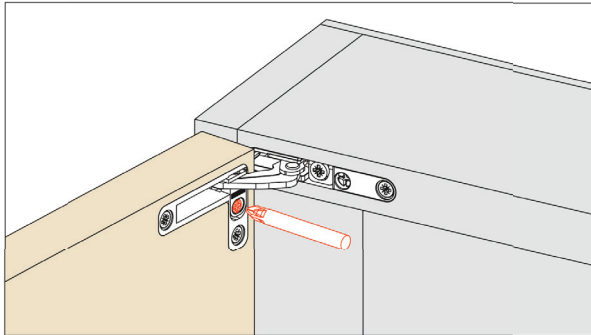
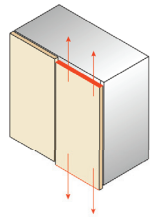
Side adjustment
from +2 to -2



Depth adjustment
from +2 to -0,5

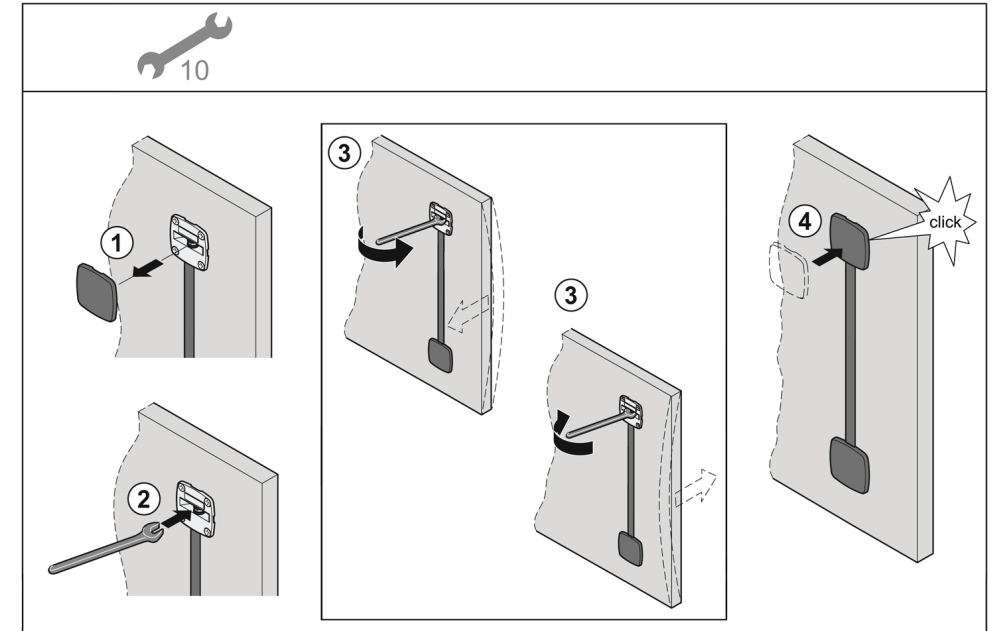


Height adjustment
from +1,5 to -1,5



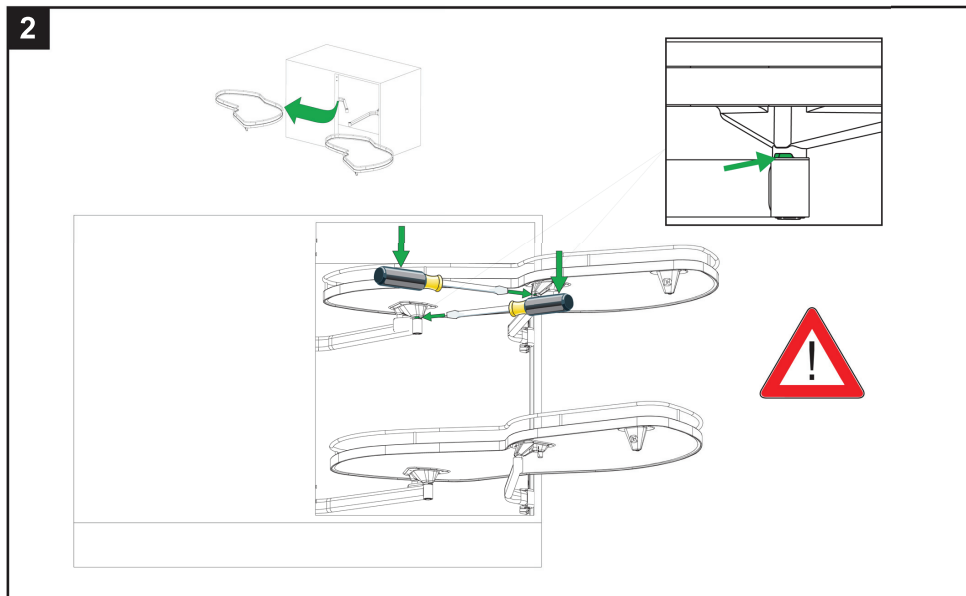
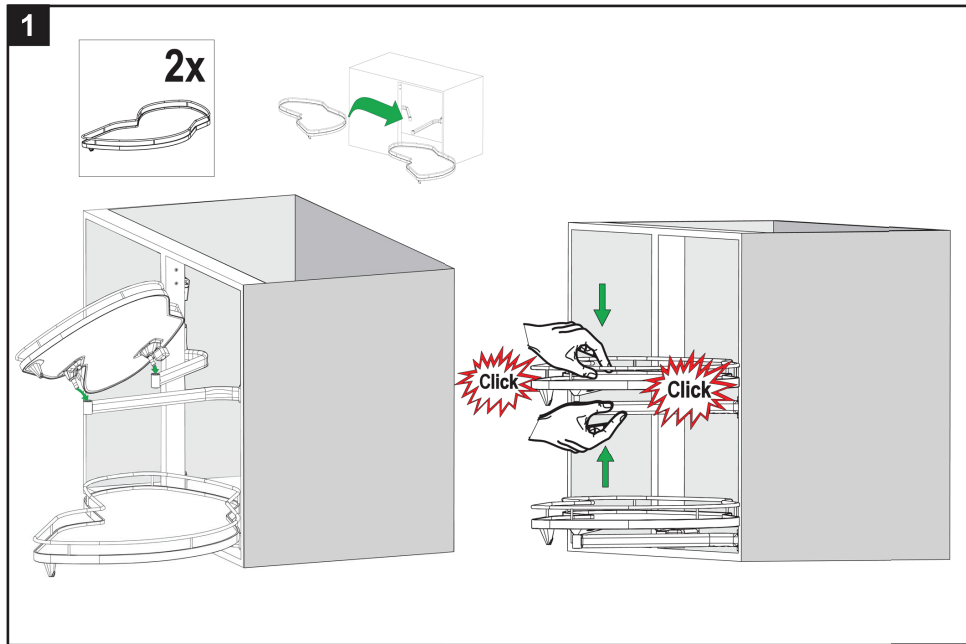
Technical Information

Front alignment fitting - setting possibilities



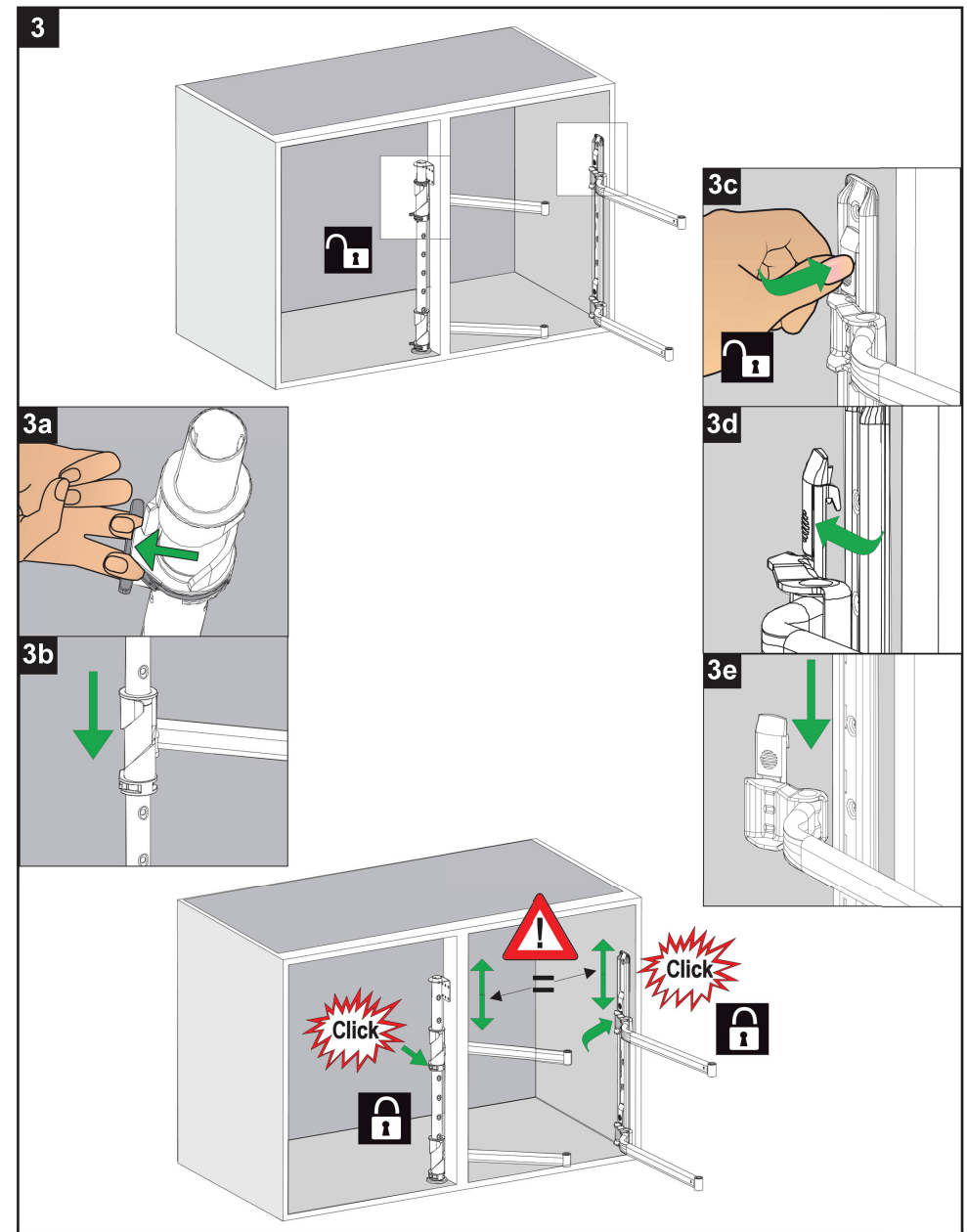
Technical Information

TEE 100 .. LM Height adjustment swivel shelves



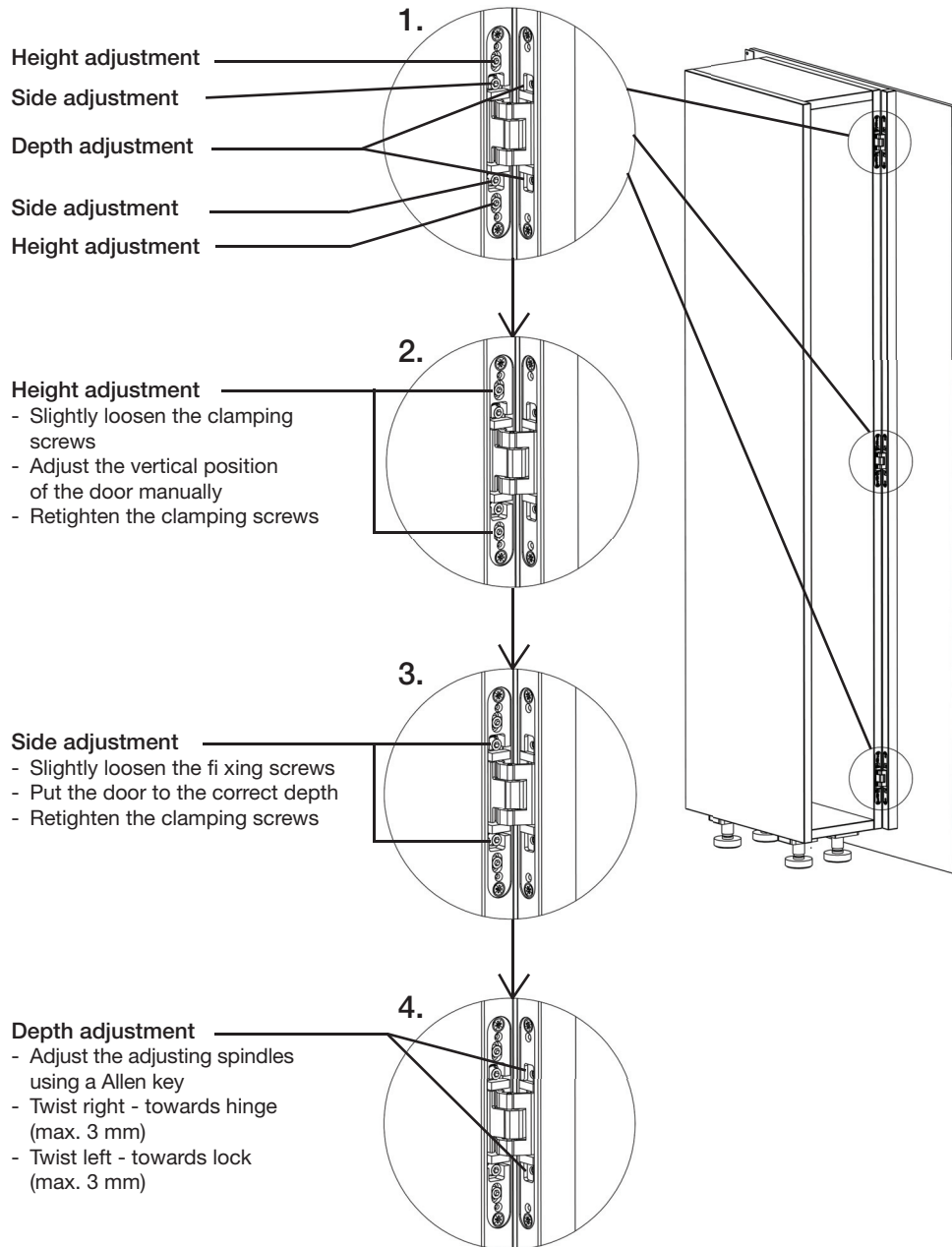
Technical Information

TEE 100 .. LM Height adjustment swivel shelves



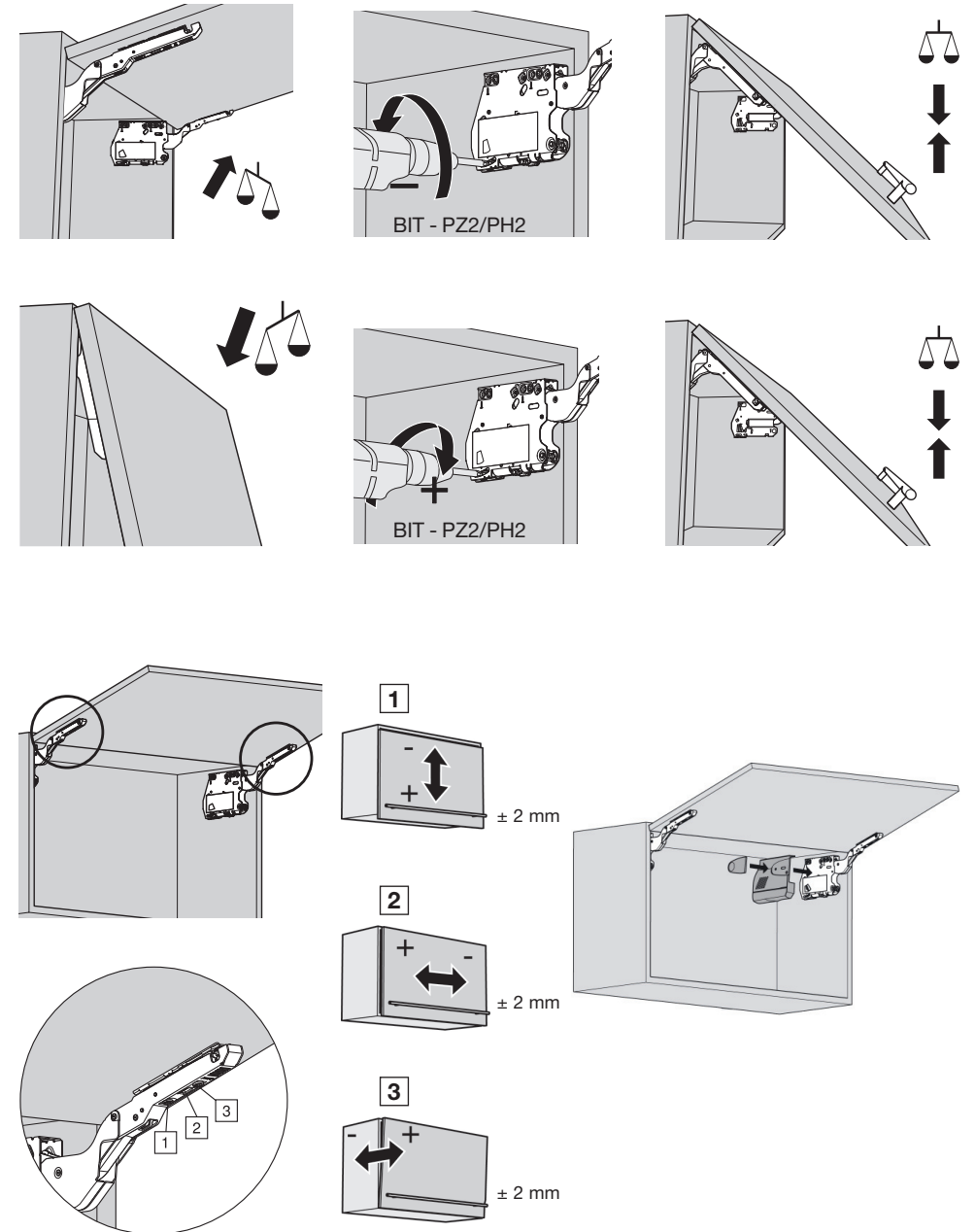
Technical Information

HDTS 100 .. Passage door



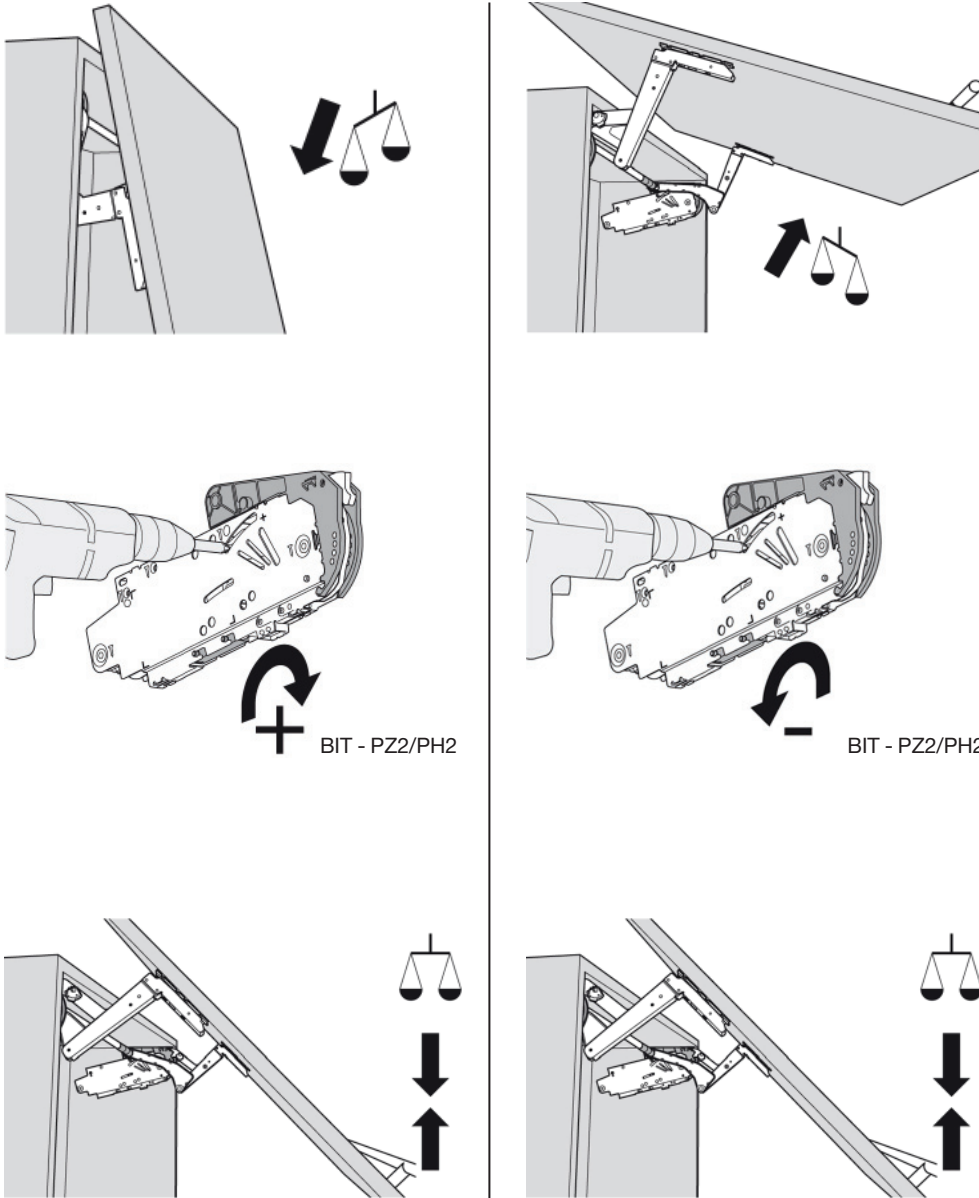
Technical Information

Front adjustment for lift-up door wall units



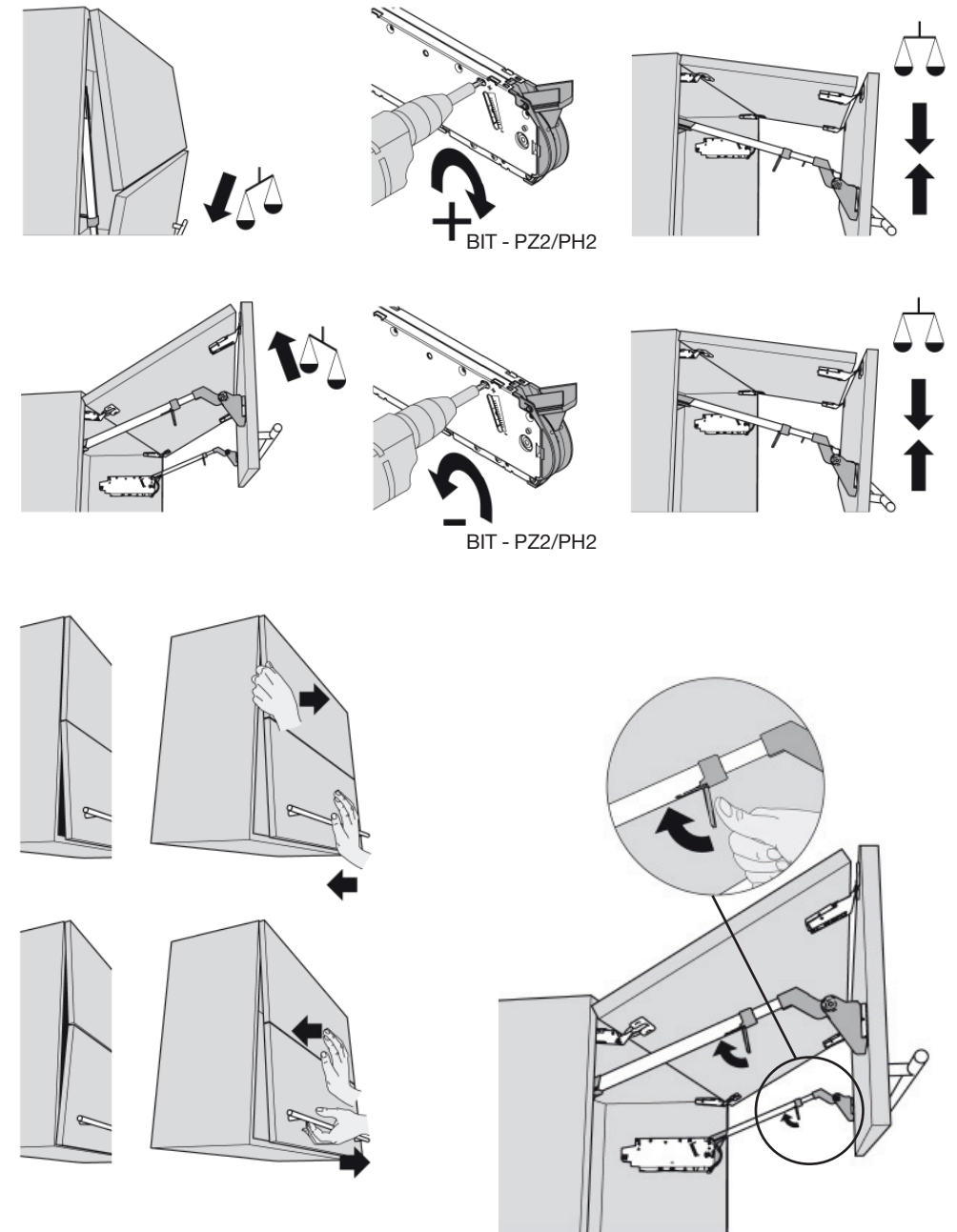
Technical Information

Front adjustment for swing-up door cupboards



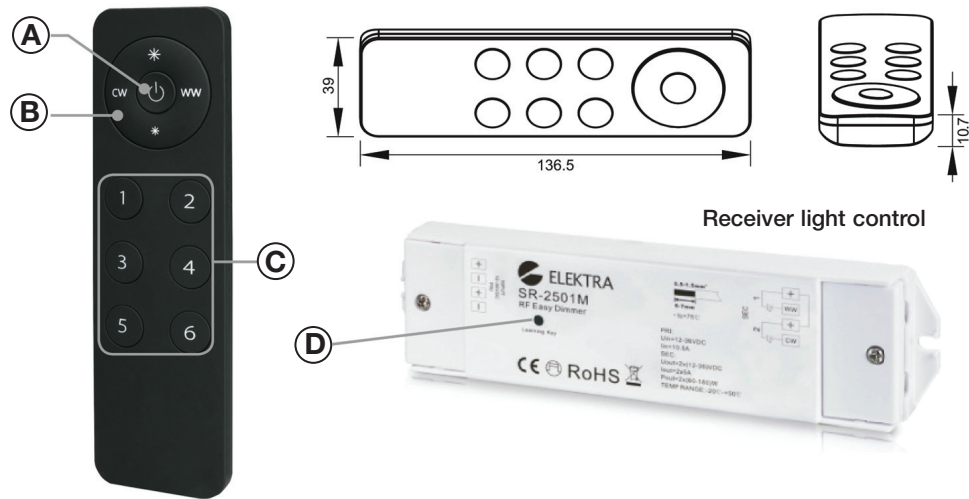
Technical Information

Front adjustment for fold-up door cupboards



Technical Information

Connection receiver light control



Operation

1. Open the battery compartment and remove the protecting foil between the battery and the contact.
2. Multiple receivers can be used, either all receivers at one channel or each receiver at a different channel 1- 6 (C).
3. Each receiver can only be used in one channel. The channel is fixed with the first connected remote.
4. One driver can be connected to one receiver light control and multiple receivers Xtend+ controls.
The total power of the driver must not be exceeded!

Coupling with Receiver

1. The receiver has to be connected to the driver according to the scheme. The driver must be connected to the power supply.
2. Before coupling with the first remote press the learning key (D) on the receiver for 10 seconds until the connected lamps flash.
3. Now shortly press the learning key (D) and immediately press one of the channel buttons (C) on the remote until the connected lights flash.
4. The coupling is completed.
5. The coupling will not be lost during power breakdown.
6. Up to 8 remotes can be coupled with one receiver.

Technical Information

Connection receiver light control

Decoupling of receiver


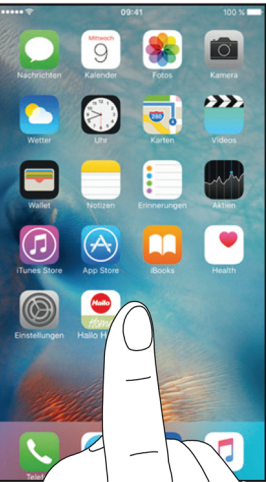



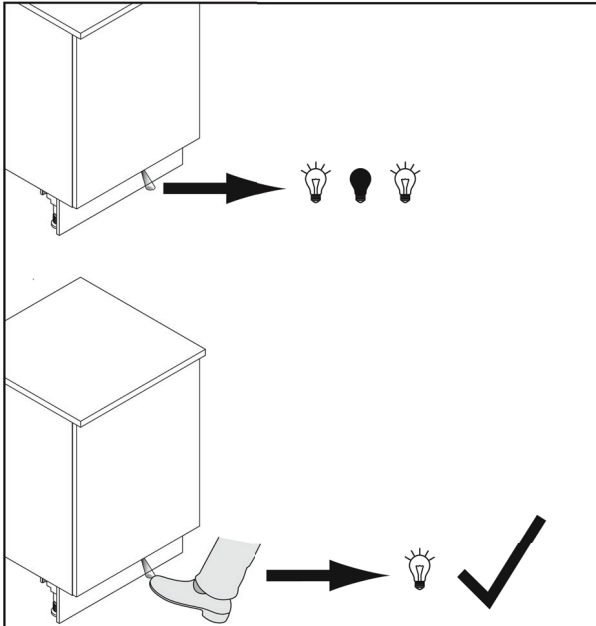
1. Press learning key (D) for 10 seconds until the connected lamps flash. All saved remotes are deleted from the receiver. The receiver is now reset to condition of delivery.
2. The remotes which shall operate this circuit must be newly coupled with the receiver as described above. The channel (C) can be chosen and coupled as required.

Function

1. All lights are turned on and off by a short press on ON/OFF button (A).
2. By a long press on channel button (C) only the lights which are connected to this channel are switched on or off.
3. To change the colour temperature and the brightness of the lights press the requested channel button (C) first, then within 2 seconds press the requested functional symbol (CW WW * *) on the control ring (B).
4. Attention: When the control ring (B) is not pressed within 2 seconds, channel 1 is in use automatically and will be switched accordingly.
5. When no button is used for more than 2 seconds channel 1 is automatically active.

Technical Information

HFO Opening support for sink pullout cupboards

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