



Welcome to your kitchen



www.richmond-furniture.co.uk



welcome

Your new kitchen has been made to the highest standard right here in the UK. This booklet has been designed to give you tips on how to look after your kitchen and also give you all the correct contact details should you need them.

Customer service

If you need assistance or wish to purchase any additional items or spare parts please call **01457 767 000** or email **aftercare@richmond-furniture.co.uk**



Your kitchen owners guide

Richmond Furniture Limited is an established, privately owned family business renowned for the quality of its superior kitchens.

Working to the highest standards Richmond has achieved an excellent reputation as a first choice supplier within a wide range of market sectors.

We hope you are delighted with your new Richmond kitchen and have listed a few tips on how to keep it looking good for years to come. You can be reassured with a Richmond kitchen.

At Richmond we build our kitchens with both style and durability in mind and we are extremely proud of the accreditations we hold.



FIRA Gold

The FIRA Gold Award is the highest level achievable for kitchen cabinet construction, workmanship and fitness for heavy domestic use. This prestigious award recognises that our kitchens are manufactured to an exceptionally high level.



BS EN Quality Standards

Accreditation to this standard provides assurance that our products and services satisfy specific quality requirements and place emphasis on its environmental management system.



Forest Stewardship Council®

By purchasing products with the FSC® label you are supporting the growth of responsible forest management worldwide.*

*only carcass is FSC® certified.



Environmental Standards

Corporate, social and environmental responsibility is at the heart of our operations. We are fully committed to protecting the environment and we are continually looking for new ways to improve the environmental performance of all our trading activities.



Richmond Kitchens are proud to manufacture right here in the UK, at a state of the art manufacturing facility, so you can be sure of the superior quality and durability.



kitchen
care

Looking after your kitchen

A kitchen is the hub of any home and as such will be in constant use. Our kitchens are designed to provide many years of reliable service. To help keep it in the best possible condition please follow the simple guidelines below.

General Kitchen Care

As with all kitchen furniture the most common problems found occur as a result of excessive or prolonged exposure to heat and/or moisture. Always ensure that water is not left around sink areas as damage caused as a result is not covered by the guarantee.

Always wipe off excess moisture and be careful with extreme heat sources, such as kettles, ovens and toasters. It is recommended that these heat sources are not placed directly under wall units when they are in use; they generate a higher level of heat and moisture than is often appreciated and can quickly and easily lead to damage of the furniture.

Don't place appliances that create steam (e.g. steamer, coffee maker or kettle) underneath the cabinets so that the steam flows up against the underside of the cabinet and doors.

Don't open the door of the dishwasher immediately after the programme has ended, as exposure to heat and the high humidity increases the risk that the worktop or door may absorb moisture and swell.

If using glass cleaner to clean your glass doors be careful not to damage the finish of the door and cabinet parts while cleaning.

Do not spray glass cleaner directly on to the glass or cabinet parts as this may discolour the finish of your kitchen cabinets. Instead, spray a small amount of cleaner on to a lint free cloth or paper towel then wipe the glass.

Please note that after a period of time it is quite normal for the colouring of kitchen units to mellow in colour. This is not a manufacturing fault and is as a result of exposure to light. This means that any additional parts subsequently ordered for your kitchen, or supplied as replacements under warranty may not be an exact colour match. However any additional parts supplied will also mellow over time to blend with your existing units.

The colour of doors and drawer fronts may appear mismatched in colour. This apparent mismatch is sometimes the effect of differing light conditions within your kitchen, (known as metamerism). To check your doors and fascia you should place them side by side in natural daylight for comparison.

Looking after your kitchen

Care for Solid Wood and/or Veneered Kitchens

Dust kitchen cabinets with a soft lint free cloth. You can dampen the cloth slightly with water or a spray-type dust remover. Do not spray directly on to the kitchen furniture. Wipe dry all surfaces after cleaning.

Use only cleaning agents that are intended for the materials used in your kitchen. Avoid any agents that contain ammonia, alcohol, bleach or an abrasive.

Clean up spillages immediately using a damp cloth and mild detergent if necessary. Wipe dry with a clean soft cloth.

Don't forget to wipe under the base cabinets and the edges of the cabinet doors.

Never use strong detergents, soap pads or steel wool on your kitchen cabinets. These harsh abrasives will mark the finish. Additionally we recommend that you avoid the use of paste wax and polishes as the build up is difficult to remove and can leave a residue.

Avoid excessive, prolonged exposure to direct sunlight, high temperatures and high humidity as these can cause damage to the finish of your kitchen furniture.

Wood is a natural material and its colour may change with time. Light, lacquered surfaces also have a certain tendency to "yellow with age" depending on the exposure to light.

Care for Laminate, Melamine and Vinyl Kitchens

Periodically clean the interior and exterior surfaces of the door using a soft, damp cloth. Wipe dry all surfaces after cleaning.

Use only cleaning agents that are intended for the materials used in your kitchen.

Avoid any agents that contain ammonia, alcohol, bleach or an abrasive.

Clean up spillages immediately using a damp cloth and mild soap if necessary. Wipe dry with a clean soft cloth. Don't forget to wipe under the base cabinets and the edges of the cabinet doors.

Never use detergents, soap pads or steel wool on your kitchen cabinets. These harsh abrasives will mark the finish of your kitchen cabinets.

Avoid excessive, prolonged exposure to direct sunlight, high temperatures and high humidity as these can cause damage to the finish of your kitchen furniture.

Care for Hand Painted Kitchens

It is important that all painted surfaces are handled with care. Our painted products are finished to a very high standard and if treated with the care and attention required they will provide many years of reliable service.

With all of the ranges, the kitchen units are a piece of furniture, and should be treated as such. Treat the kitchen doors with the same care and attention as you would any other hand-finished/painted item of furniture in your home.

The kitchen should be cleaned using a clean lint-free damp cloth with mild household detergent. Any form of furniture polish or other cleaning products should be avoided. Never use any abrasive pads or abrasive cleaners of the furniture.

Spills and condensation on either the carcass or the fascias/panels should be cleaned and dried immediately.

As with all kitchen furniture, the most common problems found are due to excessive heat and or moisture, so ensure that kettles and toasters etc. are not placed directly underneath kitchen units during use, as damage caused by this will not be covered by the warranty.



worktop care

Laminate Worktops

Laminate work surfaces are durable, practical and extremely functional. Due to the inherent nature of the product, gloss and darker textured worktops will require special attention to maintain the surface finish.

Cleaning

- Your laminate work surface can be easily maintained by cleaning with water and diluted detergent.
- On non-gloss worktops, persistent marks can be removed using a non-abrasive cream cleaner.
- Please ensure that when wiping the gloss surface that the worktop and cloth is clean and free of any debris that may scratch the surface. Harsh scouring powders and abrasive pads must not be used.
- Wipe up any spillages immediately, especially those involving oil, strongly coloured foods and drinks, and acidic spillages such as vinegar to prevent the possibility of staining.
- Any excess water must be removed immediately from the work surface especially around the joints, sink and hob units. Liquids will not affect the non-porous surface but seepage can occur which may damage the laminate core.
- Never use abrasive cleaning products such as metal pads, scouring detergents and wool wire as these harsh abrasives will mark the surface and damage the non-porous coating.

Preventing Damage

- Do not place hot pots and pans directly on to your work surface as this may cause damage. Always use suitable protection against heat damage by using a trivet or a pan stand.
- When preparing food a protective mat or cutting board should always be used to prevent unnecessary marking on the work surface.
- Do not slide crockery or utensils across the worktop, as this will cause scratching.

Granite Worktops

Granite is a natural stone that has a highly polished surface that will retain its sheen and colour for many years. Simple routine maintenance is all that is required to keep granite looking fresh and new.

Cleaning

- Using a soft cloth or sponge wipe the surface with clean, hot soapy water to remove any surface dirt.
- If a stain is slightly more resistant the use of mild or neutral detergents will usually be sufficient to remove it.
- Wipe up any spillages immediately, especially those involving oil, strongly coloured foods and drinks, and acidic spillages such as vinegar to prevent the possibility of staining.
- Never use abrasive cleaning products such as metal pads, scouring detergents and wool wire as these harsh abrasives will mark the surface.

Preventing Damage

- Do not place hot pots and pans directly on to your work surface as this may cause damage. Always use suitable protection against heat damage by using a trivet or a pan stand.
- Avoid alkaline and chlorine based cleaners and do not use bleach. Granite is easily maintained without the need for such abrasive cleaners.
- When preparing food a protective mat or cutting board should always be used to prevent unnecessary marking on the work surface.

Solid Surface Worktops

Solid Surface work surfaces are impervious to liquids it is still good practise to wipe spillages when they occur.

Cleaning

- To remove oils and fats wipe the work surface, with a damp cloth and the Stone Guard cleaner, (supplied in the Maintenance Kit*) and buff dry with a soft white cloth (also in Kit). If any stains need further attention, allow the Stone Guard 30 seconds contact time, before wiping and rinsing. If your work surface has an integrated sink, clean this in the same way as the work surface. Once a week after cleaning, fill the sink with warm, (not boiling), water, add 1-2 teaspoons (5-10ml), of liquid household bleach and leave to soak for a few hours, or overnight. This will help to maintain a beautiful white clean finish.
- To remove more persistent stains from the work surface or integrated sink use the Abrasive Pads (White, Grey & Maroon), provided in the Kit. Always use the least abrasive pad possible to remove marks and always rub in a circular motion. Begin with the White Pad, rubbing the stain in a circular motion. If this is ineffective, progress to the more abrasive Grey Pad and finally the Maroon Pad. If hard water scale has built up around the waste or taps, use a standard household lime-scale remover following the manufacturer's instructions. Try to avoid using an abrasive pad but if this is necessary, rinse well and polish as detailed above to restore the finish.

*If you don't have a Maintenance Kit these can easily be purchased online.



Compac Quartz Worktops

Compac Quartz is a hard wearing, easy clean surface. Simple routine maintenance is all that is required to keep your quartz worktop looking fresh and new.

Cleaning

- Using a soft cloth or sponge wipe the surface with clean, hot soapy water to remove any surface dirt.
- If a stain is slightly more resistant the use of mild or neutral detergents will usually be sufficient to remove it.
- Wipe up any spillages immediately, especially those involving oil, strongly coloured foods and drinks, and acidic spillages such as vinegar to prevent the possibility of staining.
- Never use abrasive cleaning products such as metal pads, scouring detergents and wool wire as these harsh abrasives will mark the surface.

Preventing Damage

- Do not place hot pots and pans directly on to your work surface as this may cause damage.
- Always use suitable protection against heat damage by using a trivet or a pan stand.
- Avoid alkaline and chlorine based cleaners and do not use bleach. Compac Quartz is easily maintained without the need for such abrasive cleaners.
- When preparing food a protective mat or cutting board should always be used to prevent unnecessary marking on the work surface.



sinks & appliances

Sinks

The sink is perhaps one of the most important parts of the kitchen so taking good care of it is essential.

Stainless steel

- Many of the household cleaners will contain chlorides so once you have completed cleaning always make sure you rinse the sink with hot water.
- Any abrasive cleaning implements such as steel wool should definitely be avoided as they can scratch.
- Remember to scrub in the direction of the polish lines so that it blends to the sink.
- We would also advise drying the surface completely to avoid water marks on drying and surface rust.

Ceramic sinks

- Regular cleaning with hot soapy water is definitely preferable to heavy cleaning.
- A mix of water and white vinegar can be used to remove limescale, use a 50/50 mix and make sure to rinse the sink thoroughly after cleaning.

- Avoid spray cleaners, scouring pads, scouring liquids, plastic washing up bowls (these can damage the glaze), using bleach and pouring boiling water down the sink (this can cause cracking).

Composite sink

- Similar to ceramic daily cleaning with hot soapy water and a soft sponge/cloth is better than using household cleaners.
- Using a 50-50 mix of water and vinegar can help remove more stubborn stain, always remember to rinse and dry afterwards.
- A heavily diluted bleach can be used to for particularly bad stains, but again ensure the area is thoroughly rinsed and dried afterwards.

Appliances

It is essential you read thoroughly the manufacturer's instructions for all the appliances in your kitchen, using an appliance incorrectly could damage it and void your warranty. If your appliance requires repair, service or maintenance please only use an authorised engineer or again this could affect the function of your machine and the manufacturer warranty.

Ovens

Ensure the hob be it gas, electric or induction is not left on after use, this not only poses a fire risk but can damage the kitchen units in the area surrounding it.

Never operate the oven with the door open, not only will this reduce oven temperature, it uses more energy and can cause damage to kitchen fascia's.

Keep the oven clean, yes, it's everyone's dreaded job but whether you do it yourself or have it professionally cleaned it will not only keep the oven looking great but help maintain functionality.

Dishwasher

Scrape food debris from the pots before they go into the dishwasher, large particles of food waste can clog the cleaning arms and cause premature failure of the dishwasher.

Only use detergent designed for a dishwasher using any other products can cause build up and damage the dishwasher, potentially causing failure and void any warranty.

Always wait at least 10 minutes after the dishwasher cycle has finished for the heat and steam to disperse.

Fridge & Freezer care

Food

Hot food needs to be brought down to room temperature before being placed

in the fridge, to avoid raising the overall temperature of the fridge. Food should be covered before storing in the fridge to avoid spoiling and always transfer food from cans into sealed containers or in a covered bowl. If leftovers are to be placed in the freezer ensure they are stored in freezer bags/containers and mark with the use by date.

General tips

Avoid overcrowding as a fridge needs good circulation to maintain temperature, your appliance will have to work much harder and use more energy.

The coils at the back of the fridge remove heat, for these to work effectively they need to be cleaned to remove any dust particles. Ensure the appliance is turned off then use either a vacuum cleaner or a clean duster.

To maintain effectiveness ensure it is placed out of direct sunlight.

Extractors

There are two types of extractors, re-circulating and ducted. On all the re-circulating extractors they have a replaceable filter, which should be changed at least every 12 months.

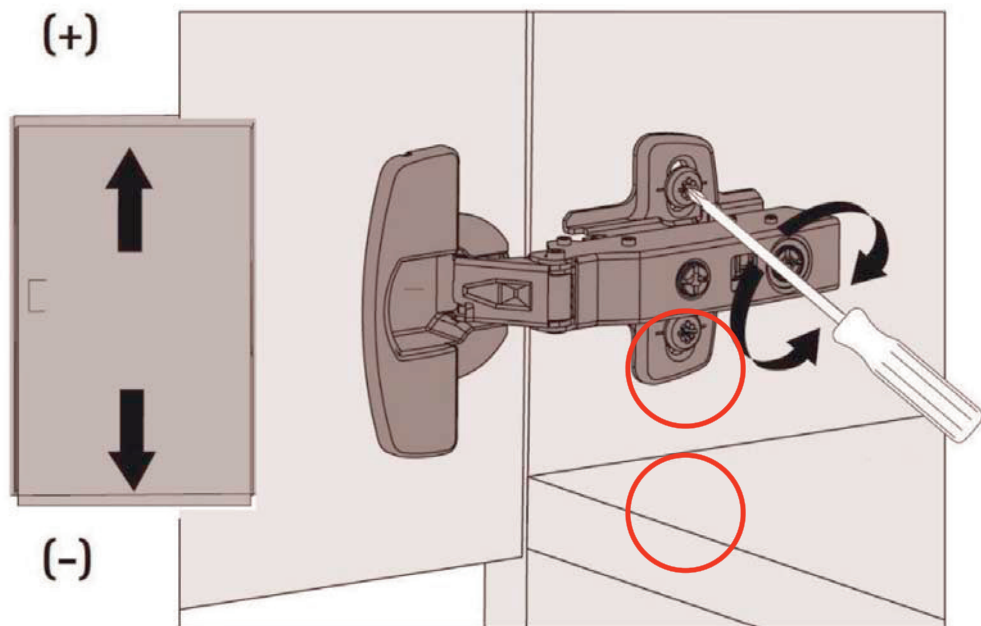
Both ducted and re-circulating extractors are likely to have grease filters fitted, some of these may be washable however you must refer to the manufacturers instructions.

Maintenance of your filters is essential to the efficiency of your extractor.

door and drawer adjustment

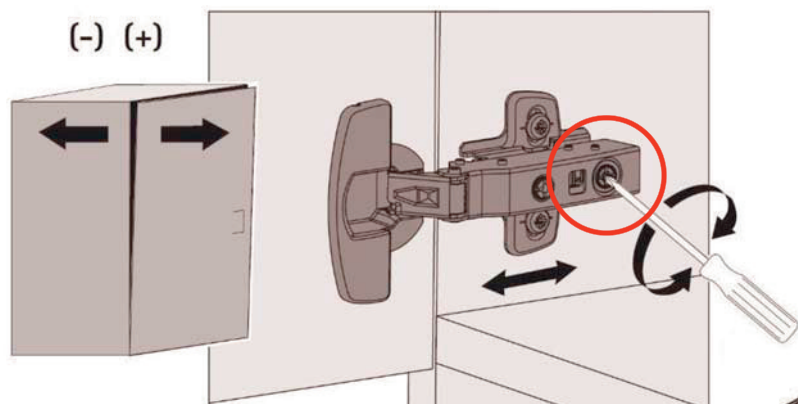
Height adjustment

Height adjustment of the door is done by loosening the 2 fixing screws. The mounting plate slides freely in both directions. Finally re-tighten the screws.



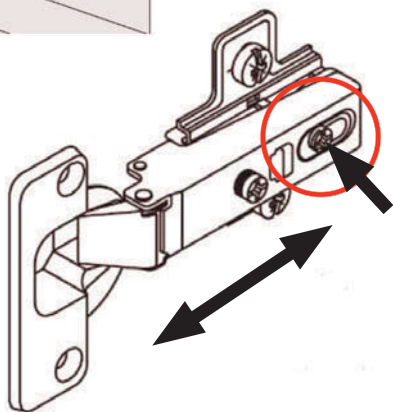
Front to back adjustment

By turning the screw shown it is possible to adjust the door forward or back.



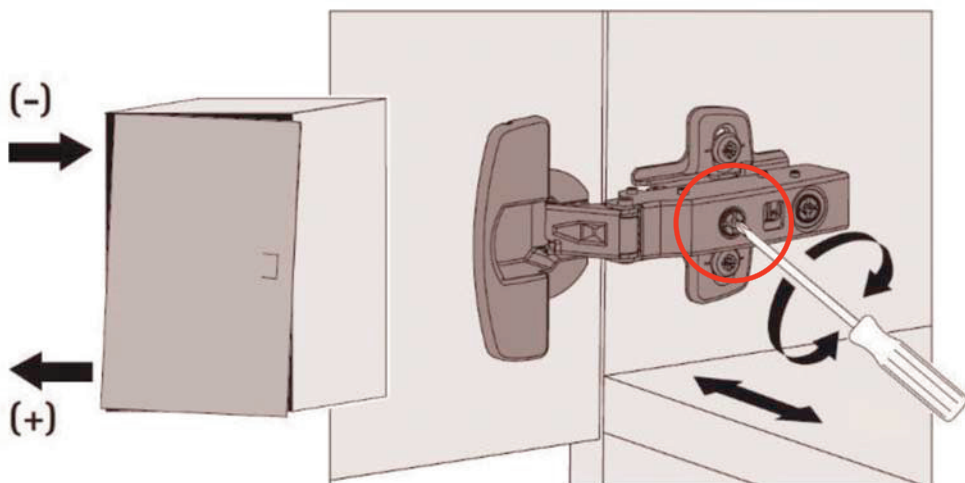
Front to back adjustment- Slot type hinge

Loosen the screw shown. The oval slot allows the hinge to slide freely in both directions. Finally re-tighten the screw.

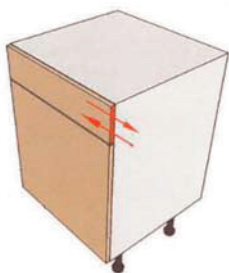


Sideways adjustment

Sideways adjustment of the door is done by turning the screw shown in either direction.

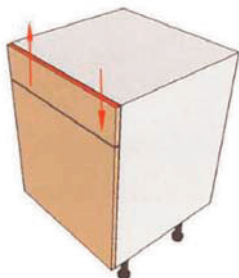
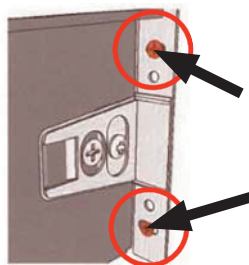
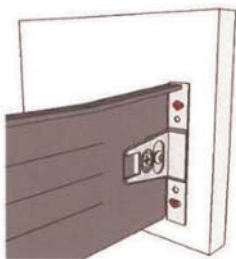


drawer adjustment – standard drawer box



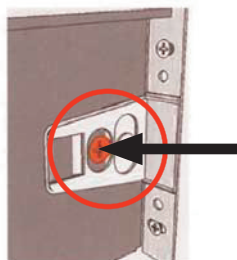
Sideways adjustment

Sideways adjustment is done using the 2 screws shown. Loosen on both sides and the front will slide freely in both directions. Re-tighten the screws.



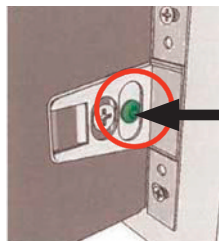
Height adjustment

Height adjustment is done using the screw shown. Loosen on both sides and the front will slide freely in both directions.

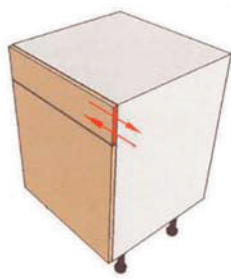


Drawer front removal

The drawer front can be removed from the drawer box by using the screw shown. Simply loosen the screw on both sides and pull the drawer front.

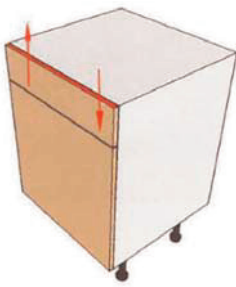
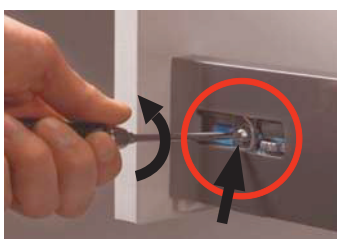


drawer adjustment – advanced drawer box



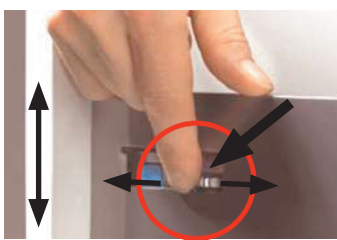
Sideways adjustment

Sideways adjustment is done on one side only of the drawer box using the screw shown. Rotate in either direction.



Sideways adjustment

Height adjustment is done using the turn wheel on the side of the drawer box. Rotate in either direction for vertical adjustment.



Drawer front removal

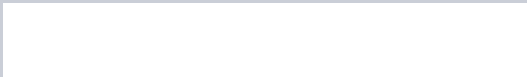
The drawer front can be removed from the drawer box by pressing the blue button and pulling the drawer front.



Drawer removal- Advanced drawer box

Remove by pressing the catches underneath while pulling the drawer forward. The drawer is fitted by simply positioning it on the runner and pushing into place.





Please quote this reference number in any communication.

Customer service

If you need assistance or wish to purchase any additional items or spare parts please call 01457 767 000 or email aftercare@richmond-furniture.co.uk

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