

BEECK CARE INSTRUCTIONS

Plastic-laminated fronts, worktops, parts of the carcass (sides, bottoms) can be conveniently kept clean without any problems using standard cleaning agents (neutral cleaning agents). Please never use „aggressive cleaning agents“ (among others cleaning agents which are high in acid), avoid using abrasive cleaning rags, that also includes the back of dish sponges which are commonly used in households because they can cause scratches.

For extreme soiling of foil fronted cabinets (greasy residue, felt markers, cocoa), we recommend our power cleaner. In the case of porous and velvety-matt surfaces, the surface can be lightly brushed plankwise with the help of a nail brush. High gloss varnished, acrylic and foil coated fronts should be treated with a final cover right after being assembled (ultra poly gloss)

Steam cleaning cannot be recommended.

Under no circumstances may high gloss film-coated fronts or acrylic surfaces be cleaned with alcoholic cleaning agents (glass cleaners). This jeopardises the brilliance of the surface and it can lead to cracks.

Delivery is effected with a protective film which should not be removed until the installation has been completed. Therefore, the surface is still sensitive and continues to harden due to the humidity for approx. one week. This process can be accelerated by cleansing with a 1 % soap solution and a soft cloth. Treatment with the ultra poly gloss is also highly recommended.

It is important that in the case of varnished and veneered fronts the varnished surface is not damaged or dissolved. Dampen a soft piece of leather with lukewarm water and a mild cleaning agent. Then you can remove fingerprints, grease splashes and greasy vapour which results from cooking. Repolish with a soft, dry cloth however, without applying pressure.

Kitchen appliances which release steam when being used (coffee makers, water boilers) should not be positioned directly under upper cabinets but rather in the front area of the worktop. This prevents the possible flaking of carcass edges and front edges due to the hot steam. These appliances should also not be positioned near the worktop corner seams. Precipitated steam should be immediately wiped off.

As a basic principle, scouring agents or aggressive liquid cleaning agents should not be used. The veneered or varnished baseboard is particularly at risk. When cleaning floors, it is repeatedly exposed to moisture and impact by mops, brooms and possibly vacuum cleaners which can lead to damage of the surface and therefore, varnish could chip off.

The guide rails of the drawers and pull-out units should be kept clean. Dirt particles can be removed with a paintbrush or vacuum cleaner with nozzle attachment. Movable parts of the kitchen (hinges, rollers) can be greased with some sewing machine oil when necessary.

BEECK MAINTENANCE INSTRUCTIONS

Here a few more instructions for use so that you can enjoy your kitchen for a long time:

Never let the baking oven or cooker cool off with the door open.

- Never bake or grill with the door opened (do not stick a wooden spoon in between the appliance and the door); the hot steam can then not precipitate on the fronts and possibly affect the foils or shrink them.

- Do not open doors of dishwashers immediately after the cycle is completed but rather let the appliance cool off first.

- The cooker hood should be turned on every time you use the cooker.

- The bottom of the worktop in the area of dishwashers should be protected against ascending steam by means of a vapour barrier respectively when using cover plates, the side facing the dishwasher should be sealed.

- Velvety-matt foiled fronts should be immediately cleaned if soiled. Particularly if coffee, tea, fats and oils are permitted to take effect for a longer period of time, unpleasant stains are the result, which can only be reduced with great efforts but nevertheless cannot be removed completely.