

# KITCHEN CARE INSTRUCTIONS



**orb**  
interiors

The logo for 'orb interiors' is located in the bottom right quadrant. It consists of a teal square containing the word 'orb' in a bold, white, lowercase sans-serif font. A thick black horizontal bar is positioned above the letter 'o'. Below 'orb', the word 'interiors' is written in a smaller, white, lowercase sans-serif font. The background of the entire page is black, with a thin white vertical line on the right side and a dark teal horizontal bar on the left side.

**Welcome**

The word 'Welcome' is positioned in the bottom left corner. It is written in a bold, white, sans-serif font. The text is centered within a dark grey circular graphic that has a smaller, solid black circle inside it.

# CONGRATULATIONS ON YOUR NEW KITCHEN!

## **Welcome to the Orb family**

We are sure you are going to be delighted with your new kitchen and enjoy it for years to come. Place your hands on the brand new cabinets and feel the quality then look around, notice the intricate details and relish its beauty. Slip on your apron and watch your kitchen come to life. Cook up a storm, create memories and then simply wipe the counters down clean.

Everything gets old... except an orb Kitchen. Take a few seconds to read the guidelines below to ensure you are giving your kitchen the perfect care.

**Happy cooking!**

# Care instructions

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# CABINETS, DOORS & PANELS

## **Cleaning:**

We recommend using a soft cloth dampened with water or a mild cleaner for cleaning your cabinets, doors, panels and other wooden surfaces. Use only cleaning agents that are intended for the materials you have. Avoid any agents that contain ammonia, alcohol, bleach or an abrasive. If you happen to spill, do not allow the liquid to stay in contact with the surface and wipe off immediately. Don't forget to wipe under the base cabinets and the edges of the doors and panels.

## **Heat:**

Don't place a source of heat or steam e.g. a coffee maker or an electric kettle so the steam flows up against the underside of the cabinet and doors. And don't open the door of the dishwasher immediately after the programme has ended. Exposure to heat and the high humidity increases the risk that the cabinet or door may absorb moisture and swell.

## **Extractors:**

Doors must not be fitted any less than the permitted amount according to regulations and extractor manufacturer recommendation. Extraction doors must always be open and working whilst the hob is in use. Make sure to clean the filters and change the carbon filters periodically.

Wood is a natural material and its colour may change with time.

Light, lacquered or vinyl surfaces also have a certain tendency to "yellow with age," depending on exposure to light.

# DRAWERS

Don't load the drawers more than the allowed weight.

<b>Drawer type</b>	<b>Max weight allowed</b> <small>(unless specified otherwise)</small>
Orb Alpex	35 kg
Blum Antaro	30 kg
Blum Legrabox	40 kg

# STAINLESS STEEL SINKS & TAPS

After each use, wipe the sink clean with a cloth or sponge dampened in water or a non-abrasive detergent, if necessary. Rinse the bowl with water and then wipe the sink with a dry cloth to avoid lime stains from dried-up water. You should also wipe up washing-up detergent or cleaner to avoid stains. Do not use scouring-powder, steel wool, hard or sharp tools which can scratch the stainless-steel surface. The damp surface can be discoloured if substances containing iron, such as steel wool, nails or gravel, are allowed to remain on it. Discolouration is caused by the foreign material. Always wipe and rub the sink lengthwise when cleaning.

You can find more details on the manufacturers website.

# LAMINATED, STONE & COMPACT WORKTOPS

## **Egger Laminate Worktops**

Please check the Egger laminate worktop care and maintenance leaflet.

## **BushBoard Laminate Worktops**

Please check the BushBoard laminate worktop care and maintenance leaflet.

## **Stone & Compact Laminate Worktops:**

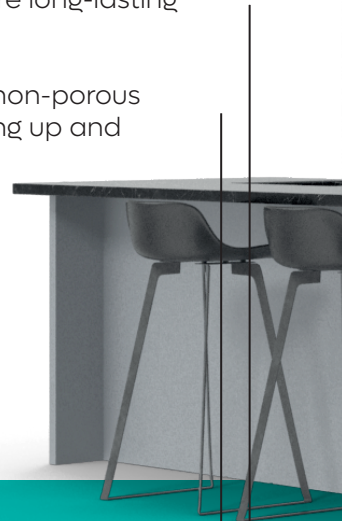
Clean with soap and water on a regular basis. For tougher dirt, use warm water and a damp cloth or a delicate sponge pad with a small amount of non-abrasive cleaner that does not contain bleach.

Trivets and hot pads must be used when placing hot skillets, pans, crockpots or other heat generating kitchenware on the surface.

Using cutting boards and taking care not to drop or move heavy objects on the surface will help to ensure long-lasting beauty.

Hard water will always leave water marks on non-porous surfaces, these can easily be avoided by wiping up and drying any splashes immediately.

All strong chemicals (i.e. Bleach and Caustic liquids) should not be left in contact with these worksurfaces because they will stain the material, they should be wiped off immediately and the surface rinsed with clean water before buffing dry.



The installer should apply around the hob cut-out in the worksurface a heat reflective tape, before fitting the hob. This will prevent any damage to the worksurface. However, extra care should be taken when using the hob. Please follow the appliance manufacturer's instructions.

## APPLIANCES

Always check the appliance manual for instructions.





0333.613.5555  
[www.orbinteriors.co.uk](http://www.orbinteriors.co.uk)  
[sales@orbinteriors.co.uk](mailto:sales@orbinteriors.co.uk)