

Service » TIPS FOR USE

Home » Service » Kitchen maintenance » TIPS FOR USE



Working in the kitchen is synonymous with high temperatures, steam and moisture. Many foods can also cause severe stains. Whilst today's furniture materials are resistant to most of the demands placed on them, there are still limits associated with the specific properties of the materials. To prevent any damage to a kitchen and thus allow enjoyment of it over a long period, it is advisable to follow a few simple but important tips on looking after your kitchen. When cooking, regularly open the kitchen window.

Please also observe the product information provided by the respective manufacturer.

In the kitchen, we are usually dealing with furniture components made of wood-based materials. These are sensitive to moisture. By carefully handling moisture, you will avoid damage to the furniture components.

Use the cooker hood, as a matter of course. Before cooking, switch the hood to a suitable power setting and allow it to run on for a while at the end. Wipe dry any steam vapour from the cabinets once you have finished cooking. Do not, if possible, use any micro-fibre cloths.

Adjust the power setting of the cooker hood to the way in which you cook and the spatial area involved. The operating manual for your cooker hood can help you here. For improved discharging of the moisture that develops when cooking, it is advisable to follow the cleaning and care references provided by the hood manufacturer and to either regularly clean or replace the filters.



Avoid spilling any water. And if this does happen, wipe the area dry straight away, including any water under the coffee machine!



Only open the dishwasher some 20 minutes after the programme is over so that the steam can condense in the dishwasher. Do not open the dishwasher during the wash cycle. Should you urgently

need something from the dishwasher, fully open the door, take out what you require and completely close the dishwasher (do not just leave ajar). After opening, remove any condensation from the kitchen furniture. The dishwasher - should it have an automatic opening function for drying - automatically regulates the steam flow rate.

Please observe the manufacturer's instructions in the operating and assembly manual.

Note:

The kitchen must be adequately heated to ensure that no hot vapour and steam is deposited on the cold furniture surfaces!



Do not put any hot pans - without a protective trivet/hot mat - on the worktop or on other furniture components.

Note: The kitchen must be adequately heated to ensure that no hot vapour and steam is deposited on the cold furniture surfaces!



