



**CARE &  
MAINTENANCE  
GUIDE**

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# 1. CARE OF CABINET FRONTS

## (A) Laminated Surfaces

Note: Laminate finishes refer to high pressure and low pressure laminates.

### (i) Cleaning

Laminates are not scratch-proof but rather, scratch resistant. Thus it is possible to permanently scratch or mark the laminate surface, particularly with a sharp implement.

Household cleaners can be classified into 3 types:

1. Liquids - non abrasive or caustic
2. Creams (eg. Jif, Ajax Cream Cleanser, etc)
3. Powders and Pastes (Ajax, Bon Ami, Gumption etc)

Abrasive creams, powders and pastes will permanently alter the appearance of a laminate surface with continual use.

We recommend the use of liquid cleaners for general day-to-day use.

Whenever stubborn spots occur which cannot be removed with a liquid cleaner, then the careful use of a cream cleanser for these spots should be used.

For finishing we recommend Windex because it does not leave streak marks on the laminate surface after cleaning.

### (ii) Heat Resistance

The laminate surfaces are able to withstand surface temperatures of 135 degrees Celsius without any noticeable deterioration, but for no long periods of time.

It is recommended that when oven dishes or hot saucepans are to be placed on a laminate surface, a mat is used rather than placing the object directly onto the laminate surface.

### (iii) Staining

The laminate finishes are stain resistant to a wide range of agents and compounds after prolonged periods. However, some materials, especially acids and juices (containing acids), will permanently stain the laminate if left in contact with the laminate surface for an extended period.

As a general rule it is better to wipe up spills and stains immediately rather than leave them for any period of time.

## (B) Membrane Pressed (Vinyl Surfaces)

To clean use a warm soapy damp soft cloth or sponge, towel dry afterwards. Stubborn stains and marks should be removed as soon as possible by gently wiping the surface with methylated spirits.

DO NOT use abrasives, solvent based or cream cleansers.

DO NOT allow hot objects to come into contact with the surface finish.

## (C) Lacquered Surfaces (Polyurethane)

Just the occasional wipe over with a warm moist cloth followed by a soft, dry cloth whenever spills occur will return surfaces to their original beauty. Under no circumstances should abrasive creams, pastes or silicon based products be used.

## (D) Timber/ Veneer Finishes

The use of furniture polishes (in particular, ones which contain silicon) and waxes are not recommended for use on the timber surfaces. Just the occasional wipe with a warm damp cloth followed by a soft, dry cloth whenever spills occur. Clean cooking grease off after cooking. Ensure handle area is wiped clean regularly. Dust should be wiped from the surface with a clean, soft cloth in the direction of the grain as the fine dust particles can act as an abrasive. Spilling of some materials as mentioned in 'Staining' can affect the lacquer surfaces so the procedure of wiping spills as soon as they occur will help avoid damage to the timber surfaces.

## 2. CARE OF BENCHTOPS

### (A) Laminated Benchtops

The benchtop is made of High Moisture Resistant particleboard and laminate. Although it is water resistant, excessive moisture can still affect the board if allowed to penetrate. Areas most susceptible to water penetration are the benchtop joins and cut outs (ie sink and hotplates etc). To avoid a moisture build-up in these areas, wipe away spills as they occur. It is strongly recommended that electric kettles, jugs, etc. not to be used at these locations.

NB

- All joins and cut outs are sealed with an approved sealant to minimise risk of damage.
- Do not use a laminated benchtop to cut anything on directly.
- For cleaning and care of your benchtops please refer to the procedures in Section 1A of this guide.

### (B) Granite Benchtops

Granite is a natural material and as such is subject to a natural variation of colour and pattern. Although dense and durable, granite is by no means impervious to staining, cracking, chipping or surface wear. The degree of susceptibility to staining and wear is directly proportionate to the granite's porosity and hardness. To ensure the lasting beauty of fine polished granite, one should provide the same care and maintenance considerations given to fine wood.

It is advisable that no spills of oil, honey, brown vinegar, coffee or cola be left on the surface for more than 15-20 minutes as granite will stain. The longer the stain is left the harder it will be for a GRANITE CLEANER to remove the stain. Absolutely no acid of any kind is to be used on granite as it will take off the shine. It is also advisable that all food preparation be done away from joins as it can leave a residue. Joins should be cleaned every day with warm water and detergent, especially near hotplates due to there being the presence of cooking fats and oils. Ovenware, pots, pans, etc. hot from the oven or cooktop should not be placed on granite as this could stain the granite or affect the shine. While granite is stone, cutting or pounding of products should not be done directly on the granite surface as it could be susceptible to surface scratching or cracking.

### (C) Engineered Stone

Engineered stone products generally contain quartz and silicate minerals that are resistant to acids, alkalis, chemicals and solvents, highly impervious, highly resistant to heat, scratch and chip resistant, resistant to stains, resistant to mildew and mould and immune to freezing and thawing. These characteristics of engineered stone make them easy to care and maintain.

Engineered stone is highly resistant to stains caused by fruit juices, liquid food colouring, coffee, tea, wine, grapes, soft drinks, paints, nail polish and remover, automotive fluids and permanent markers. If accidentally any of the above is spilt on the tops, wipe off stained area with any commonly available multi-purpose cleaner or household detergent and then with ordinary water immediately. For more stubborn spills and stains, repeat the procedure several times and use a household scouring pad to remove the stain. It is possible that some of the stubborn stains may leave a light mark or very slight discolouration on the stones.

The high gloss finish and extremely low moisture absorption of engineered stone fully eliminates the need for any sealing. It's low absorbency greatly reduces the potential for bacterial growth.

Engineered stone is structurally more heat resistant than other natural stones, including granite. But sudden and rapid change of temperature, especially near the edges can damage the surface. We always recommend using a hot pad or trivet, especially when using cooking units such as electric frying pans, crock pots, or roaster ovens.

The common kitchen implements including sharp knives won't harm the engineered stone as they are made up of pure natural quartz. Quartz gives the superior strength and beauty. Quartz has a hardness of seven on Moh's Hardness Scale. (Diamond has a hardness of ten).

If food, chewing gum, nail polish, paint or any other foreign matter accidentally stick to the top, simply scrape away with a sharp blade. The metal surface used in scraping the dirt may leave grey metal marks on the

surface, and an ordinary scouring pad can easily remove them. Wash and rinse the surface in the normal way with water.

Engineered stone can be permanently damaged by constant exposure to strong chemicals and solvents. It is advisable not to use hydrofluoric acid, or any products containing trichlorethane or methylene chloride and also paint strippers.

Engineered stone surfaces may undergo slight colour changes when they are exposed to direct sunlight. It is advised that direct sunlight over prolonged periods be minimised.

### 3. CARE AND USE OF SHELVES

The cleaning of shelves and the interiors of the cabinets is the same procedure as covered in 'Care of Laminate Finishes'.

Avoid placing heavy objects (such as large fruit cans) in the centre of shelves, especially in the wider units, as this will make the shelves bow. Heavy objects should be placed to the side of shelves.

Most shelves are adjustable inside the cabinets. To reposition a shelf remove the shelf-retaining loops by prising out with a blunt knife, then move the shelf supports up or down to the appropriate hole position. It is important to replace the retaining loops by depressing and inserting as they are a safety feature which prevent accidental bumping and movement of the shelf.

### 4. TIMBER CUTTING BOARD

**BEFORE USE:** Rub or coat the timber surface with vegetable oils to help seal the surface.

**TO CLEAN:** Do not immerse in water as this could cause the timber to warp or swell. Wash the surface using hot soapy water, scrubbing with a nylon brush or synthetic scouring pad to remove small particles that could be imbedded in the surface. Reapply vegetable oils occasionally.

### 5. ACCESSORIES

All accessories supplied by Knebel, i.e., tidy bins, ironing boards, slide-outs, etc., are of the highest quality and should give years of trouble free service provided they are used as they were intended. If you require replacement of parts, please contact the showroom from which the kitchen was purchased. These items are excluded from the Knebel Warranty; however, they are covered by the manufacturer's warranty.

### 6. APPLIANCES

For the care and use of all appliances supplied, we recommend that you thoroughly read the Service Books supplied with the equipment. Any enquiries regarding the use of appliances should be directed to the manufacturer of such appliances.

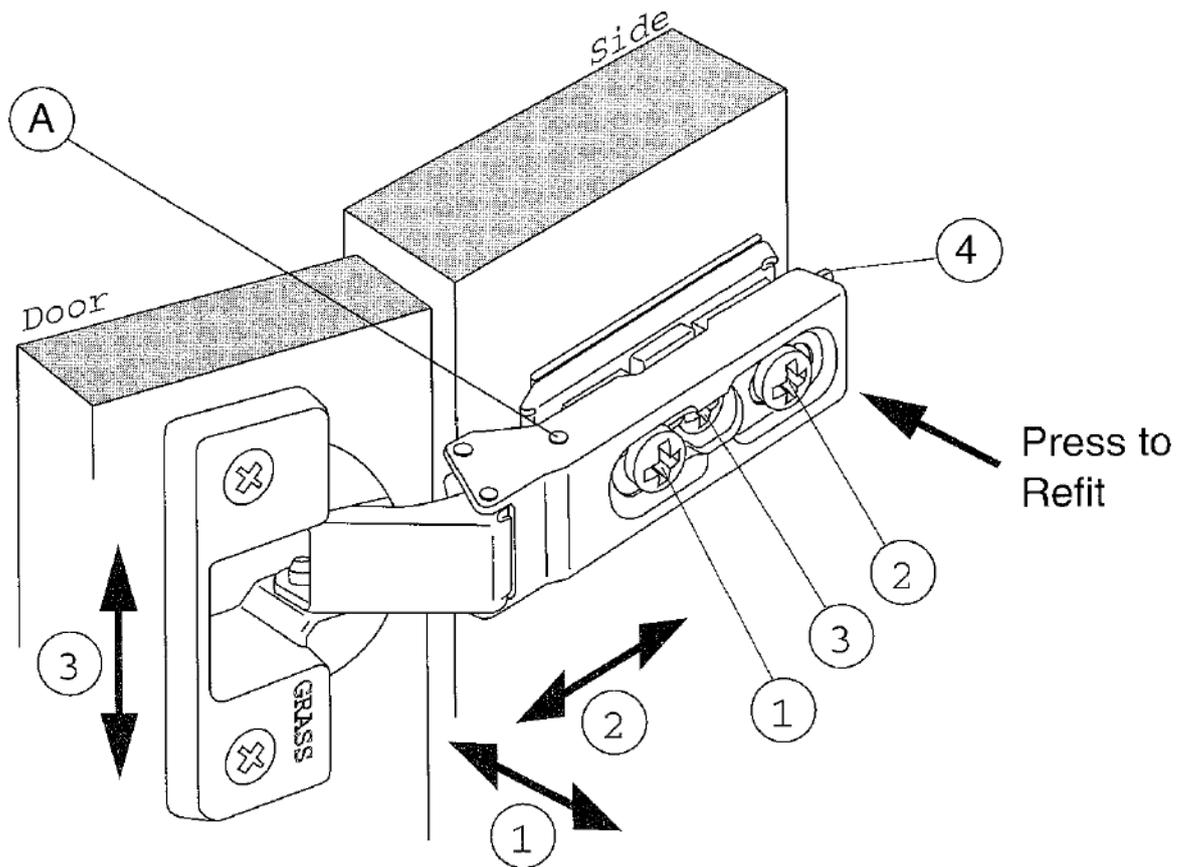
Should you require servicing of your appliance during or after the warranty period please contact your relevant appliance manufacturer.

## 7. HINGES

The all-metal hinges used are of the highest standard in design and construction. If adjustment after installation and final inspection (or later, due to wear and tear) is necessary, follow the instructions referring to the diagram on Hinge Adjustment.

Hinge adjustment after final inspection is the responsibility of the purchaser. For a smooth operation of all hinges it is recommended that one or two drops of light machine oil be put on all pivoting points once a year.

Note: Hinge adjustment is outside the warranty conditions. Refer to section 10 'Service Calls' of this guide for more information.



### Hinge Adjustment

#### SIDE ADJUSTMENT:

Tighten or loosen adjusting screw (1) to adjust the distance between doors.

#### DEPTH ADJUSTMENT:

Loosen screw (2), reposition distance between carcase and door, and then retighten screw (2).

#### HEIGHT ADJUSTMENT:

Loosen screw (3) on all hinges before repositioning height of door, and then tighten screw (3).

#### DOOR REMOVAL:

Whilst holding door, pull lever (4) toward you - repeat for all hinges.

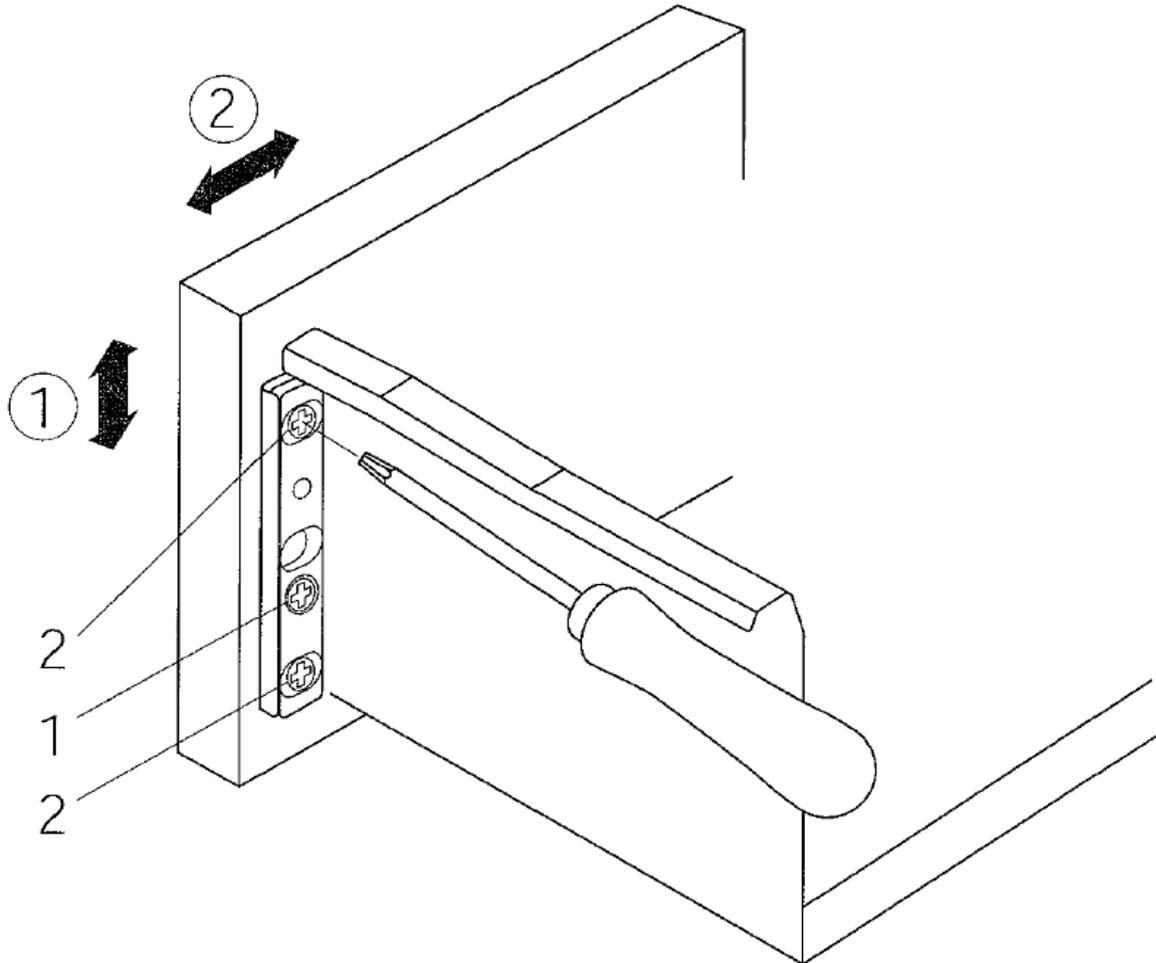
#### TO REFIT DOOR:

Hook (A) part of hinge onto hinge base plate, then press hinge to snap into place.

## 8. DRAWER UNITS

Your drawers are made of the highest quality materials and as such do not need any special maintenance. The drawer fronts have been adjusted on installation and should not need any further adjustment, however, if for any reason adjustment is necessary, follow the instructions on the diagram below.

### Pozidrive No. 2



#### 1. HEIGHT ADJUSTMENT:

Loosen screw 2 slightly. Adjust eccentric screw 1, adjustment range 2mm. Retighten screw 2.

#### 2. SIDE ADJUSTMENT:

Loosen screw 2 slightly. Move front into required position, adjustment range 1.5mm. Retighten screw.

Maintenance of other moving parts such as drawer runners is not necessary, however, runners should be kept free of dirt for continual smooth operation.

## 9. TERMS & CONDITIONS

Knebel Pty. Ltd. guarantees that the product it manufactured and supplied to the Purchaser will be free from material and manufacturing defects for the nominated warranty period of the kitchen that is owned by the Purchaser.

All repairs, replacements or defects claimed under this guarantee are subject to the client, within 30 days of discovery of the defect, notifying Knebel (or its Agent/Distributor) of the said defect. All such defects are subject to inspection by Knebel to determine cause for claim. Such inspections shall not be deemed in any way an admission of liability of Knebel.

*NOTE: A service fee will apply following inspection if the problem is not covered under the warranty conditions.*

Our warranty does not apply to the following:

1. Any damage caused by misuse, accidents, over exposure to heat or water, reasonable wear and tear.
2. All sub-trades, plumbing, electrical, tiling etc. This work is covered according to the relevant building Codes and Standards.
3. Appliances and any other materials included in the kitchen, which are not manufactured by Knebel (appliances are warranted by the relevant appliance manufactures).
4. Variations to colours and textures of laminate, vinyl, timber or polyurethane finishes.

## 10. SERVICE CALLS

Service required beyond the Warranty period and/or outside the warranty conditions is available at the prevailing rates. To make a claim under the conditions of your warranty please contact the Knebel showroom where the kitchen was purchased.

The policy of Knebel is one of continued product development, therefore, Knebel Woodworking Company Pty Limited reserves the right to add, delete or change product specifications or finishes without prior notice. The Company accepts no responsibility for any printing errors or mistakes in this Guide.

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