

Care, use and cleaning tips



**Tips for years of enjoyment
from your kitchen**



Welcome to Bruynzeel Kitchens

Congratulations on your beautiful new kitchen. We hope you love every part of your new kitchen and wish you many years of cooking fun and enjoyment. So it is our pleasure now to give you some practical tips that will help to keep your kitchen looking its best for longer. You'll find some of our most important tips on the page opposite.

Want to know more about caring for a specific part of your kitchen? You'll find detailed information about each component of your kitchen on the pages below:

General handy tips for care and use 3

Care and use for each type of material

Kitchen doors and carcasses in melamine, shelves and plinths 4

Handles, knobs and handle strips 4

Kitchen doors in high-gloss synthetic and kitchen doors in ultra matt 5

Lacquered kitchen doors 5

Worktops made from Greengridz 6

Worktops made from synthetic laminate 7

Worktops made from composite 7

Worktops and sinks in stainless steel 7

Taps 8

Hinges 9

Drawers and baskets 10

Handy tips for care and use

- Remove all protective film immediately after installation.
- When cleaning the various components of your kitchen, use a non-corrosive, preferably eco-friendly domestic or kitchen cleaning agent, diluted in water.
- Before using the cleaning product, always test it on a part of the kitchen that is not visible. That way you'll know that the product you are using is safe. Use a clean, soft, non-shedding, slightly damp cloth.
- **Never use** a scouring agent, corrosive or industrial cleaning agent, furniture polish or floor wax, toilet cleaners, scouring pads or steel wool – and, especially, do not use steam-cleaning appliances.
- **Do not leave** damp cloths or mops on the base of units or shelves for extended periods. Make sure that no water can penetrate the joints.
- After cleaning, dry off the various elements of the kitchen with a soft, clean cloth.
- Prevent excessive moisture and vapour created by appliances, such as kettles and coffee machines located underneath wall units and shelves, or by a dishwasher or oven left open.
- Use the extractor hood when cooking.
- Never place hot pans or other objects directly on to the worktop. Use heat-resistant mats.
- Never cut, chop or slice food directly on the worktop, always use a chopping board.



Care and use for each type of material

To keep your kitchen in good condition, it's important to know what materials it is made of. You'll find the model, colour and material on the warranty sticker located on the right-hand side in the sink unit. You'll also find the order number there, too.



Kitchen doors and carcasses in melamine, shelves and plinths

Remove any stains as quickly as possible. There are some substances that you cannot remove completely if you do not clean them off immediately. For light, recent stains, a soft cloth, hand-warm water and a little washing up liquid are all you need to do a good clean. Use a clean, soft, moist and non-shedding cloth. If necessary, you can use ordinary, mild cleaning agents or neutral soap (such as 'green' soap), without any abrasive agents. To avoid streaks after cleaning, we recommend drying afterwards with a cotton cloth.



Important: Do not use any abrasives, corrosive cleaning agents, toilet cleaners, scouring pads or steel wool – and, especially, do not use steam-cleaning appliances. Preferably, use eco-friendly cleaning agents, as they do not contain any harmful or toxic ingredients.

Handles, knobs and handle strips

Remove stains as soon as possible. There are some substances that cannot be removed totally if they are not cleaned off immediately. To clean these stains, use a slightly damp cloth with a little washing up liquid. Wipe dry afterwards with a cotton cloth to prevent water from penetrating into joints or drilled holes.

Kitchen unit doors in high-gloss synthetic or ultra matt.

For high-gloss synthetic and ultra matt: do not allow stains to dry. Remove them immediately with plenty of water and, if necessary, some mild detergent diluted in water, such as an all-purpose cleaner or green soap. After cleaning, rinse off any soap residue with lukewarm water. Make sure you use a clean cloth, because grit or dust can cause scratches. Wipe the doors dry immediately afterwards using a soft cloth for a streak-free effect and to prevent water from penetrating into the joints, which could cause swelling.



Important: Do not allow stains to dry on the surface. Remove any stains immediately. After cleaning, wipe dry with a chamois or soft cloth to produce a streak-free result. Do not use microfibre cloths or 'wonder' sponges as they may contain tiny abrasive particles.

Lacquered kitchen doors

Not allowing stains to dry is also important with lacquered kitchen doors. Remove any stains immediately. A soft cloth, hand-warm water and a little non-abrasive cleaning agent are all you need for cleaning. However, only use clean cloths that are dirt and grease-free.

Do NOT use microfibre cloths. If coarse or hard substances are absorbed when cleaning, the cleaning cloths must be rinsed out continuously very carefully so that the dirt cannot leave scratches on the lacquered fronts. **Under no circumstances** should ammonia, scourers, microfibre cloths or aggressive abrasives be used.



If your kitchen units have a high-gloss finish, make sure that the unit doors are not cleaned dry. Stains can easily be removed without much effort using warm water and a little washing up liquid.



Worktops made from Greengridz

Properties of Greengridz

With their extensive range of colours and different patterns, Greengridz worktops offer virtually limitless options and possibilities. The tops are also available with a matching back panel, enabling them to blend into any style. The unique feature of these worktops is that Greengridz tops are waterproof and non-porous, which makes them very hygienic. The worktops themselves are made from 32 mm waterproof HDF, bonded with an HPL laminate top layer to create a tightly sealed and waterproof surface that meets today's quality requirements. Greengridz worktops have a very long service life.

Care tips for Greengridz

Greengridz worktops are easy to keep clean, making them hygienic and resistant to domestic chemicals. Use a cleaning product to treat your worktop from time to time. Clean the surface of the worktop with hand-warm soapy water with washing up liquid or all-purpose cleaner. We recommend that you remove stains from household chemicals such as paint thinner or stripper and drain unblocking products, removers, etc. immediately using plenty of water and washing up liquid.

Instructions for using Greengridz

Your counter top or worktop is a tool that you use every day in the kitchen. This means that you can never totally avoid small scratches from occurring. We recommend that you always use a chopping board when you are cutting, slicing or chopping. Greengridz worktops are heat-resistant, but a pan taken from the hob and placed directly on to the worktop is likely to be too hot, so always place hot pans, dishes, etc. on a heat-resistant mat.



Worktops made from synthetic laminate

A synthetic worktop is virtually maintenance-free. To clean, use a mild kitchen or all-purpose cleaner diluted in water and a sponge or cloth. For more serious stains, allow the cleaning agent to soak in a little longer. Always rinse well afterwards with warm water. Never use scouring agents of any kind and avoid prolonged scrubbing in the same place.

Worktops made from quartzite and composite

This synthetic stone is extremely hard, while also being non-scratch, acid-resistant and particularly hygienic. To clean, use a mild kitchen or all-purpose cleaner diluted in warm water and a sponge or cloth. Always rinse well afterwards with warm water. Special composite cleaners are available for periodic maintenance and to remove traces of use.

Worktops and sinks made from stainless steel

Remove stains as soon as possible. Some substances cannot be totally removed if they are not cleaned off immediately. To clean off stains, use a mild kitchen or all-purpose cleaner diluted in warm water and a soft cloth. Wipe dry immediately afterwards for a streak-free result. A special stainless steel cleaner can be used for periodic maintenance.



Taps

Kitchen mixer taps made from chrome are easy to clean with an all-purpose cleaner. Do not use a scouring sponge or abrasive product to clean the kitchen tap. Also avoid solvents, agents containing acid, limescale remover, cleaning vinegar or other cleaning agents containing vinegar. Remove limescale with a cleaning agent based on citric acid. Rinse well with water and wipe the tap dry with a soft, dry cloth for a beautiful shine.



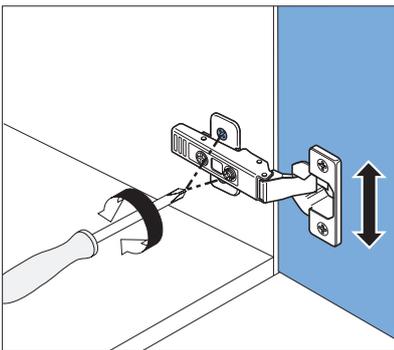
Important: Is limescale interfering with the flow of water from the tap? Unscrew the aerator (the bit screwed on to the end of the tap) and place it in a bowl with a cleaning agent based on citric acid. After 10 minutes rinse well with clean water and screw back on to the end of the tap.



Hinges

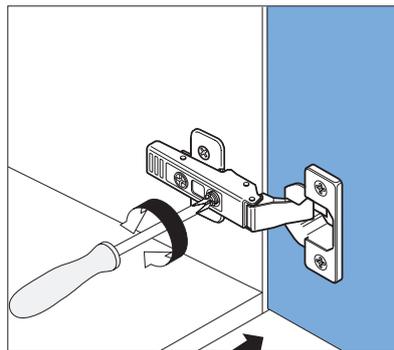
Because we use advanced fitting technology for our hinges, they require virtually no maintenance. All you have to do is oil the hinges on the most frequently used doors once a year. A small drop on the hinge is all you need.

Use conventional fine oil, such as sewing machine oil. **Do not use** animal fats. After prolonged use, you may find that some kitchen unit doors no longer hang completely straight. All you need to do is adjust the hinges yourself.



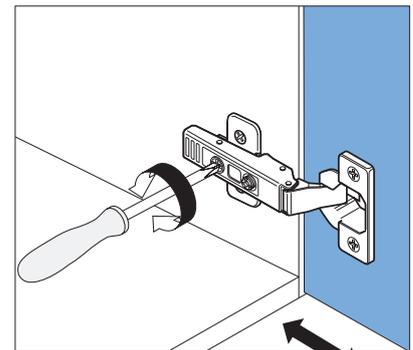
Height adjustment

Loosen all of the hinges slightly with the screws, as shown. You can easily adjust the front upwards or downwards a little and then fasten the screws again.



Sideways adjustment

To adjust the kitchen unit door a little to the left or right, turn the front adjustment screw either way on the hinge.



Depth adjustment

To adjust the door closer to the unit, turn the back adjustment screw either way on the hinge.

Fitting manual

Replacing parts? Adjusting hinges?

Take a look at our online fitting manual.

Scan the QR code or go to kitchenfit.eu





Doors for refrigerator or freezer units

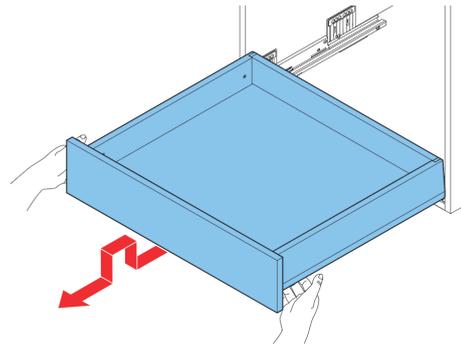
The closure function for refrigerators and fridge-freezer combinations works using a magnetic strip in the door seal. If there is a build-up of condensation or ice in the fridge or freezer, this means that the door is not closing properly. Check the position of the fridge-freezer and adjust the hinges, if necessary.

Drawers and baskets

The rollers on the drawers and pull-out elements are made from high-quality plastic and must not be oiled. To ensure the drawers run out and back in freely, keep the guides free of dirt, especially dirt in the form of granules, which needs to be removed immediately. To clean or carry out maintenance on the inside of your units, you can remove the drawers and baskets altogether and then put them back afterwards.

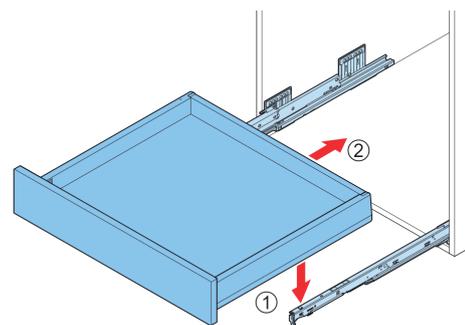
Removing drawers and baskets

Pull the drawer/basket out as far as it will go and then tilt it upwards. This enables you to lift the drawer/basket from the rails. Do not stack the drawers/baskets on top of each other to avoid causing damage.



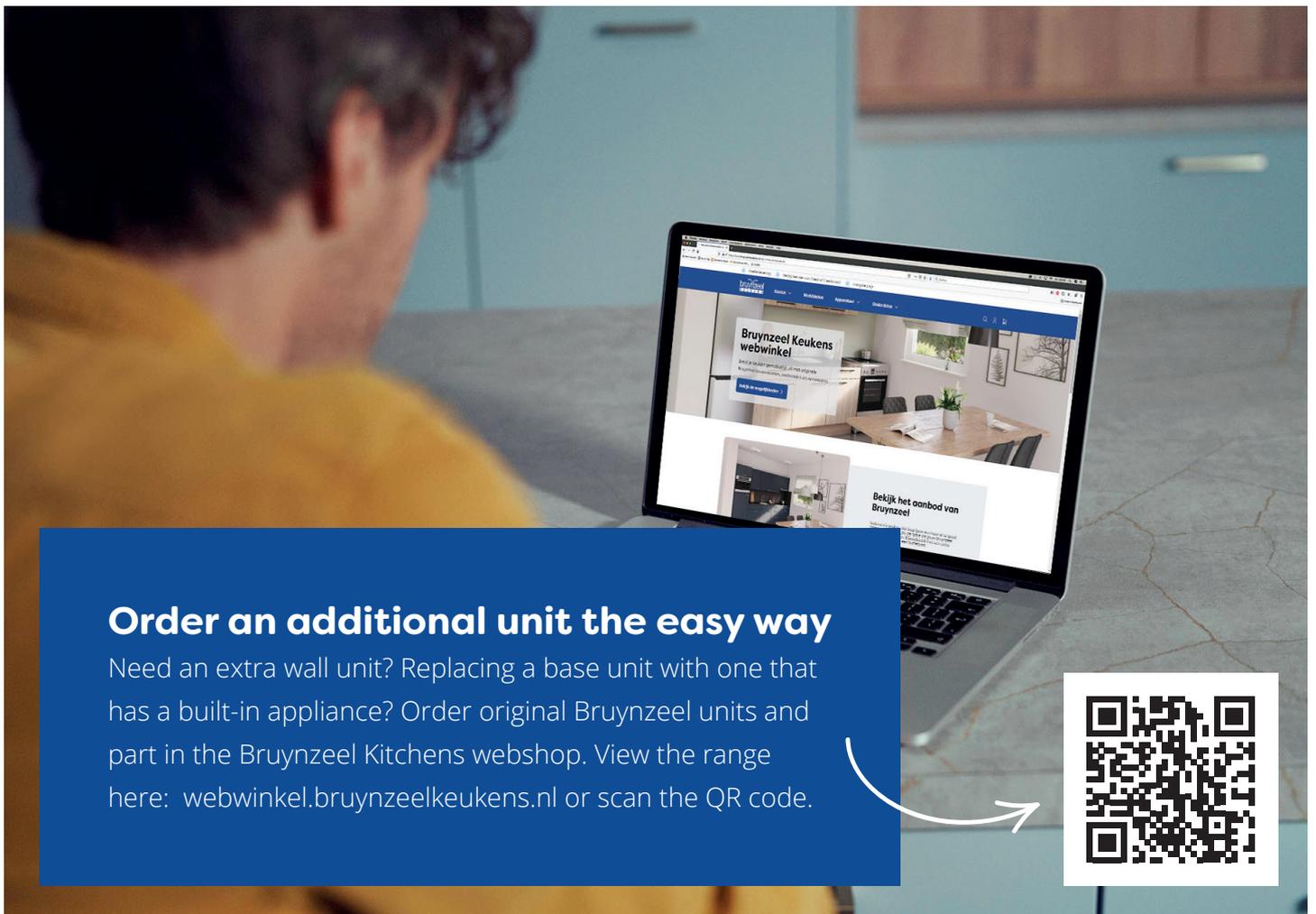
Replacing drawers and baskets

Pull the rails out as far as they will go, place the drawer/basket on the rails and push the drawer/basket fully into the carcass until it clicks firmly into the rails. Check to see that the drawer/basket is properly attached through the drawer.



Order an additional unit the easy way

in the Bruynzeel Kitchens webshop



Order an additional unit the easy way

Need an extra wall unit? Replacing a base unit with one that has a built-in appliance? Order original Bruynzeel units and part in the Bruynzeel Kitchens webshop. View the range here: webwinkel.bruynzeelkeukens.nl or scan the QR code.



Service and warranty

By choosing Bruynzeel Kitchens, you are opting for a trusted Dutch manufacturer. Bruynzeel Kitchens is a member of the Centrale Branchevereniging Wonen (CBW – Central Industry Association for Living). This means that the warranty rules included in the CBW terms and conditions apply to your purchase. In addition to this warranty, we also provide a number of extra guarantees, which are detailed in our warranty terms and conditions. To find out more, scan the QR code or visit bruynzeelkeukens.nl/service-garantie





© Bruynzeel Keukens 2022 · Although this summary has been put together for you with the greatest care, you may find that the colours illustrated differ slightly from the actual colours. No rights may therefore be derived from this. In addition, Bruynzeel Kitchen may not be held liable for any difference from the information, changes, typesetting and printing errors contained in this brochure.

2.10.10.0007 - 07-12-2021