



Tenant's Care & Maintenance Guide

rixonway
kitchens

serious about service



**Black Country
Housing Group**



Care & Maintenance

Product Information

Rixonway Kitchens supply high performance kitchen furniture, designed and manufactured to last.

With simple care and maintenance the company's kitchens will provide the user with many years of service.

Users must carefully read the instructions which are designed to ensure the very best is gained from every Rixonway kitchen.

Base & Wall Unit Interiors

Fresh spillages can be cleaned with a paper towel, a soft cloth (dry / damp) or sponge. If a damp cloth is used all surfaces must be dried with an absorbent paper towel or microfibre cloth.

Spillages which have been left for a longer period of time will need to be cleaned using warm water, a clean cloth, sponge or soft brush. Normal, non-abrasive, domestic cleaners or soaps can be used to help clean spillages. Once clean, wipe with fresh water, removing all traces of the cleaning solution. Dry the surface with a clean, absorbent cloth or paper towel.

To avoid streaks ensure all surfaces are wiped with warm water before being dried with an absorbent cloth or paper towel.

The following cleaning substances should not be used under any circumstances:

- Scouring and abrasive substances (abrasive powders, scouring pads, steel wool).
- Polish, washing powder, furniture cleaner, bleach.
- Detergents with strong acids and acidic salts.
- Steam cleaning substances.

Wall Units

Users must not position appliances which are liable to create large amounts of steam beneath wall units. Such appliances as kettles, deep fat fryers and steamers generate excessive heat and / or moisture which can cause damage to both the unit and door frontal.

Do not overload wall units with heavy or bulky items.

Timber Handles and Trims

Timber is a natural product and as such is liable to changes in both colour and / or shade. All handles and trims are sealed with a protective lacquer and should only require cleaning with a soft damp soapy cloth. However, they may on occasions be lightly polished with a high quality furniture polish. Please note, solvents should never be used to clean timber handles and / or trims.

Frontals

(Applicable to both foil and laminated door frontals)

Clean off all spillages with a soft damp soapy cloth. Concentrated juices, corrosive liquids or food colourants must be cleaned from all surfaces immediately.



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Hinges and Drawer Runners

The securing screws for hinges and drawer runners should be periodically inspected and, where necessary, re-tightened. Debris and dust should be lightly cleaned from all moving parts to ensure doors and drawers continue to operate smoothly.

Drawer Boxes

Please use a soft damp soapy cloth to clean drawer boxes. When cleaning the kitchen do not at any point use bleach, abrasive pads and / or scouring powder on any

Worktops

For everyday cleaning simply wipe the worktop with a diluted detergent. Persistent marks can be removed by gently rubbing a non-abrasive cream cleaner onto the surface. After cleaning the surface with detergent / non-abrasive cream cleaner buff with a soft, clean, dry cloth. Under no circumstances must scouring powders or abrasive pads be used.

Though worktops are resistant to most common household chemicals and foodstuffs it is advised that all spillages are wiped off immediately, once clean all moisture must be dried. Particular care must be taken to ensure no moisture remains on or near worktop joints.

In order to protect your worktops from direct contact with

on a protective mat. Appliances such as kettles and deep fat fryers must not be placed on or near joints as they can generate excessive heat / moisture which may lead to the degeneration of the worktop.

A cutting board must be placed on the worktop if and when cutting in order to protect the surface from cut marks.

Under no circumstances should you cut directly onto the worktop as this could cause irreversible damage.

To prolong the life of the worktop care must be taken when using appliances such as dishwashers, washing machines, tumble-driers or ovens. The appliances as listed previously must be checked periodically to ensure all door seals are intact in order to prevent steam escaping. It is also strongly advised that the dishwasher door is not opened until the machine has cooled down thereby reducing the amount of hot moisture on or around the worktop.

It has been found that PVC aprons can cause premature wear to the front edge of the worktop. This becomes obvious over an extended period of time and leaves shiny areas around points of high use i.e. in and around the hob and sink.

It is extremely important to renew any sealant in and around the sink, worktop, tiles etc at first sight of breakdown.



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Sinks

Stainless Steel is widely used for catering and domestic kitchen equipment because of its strength, its ability to resist corrosion and its ease of cleaning. In fact, stainless steel ranks alongside glass and new china in terms of “ease of cleaning” and in percentage removal of bacteria during washing up. As a result of these virtues, the metal is often taken for granted and it is assumed that no problems will arise during its usage. However, some care is required to ensure that the stainless steel can live up to this reputation.

Day to Day Care

To maintain the original appearance of the item, a regular cleaning routine should be carried out using the following guidelines:-

1. After use, wipe the item with a soft damp soapy cloth and rinse with clean water, preferably warm/hot water. This should remove most substances encountered within the kitchen environment.
2. For more tenacious deposits, including oil, grease and water-borne deposits, use a multi purpose cream cleanser and apply with a soft damp cloth. This should be followed
3. For really stubborn dirt or burnt on grease, a nylon scouring pad may be used in conjunction with the cream cleanser. On no account should “wire wool” pads be used unless they are made of stainless steel.
4. Harsh abrasives and scouring materials should not be used

for cleaning stainless steel as they will leave scratch marks in the surface and damage the appearance of the article. Likewise do not use wire brushes, scrapers or contaminated scouring pads.

5. If the article has a directional polished grain, any cleaning with abrasives should be carried out along this grain, and not across it.
6. After use, always remove wet cleaning aids (such as cloths, pads, containers) from the surface, to avoid formation of water marks/stains.
7. If required, dry the item after use with a soft dry cloth or towel.

If the preceding guidelines are adhered to, the stainless steel article should offer excellent life and should live up to it's reputation of being “stainless”.

Neglect of this practice, however, can lead to deterioration of the surface and, in some extreme cases, corrosion of the steel itself. The two most common types of corrosion that may be encountered, particularly on stainless steel sinks, are rust marks and pitting of the surface.

Rust Marks

When this type of staining occurs it is unlikely that the marks are caused by, rusting of the stainless steel itself (similar marks can be found with both porcelain and plastic sinks). The rust marks are more likely to be the result of small particles of “ordinary-



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The most common source of such particles is from “wire-wool” scouring pads, but contamination may also occur from carbon steel utensils and old cast iron water supply pipes, or use of wire wool during installation.

These brown marks are only superficial stains, which will not harm the sink; they should be removable using a soft damp cloth and a multi-purpose cream cleanser. Occasionally, it may be necessary to resort to a proprietary stainless steel cleanser, to return the surface of the sink to its original condition.

To avoid re-occurrence of any “rust-staining” it is essential that the source of the contamination is eliminated. In cases where contact cannot be avoided, it is even more important that the sink is given a thorough cleaning treatment after use.

Pitting

Another form of corrosion, which occasionally occurs in stainless steel sink bowls, is pitting of the surface; in extreme cases this may lead to perforation of the metal. The reason for this corrosive attack can usually be attributed to certain house products, for example:-

1. Bleaches

Most common domestic bleaches/sterilising solutions contain chlorine in the form of sodium hypochlorite. If used in concentrated form, bleaches can attack the stainless steel, causing pitting of the surface. They should always be used to the strengths prescribed by the manufacturer and should be

All cleaning agents containing hypochlorites are unsuitable for long term contact with stainless steel and, even when used in the highly diluted form, they can give pitting under certain conditions. For this reason it is not advisable to use a stainless steel sink for soaking fabrics in these solutions, especially over long periods of time (e.g. overnight).

2. Silver Dip Cleaners

These are particularly harmful as they contain strong acids which can very quickly cause discoloration and pitting. If this type of cleaner comes into contact with the surface of the sink it should be thoroughly rinsed off with clean water.

3. Foodstuffs

In general stainless steel is fully resistant to all foodstuffs in common use. Only in isolated cases, such as when concentrated salt and vinegar mixtures are allowed to remain in contact with the steel for a long period, can any surface marking result.

It is always good practice to wash down the stainless steel surface after food preparation.

4. Acids

When equipment is used for purposes other than foodstuffs e.g. photographic processing, it is essential that all traces of the solutions should be washed off immediately. Strong acids such as sulphuric and hydrochloric are very corrosive and should not be allowed to come into contact with stainless steel catering equipment.

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