



HOME ALLURE
Prefabricated Kitchens

MODULAR KITCHENS



WARDROBES



VANITIES



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KITCHEN

Maintenance Manual



MODULAR KITCHENS



CLOSETS



VANITY



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We Build You Your Dream Kitchen

Tables and chairs - For a proper cleaning, follow the previous instructions provided for each material. Please consider the instructions concerning wood for veneered surfaces.

For wooden chairs and tables, use a cloth with liquid detergent 100/100 diluted. Do not use acetone, trichloroethylene and ammonia.

Knob and handles - You are advised not to use steel wools, abrasive products and heavy detergents that could damage the protective films.

MATERIAL DISPOSAL

To properly recycle the materials, do not waste them in the environment, but separate the components by types (recyclable-waste-collection) and notify your municipal authorized staff for garbage collection.

**Dear Customer,
thank you for choosing one of our kitchens!
Each year more than 60,000 families all over the world make the same choice. We are a lively, strong, coherent, stable and most of all "green" group.**

A help to the environment, a benefit for us. Apart from interior decoration, we are aware of the value of living which guides our firm in the respect of the planet through a responsible use of resources. Our company also adopts a more responsible attitude contributing concretely to a more sustainable use of the planet's resources.

The company is committed to use water-based and eco-friendly paints. Home Allure Prefabricated Kitchens realizes a careful recyclable-waste collection. Thanks to this differentiation we manage to recycle 90% of the waste material.

We have always considered quality as a priority. The quality management system supervises each working process: projecting, producing, technical assistance and marketing of furniture with its own brand in order to satisfy the client's needs. Now, we want you to know how to protect your kitchen and keep it in the same conditions in which you bought it.

INSTALLATION, USE PRECAUTIONS AND MAINTENANCE

Our kitchens are built with high quality, long-lasting and resistant material. You are invited to read these instructions carefully. They will give you essential information for the maintenance and cleaning of your kitchen so that it will maintain its original features.

INSTALLATION

Dampness - It is important to know that wood, being a hygroscopic material, is affected by external environmental factors. The volume of wood tends to increase in damp atmospheres (holiday beach homes eg.) and to reduce in dry ones.

The ideal environment of installation for your kitchen is between 40% and 60% damp-ness, while a long-term exposure in closed areas with more than 60% humidity may provoke mould, deformation and inflation of some parts of furniture.

In case you do not use the kitchen for a long period of time, it is advisable to air it periodically. You should not worry in case you notice slight growths or reductions with the changing of seasons: these are not faults, they are the natural movements of this "natural" material.

Light - The wooden or lacquered parts are covered with a polyurethane or acrylic based paints. When exposed to light, with time, such paints can suffer from shade variation according to the type of wood and whether the exposition is stronger or lighter. We recommend you avoid sunlight direct exposition.

Sources of heat - If your furniture has parts in solid wood and is permanently exposed to high temperatures, for example in rooms with high heating or directly close to sources of heat, it may suffer from cleavage and unsticking.

In particular avoid ex-posing polymeric laminate surfaces to temperatures more than 70° C. Remember that these are thermoplastic pieces whose chemical response to heat is to reduce their shape, deform and become opaque.

ASSEMBLY

Qualified Personnel - Our furniture is equipped with the necessary hardware and all the necessary adjustments to be perfectly assembled (distances, heights, level-ling and alignment).

However we recommend kitchen assembly to be performed by qualified personnel. Please confirm that the existing masonry is suitable to support wall cabinets.

Our worktops are supplied with an anti-stain protective liquid that you can use to pre-serve the brightness and impermeability of the stone, marble and granite surfaces. Particular attention must be paid to the cleaning of marble and granite parts, given their natural porosity. Use only warm water and soap avoiding liquid detergents. In the case of granite parts, you may use mild detergents and alcohol.

Food stains should be cleaned immediately: red wine, coke, oil, vinegar, coffee, fruit and vegeta-bles may produce stains and marks hard to remove. Pay attention to the citric acid contained in fruit and tomatoes as it may affect the brightness of surfaces.

Compound material (marble, concrete and resin grains). You may use water and mild detergents for daily maintenance. Food stains should be cleaned immediately: red wine, coke, oil, vinegar, coffee, fruit and vegetables may produce stains and marks hard to remove. Avoid any contact with corrosive substances as the citric acid contained in fruit and tomatoes may affect the brightness of surfaces.

Toekick - Remember to clean periodically behind toe-ticks. You need to pull to re-move them. When you reinstall them, make sure the clips maintained the correct position. In order to clean plastic toekick, simply use a soft cloth with specific cleansing product.

In case of resistant dirt, use soft brushes or sponges with liquid or window detergents. Then remove the product with a dry cloth to avoid streaks or opacity. In order to clean aluminium toekick, use water and soap or a mild detergent. Wipe with a synthetic sponge following the direction of the satinizing.

Rinse and dry with a soft cloth - In the case of resistant stains, follow the same instructions as for the steel components. Please do not use abrasive balms or steel wools that would ruin the surface. Do no use acetone, trichloroethylene, vinegar and ammonia.

If stains are persistent, only for glossy lacquered surfaces, you may use watered ethylic alcohol or 100% watered de-greasing detergents. Do not use acetone, trichloroethylene, abrasive balms and steel wools that would scratch the surfaces. In case of scratches on the surfaces, ask your seller for a lacquer paint bottle to touch them up.

Wooden doors (Solid and veneered wood) - These parts are made with the best quality seasoned wood using craft-made techniques and coated with high quality paints. Use a wet and soft cloth for daily maintenance. To clean in-depth, use a cloth soaked in a cleaner or a degreasing non abrasive product 100/100 diluted with water. Wipe with a cloth following the grains to reach the smallest pores. Then rinse and dry with a cloth.

To revive the surfaces use a wax-based product that you can easily find on to the market. If you notice scratches, ask your seller for a paint bottle to touch the surface up. Do not use acetone, trichloroethylene, ammonia, whitener or detergents containing whitener. Steel components. Use water and soap or a mild detergent to clean doors, top, sinks, appliances, chimney hoods or steel surfaces.

Use a synthetic sponge following the direction of the satinizing, then rinse and dry it with a soft cloth. If you want to cancel water stains on steel surfaces, please follow the instructions on the product's label. Water may contain salts, iron, limestone, acid or basic chemicals that may cause stains of oxidation and corrosion. In the case of resistant stains, as limestone or hot greasing substances, use hot white vinegar or denatured alcohol and a soft cloth.

In case steel becomes opaque, take action immediately with a specific product. Please do not use steel wools, abrasive substances and detergents containing chlorine and its compounds. Stone, marble and granite surfaces (worktops and sides). These materials are processed with the latest waterproofing techniques. For this reason it is important to treat them in order to protect their features from their natural wear and tear.

Electrical and gas connection - When the connections are installed, only authorised and qualified personnel can issue a valid test certificate in appliance with existing domestic safety regulations.

Appliances - We advise you install oven equipped with forced cooling system and gas cook tops equipped with safety valves. Do not use gas ovens installed in the columns.

MAINTENANCE

Weight - In general, make sure you distribute the weight evenly on shelves and wall cabinets, place heavier objects in the central part of the bases and the wardrobes. Please, do not overload the wall cabinets; in addition, it is recommended place the heavier objects on the bases and cupboards.

Water - After each use, make sure you dry any possible water stagnation. It is important to avoid repeated micro-seepage, tickling, steam etc... that would cause deformation, mould, limestone stains and increase the shape of the furniture. Pay attention to water seepage close to sink, top junctions and cook top. If you notice water seepage, take action immediately by sealing it. If necessary call your seller to avoid subsequent damages to the furniture.

Heat - Do not put hot cookers, coffee makers, pans, iron, or any other hot case, furnishing or substance directly on any worktop, included marble and granite ones. Alternatively always use a mat as a protection for the surfaces.

Avoid cookers, pans or grills sticking out of the cook top to avoid burnings, cracks or heat stains. Friction. Do not drag on the surfaces objects that may scratch them. If you use knives or sharp tools, always use a cutting board to avoid permanent damages to the surfaces.

Corroding and staining substances. Do not apply indelible substances, stickers or adhesive tapes on the surfaces especially if such surfaces are close to heating sources.

Pay attention to fruit juices, bleaching substances, aggressive chemical products or solvents that may cause decolouration. If it happens, remove them immediately and clean in depth.

In general, all materials composing the kitchen can be damaged by corrosive substances. During installation, use precautions and maintenance stances (acetone, ammonia, trichloroethylene, whitener, sodium hydroxide, muriatic acid etc.).

Stains coming from non-airtight cases can be corrosive, so we advise you do not leave such substances inside the furniture. Tightening Check periodically that bolts used to fix the legs of the table and the hinges of the doors are correctly installed. Also check that knobs, handles and door hinges are well fixed.

Hinges - Remember not to leave cleansing agents and chemical products packages or salt packets open inside the furniture as it may cause the oxidation of the metal. Please do not overload or force the mechanism. If hinges have the slow motion, do not force the door when you close it.

Rails of the drawers - Please do not overload the drawers, especially in the external side, to avoid lever-effects when it is fully open. Close them gently.

Hood - We advise you turn it on in case of prolonged cooking to allow airflow and to avoid heat and dampness affect on the contiguous wall cabinets. When you cook normally, keep the hood at minimum speed.

Appliances - Please carefully follow the instructions included in the use and maintenance manual provided by the manufacturer. If you notice any malfunction, please ask for technical assistance. Make sure you have electrical and gas connections periodically checked.

Tables - Remind not to iron on veneered and laminate surfaces to avoid indelible stains or cracks. Check that bolts of legs and top are well fixed.

Chairs - In case the seat is made with natural straw, no particular attention is required. If it is made with synthetic straw, it is provided with a waterproof protective film. For a careful and long-term protection, use a cushion to protect the seat. Do not use the chairs outdoors, do not force the back and use them with the four legs on the floor. To avoid small dents or scratches, be careful when you draw the chair near the table. Do not expose the chairs directly to the sunlight to delay natural shade variation.

Sink - Ceramic sinks are resistant, however pay attention to avoid splintering. Steel sinks may be deformed or bruised by objects dropping on them. Remember not to leave ammonia or sodium hydroxide in granite sink basins. Changes. Do not make changes to the furniture or to its structure. Always use precautions and maintenance could be irrecoverably compromised.

CLEANING PROCEDURES

General cleaning. You can easily clean your kitchen with a soft cloth or a micro-fibre cloth. In the market you will find cleaning products for all kinds of surfaces. Ask your seller about the lining of your furniture and then choose the most suitable product following the instructions on its label.

Polymeric laminate doors and surfaces - Such parts guarantee a high resistance to water, steam, stains, clashes and scrapings. Use a soft cloth and a specific detergent. In case of resistant dirt, you can use soft brushes and sponges with liquid or window detergent. Then remove such detergents with a dry cloth to avoid scratches and opaqueness.

Do not use steel wools or products with abrasive balms or detergent powder that may damage the surface. Do not use acetone. To revive surfaces, use a silicon-based antistatic product. The most suitable ones are those commonly used for car plastic interiors.

Lacquered doors - Use a soft cloth with a non-abrasive product for the daily kitchen maintenance.