



INSTRUCTIONS FOR USE AND MAINTENANCE

This product sheet complies with the provisions of Italian Law
Decree no. 206/2005 the "Consumer Code"



SAFETY

ASSEMBLY: assembly and fixing of all elements must be carried out by expert, qualified staff. For reasons of safety, do not make any changes to the product that may compromise its stability; there may be a danger of tipping-up or giving-way if installation is incorrect. Also check the suitability of the wall/ceiling, check that the fixing devices withstand the forces generated by using suitable brackets for fixing.

LOADS: to guarantee maximum safety and hold over time of the structures comprising the kitchen and to ensure correct space/larder management, we recommend putting the heaviest items at the bottom of floor units, avoiding overloading wall units and shelves. Distribute weight evenly over the surface area to ensure the shelf holds tight in respect of the indications of maximum capacity of the brackets.

GENERAL INDICATIONS:

- do not stand on shelves and drawers and the worktops;
- avoid all impact against glass parts;
- avoid carrying out maintenance work on product components, contacting the retailer whenever necessary;
- for electrical appliances, please refer to the user's operating and maintenance manuals as prepared by the manufacturers and supplied with the product and do not tamper with or alter the electrical parts. For all queries, please contact qualified staff.
- regularly ensure that the fixing systems, assembly and function are fixed and functioning.
- do not hang off furniture.

INSTRUCTIONS FOR USE, MAINTENANCE AND CLEANING

The consumer must follow the instructions and suggestions given to the letter; any damage caused by improper use of products or incorrect maintenance and cleaning will not be covered by warranty.

• INTERNAL SHELVES AND STRUCTURES

Cleaning. We recommend cleaning with a soft cloth, dampened with water or neutral detergent.

To be avoided. We recommend not using products containing diluents or acetone, as these may cause the edges to deform or soften. Also avoid bringing wet cloths into direct contact with the elements comprising the frame, correctly using the grills of the plate drainers.

• LAMINATE ELEMENTS or DOORS – POLYMER DOORS

Cleaning. We recommend cleaning with a soft cloth, dampened with water. For more stubborn dirt or grease stains, use a neutral soap or alcohol diluted in water. Dry doors thoroughly after cleaning.

To be avoided. Do not use abrasive or aggressive products containing chlorine or solvents. We recommend not using products containing diluents or acetone, as these may cause the edges to deform or soften. Do not rub dry cloths or abrasive sponges that may damage the door surface. For scale marks, use a cloth dampened with warm water and white vinegar.

Do not steam clean doors.

• WOODEN OR VENEERED DOORS

Wooden doors are created using dried woods and coatings that resist temperature and climate changes. If subjected to repeated temperature and humidity changes, damages may be suffered such as cracks, bowing and detachment of the coating. If the doors come into contact with steam or water, dry thoroughly.

Cleaning. We recommend only cleaning with a soft cloth, dampened with water and drying thoroughly. For more stubborn dirt or grease stains, use a neutral soap or alcohol diluted in water. Dry doors thoroughly after cleaning.

To be avoided. Do not use abrasive or aggressive products containing chlorine, acetone, trichloroethylene, ammonium, pure alcohol or stain removers. Do not rub hard and do not use dry or abrasive cloths as the shine of the coating may be altered.

Colour changes. Wood is a natural material. This means that differences in stain or hues between the various parts cannot be a matter of dispute. Exposure of wood to direct sunlight can bring about colour changes. Over time, wood matures and may change colour slightly; this is not a fault. Do not expose the kitchen to direct sunlight.

Damp. Wood is a hygroscopic material; this means that it exchanges humidity with the environment in which it is located, increasing volume in particularly damp environments or reducing in particularly dry environments. In some cases, the surface finishes may change permanently. When installing/moving a kitchen to recently-built environments, the high humidity caused by the presence of plaster that is still fresh may cause wooden doors and parts to change size.

If so, use a dehumidifier to ensure that the environment is at correct temperature and humidity values. Ventilate the room often and always use the hood when cooking, even if only for a short period of time.

• LACQUERED AND GLASS DOORS

Lacquered and glass doors are more delicate than other doors and therefore require greater care. Moreover, glass is tempered, making it safer in the event of breakage.

Cleaning. Only use a soft, damp cloth and neutral soap. For stains or grease, only for lacquered or polished glass doors, denatured alcohol can be used, diluted in water.

To be avoided. Products containing acetone, chlorine, trichloroethylene and ammonium. Do not use dry or abrasive cloths that may affect the shine of the doors and glass surfaces.

Colour changes. The coatings used undergo laboratory tests to guarantee resistance to light. In any case, avoid exposure to direct sunlight, insofar as over time this can bring about significant colour changes.

Assembly. We recommend assembling the doors within 30 days of receipt in order to facilitate the removal of the protective film which, if left on in warm environments may overheat the adhesive and compromise the surface.

• LAMINATE WORKTOPS

Cleaning. Use a soft sponge or cloth and a neutral detergent. Take care to dry the top using a dry cloth, ensuring that no detergent residues remain. For scale marks, warm water and white vinegar can be used.

To be avoided. The use of abrasive products or sponges that can damage the surface. Do not use products containing solvents or abrasive pastes. To avoid burns or heat marks, do not rest very hot pans on it and avoid allowing pans to overhang the hob during cooking. Once damaged, there is no way of repairing the surface. Avoid using the top as a cutting surface; we recommend using wooden or polyethylene chopping boards.

Discolouration. Avoid contact with fruit juice, bleach, chemical or aggressive products that may cause the top to discolour. If coming into contact with these substances, take care to clean and dry immediately.

Water infiltrations. Any prolonged water infiltrations at the sink, top joints, hob joints and between the top and wall may cause swelling; when using the top, therefore, always ensure that liquid residues are dried from the top and above all if at these critical points.

At the time of installation, always ensure that the electrical appliances and backsplash are duly sealed with specific adhesives.

For **fenix laminates**: follow the instructions given above. We also recommend using a melamine foam, known also as magic rubber, for normal surface cleaning and maintenance.

• ACRYLIC WORKTOPS

Cleaning. Use a cloth or soft sponge with warm water and a neutral detergent. Take care to dry the top using a dry cloth, ensuring that no detergent residues remain.

To be avoided. The use of abrasive products or sponges that can damage the surface.

• TOPS, DOORS, SINKS AND STEEL ELEMENTS

Stainless steel is a material whose characteristics of being corrosion-resistant, durable and hygienic make it particularly recommended for use in the kitchen. Like all materials, it needs special attention to ensure that its characteristics and shine remain unaltered over time.

Cleaning. Use a soft cloth and normal crockery detergent for everyday cleaning rubbing in the direction of the satin finish.. For **scale marks**, use a cream detergent for stainless steel or very hot water with 1/4 vinegar. Rinse thoroughly with a solution of water and sodium bicarbonate and then with clean water. Dry thoroughly.

Fingerprints and oil and grease marks, flame marks Use a liquid product for crockery or denatured alcohol or detergent for glass with a soft cloth (e.g. microfibre).

Tea or coffee stains Prepare a solution by mixing sodium bicarbonate with boiling water; leave to act for approximately 15 minutes, rinse thoroughly and dry with a soft cloth.

Surface scratches. Apply a specific detergent for stainless steel, using a soft cloth.

Rust marks. In most cases, these are residual dirt, scale deposits, corrosive electrochemical attacks caused by the use of products not suitable for steel (e.g. chlorine, silicates or ferrous oxides) or food substances left to deposit (lemon, milk, tomato, coca cola, wine, salt, boiling residues, etc.).

These stains can be eliminated by energetically using cream detergents (e.g. Stal-fix or similar products) with a normal, non-abrasive sponge. The product should be left to act for a few minutes and thereafter rinsed and dried thoroughly.

To be avoided. Do not use scourers, brushes or abrasive discs that can scratch the surfaces. Do not use hydrochloric acid (muriatic acid). Do not use abrasive powder detergents or substances intended to clean silver.

- **AGGLOMERATE – QUARZO TOPS**

Quartz composites are highly compact, non-porous materials; they do not absorb liquids, odours and food fats. They therefore only require normal attention from day-to-day use.

Cleaning. Use a soft cloth dampened with water and neutral detergents. For more stubborn stains, acid-based aggressive detergents (e.g. Viakal, Jif, Ajax bathrooms) can also be used.

Heat-resistance. Despite the fact that the material withstands high temperatures, it should be protected from hot pans with trivets to avoid direct contact with a pan that has just been taken off the hob and which could cause permanent marks due to the overheating of the resin or breakage caused by thermal shock. Never use the top as an ironing board.

Scratch-resistance. Although it is resistance to scratches, we recommend using chopping boards.

To be avoided. Use of denatured alcohol, scourers. Do not overload the worktop with weights in excess of 50 kg (do not stand or sit on the top) and avoid dropping blunt objects onto it (knives, bottles, pans, utensils, etc.).

- **CORIAN® TOPS**

The compact, non-porous surface is lasting and easy to clean using standard household cleaning products.

Cleaning. Use a damp microfibre cloth with a common kitchen detergent spray.

To be avoided. Use of scourers or abrasive sponges and avoid dropping blunt objects onto it (knives, bottles, pans, utensils, etc.), which may cause it to chip.

- **OKITE® TOPS**

Cleaning. Use a soft, damp cloth. For surface dirt, use neutral detergents, while more stubborn dirt can be quickly removed with a kitchen sponge, including the scouring side. Thereafter, rinse and dry thoroughly.

To be avoided. Avoid resting boiling saucepans and pans directly on the top. Avoid using abrasive scourers and products containing bleach. Take care when using blunt objects onto it (knives, bottles, pans, utensils, etc.), which may cause it to chip.

- **TILED ELEMENTS**

Tops are treated with a specific stain-resistant product during production.

Cleaning. Use a soft cloth dampened with water and neutral detergents.

To be avoided. Do not leave in contact with acid substances like wine, fruit juice, lemon, tomato, etc.

- **CHAIRS, TABLES AND LEGS**

Chairs and tables do not require any particular maintenance. Regularly check that the fixtures (screws, bolts) used to hold the legs in place are firm, and the various components of the table.

Chairs and tables must not be used outdoors. Chairs must be used with all four legs on the floor. Do not rock on the chair and never sit on the backrest. Neither the chairs nor tables not use it in lieu of steps.

Cleaning. follow the instructions given above according to the type of material.

Please remember that coated or chromed metal parts must not be cleaned with products for steel, but simply with neutral detergents that do not contain acetone, trichloroethylene, ammonium, chlorine or alcohol, which may stain or exfoliate the coating.

To be avoided. The use of scourers and abrasive products. Pay careful attention to splashes when cleaning floors with aggressive products. Do not iron on the tabletop as this may cause alterations to the surfaces, they may become unstuck and permanent marks may be made caused by the heat of an iron.

- **HANDLES AND KNOBS**

Cleaning. Use a soft cloth and warm water. For grease marks, only use neutral soap.

To be avoided. Do not use abrasive products, metal scourers and products containing chlorine, such as bleach or muriatic acid, solvents or detergents or cleaners or products for steel in general, which may scratch the coating, irreparably damaging the product's external finish.

- **ALUMINIUM FRAMES AND PLINTHS**

Cleaning. Refer to the point on steel elements.

To be avoided. Never use abrasive sponges or detergents with abrasive pastes or chemical products that may make the surface opaque.

- **HINGES AND OPENING MECHANISMS**

To be avoided. Do not leave packages of detergents or other chemical products open inside the units, ad over time they may cause the metal to oxidise and corrode.

ELECTRICAL APPLIANCES

• FURNISHING HOODS and CLASSIC HOODS

For maintenance, refer scrupulously to the instruction books provided by the manufacturers. Remember to wash or replace filters regularly to keep them efficient.

Humidity, fumes and steam. The hood motor must always be on, all the time the hob is used. This enables the fumes and steam that can damage the parts of the kitchen over time, to be suctioned. Any damages caused by steam infiltrations will not be covered by warranty.

• ELEMENTS WITH BUILT-IN HOOD

They must always be suctioning and expelling fumes outside the unit. This is because the steam and fumes suctioned can only be expelled through the pipe and if they had no escape route, they may instead damage the electrical appliance and unit. Remember to wash or replace filters regularly to keep them efficient.

• **ELECTRICAL APPLIANCES:** Refer scrupulously to the instructions given by the manufacturers in the manuals supplied with the electrical appliance. The manufacturers of electrical appliances provide assistance and warranties for their products, hence all requests for intervention must be directed to the service centres specified in the manuals and warranty certificates supplied with each electrical appliance.

• **DISHWASHERS:** do not open the door until the washing cycle has finished and wait for the crockery to cool as the steam can damage the top and the parts adjacent to the dishwasher. The manufacturers supply a protective adhesive to be placed beneath the top with the attached instructions. Any damage caused to the worktop or adjacent parts by steam will not be covered by warranty.

ASSISTANCE – REPLACEMENT OF ELEMENTS OR COMPLETIONS

Our company uses carefully-selected skilled retailers able to design your kitchen and solve any problems that may arise after purchase. Requests for replacements or completions should be submitted to your retailer, who will ensure your needs are met. With the inclusion of new elements in a kitchen already in use, some difference in shade may be seen due to the normal oxidation of the materials comprising the kitchen.

STORAGE AND DISPOSAL

DISPOSAL

At the end of their useful life, do not dispose of the units in the environment; contact a solid urban waste disposal company to have them taken to a landfill or sent for recovery.

Formaldehyde emissions

Declaration of conformity for formaldehyde emissions

I, the undersigned, FISTANI IVANO legal representative of the company ARREDO 3 S.R.L., hereby declare, under my own exclusive responsibility, that the finished product complies with the emissions limits according to the provisions of Ministerial Decree 10 October 2008 – *Provisions regulating the emission of formic aldehyde by wooden-based panels and items developed with them in living environments.*

Scorzé, 01/07/2015

Legal Representative
Fistani Ivano

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