

INTRODUCTION

You have just taken possession of your new Schmidt kitchen, your new equipment or your new bathroom.

We would like to thank you for your purchase and for the confidence you have shown in us.

This guide has been specially designed with YOU in mind.

Here, you will find all the advice you need to use and care for your kitchen or bathroom so that it stays just as attractive and pleasant to be in as it was on the very first day.

We have taken the utmost care during its production and every stage in the life of your kitchen, storage solution or bathroom is important (fitting, use, etc.).

For any additional information, feel free to contact your Schmidt Advice Centre.

Failure to respect the current care guide will result in loss of guarantee. In addition, SCHMIDT will assume no responsibility for any loss or damage caused by incorrect care or use of the kitchen or equipment.



For any additional information on product certifications, visit: www.fcba.fr

CONTENTS

GENERAL RECOMMENDATIONS & SAFETY INSTRUCTIONS	P. 4
Relative humidity	P. 4
Recommendations relating to heat and steam	P. 4
Advice & safety instructions	P. 4
Concept of loads for our products	P. 5
Keep your children safe	P. 5
CARCASES & UNIT CARCASES	P. 6
Unit carcasses and other melamine resin, laminate or polymer coated surfaces.	P. 6
FRONTS & DECORATIVE UNITS	P. 7
Fronts and decorative units in solid or veneered wood	P. 7
Lacquered fronts and surfaces	P. 7
Matt fronts and surfaces	P. 8
Varnished and lacquered wood fronts and surfaces	P. 8
WORKTOPS	P. 9
General cleaning recommendations for all worktops	P. 9
Laminate and compact laminate worktops	P. 10
Worktops other than laminate and compact laminate	P. 10
Glass surfaces	P. 12
TABLES & CHAIRS	P. 13
Seats	P. 13
Tubes	P. 13
Glass table tops	P. 13
SINKS, COOKTOPS, EXTRACTOR HOODS, OTHER COMPONENTS: HANDLES, HINGES, DIVIDERS	P. 14
Sinks / Taps	P. 14
Ceramic, induction and gas cooktops	P. 16
Extractor hoods / Ovens / Dishwashers	P. 16
Hinges and dividers	P. 17
Wood and plastic cutlery trays / Handles and knobs	P. 18
Aluminium components and Eolis lacquered profiles	P. 18
Help the environment	P. 18
SMALL ADJUSTMENTS YOU CAN DO YOURSELF	P. 19
Hinges, instructions and fitting	P. 19

GENERAL RECOMMENDATIONS & SAFETY INSTRUCTIONS

RELATIVE HUMIDITY

An environment that is either too damp or too dry can damage your kitchen.

Wood is a natural, living material and is particularly affected by variations in humidity levels.

The right relative humidity: **40 to 70%**.

Certain points need special attention:

- > Air your kitchen regularly.
- > In winter, use water humidifiers on the radiators.



RECOMMENDATIONS RELATING TO HEAT AND STEAM

UNITS

Frequent extended exposure to water vapour (cooktop, dishwasher) as well as to hot air (oven) can cause the edging of elements and fronts to become detached.

Certain points need special attention:

- > When you use your cooktop, make sure you turn on your extractor hood a few minutes before starting to cook. This helps evacuate the cooking steam better.
- > Regularly wipe away water and condensation from the fronts and sides of units.
- > If you use a pressure cooker, remember to open it under the functioning extractor hood.
- > Do not expose your units to steam and heat from small appliances (microwave, coffee machine, speed cooker or egg cooker)! Steam causes these units to expand. Whenever you use small appliances that generate steam, always place them on the front part of worktops.
- > Always turn on the extractor hood before starting to cook.

ADVICE & SAFETY INSTRUCTIONS

- > **Our kitchens must be installed by fitters who have been approved by our network.**
- > **Electrical and sanitary equipment must be installed by qualified professionals.**

Certain points need special attention:

- > Schmidt's kitchens and equipment are intended for use under normal conditions.

Any incorrect use may entail a risk of injury or material damage.

- > Children must never climb on units, drawers, worktops or tables due to the risk of falls and injuries.
- > Never leave children unsupervised in the kitchen as there is a danger of them switching on appliances.
- > Never let anyone enter a cabinet as the doors may close automatically.

- > Do not hang onto wall units! These units may come away from the wall if subjected to an excessive load. Do not handle items that risk coming loose.
- > Make sure that you turn off the electrical power supply before replacing any electrical components, whenever any after-sales service operations are performed or when cleaning any equipment or appliances.

| LOAD CONCEPT FOR OUR PRODUCTS

The load that can be supported by unit bottoms and shelves is 65 kg/m² in accordance with safety standard EN 14749.

| KEEP YOUR CHILDREN SAFE

Your kitchen is a living space at the heart of your home where you get together as a family, share meals and give the children their snacks. However, your kitchen is also a busy space where you peel, cut, cook and constantly open and close your cupboard doors.

We test our products to ensure both their safety and strength.

We have designed suitable safety systems for the drawers, cupboard doors and shelves. However, your kitchen is a fascinating space for your children to explore. Statistics show that it is the room where the most accidents happen.

Certain points need special attention:

- > Always store household products high up or in a locked cabinet.
- > Prevent accidents by making sure that your children do not use doors and drawers as steps or swings.
- > When cooking, always keep saucepan handles facing the wall where children cannot reach them...
- > Choose mixer taps to reduce the risk of burns, while also saving hot water.

SCHMIDT'S "CHILD SAFETY" SOLUTIONS:



Cool-door ovens



Worktops with rounded edges



Anti-topple drawers



Magnetic locks



Built-in sockets



Anti-topple brackets

CARCASES & UNIT CARCASSES

UNIT CARCASSES AND OTHER MELAMINE RESIN, LAMINATE OR POLYMER COATED SURFACES

- > **Everyday cleaning:** Clean using soapy water, alcohol + water or with a washing-up product, rinse thoroughly and dry with a soft cloth.
- > **TO be avoided:** Do not use scouring products (powder or cream), scouring pads, thinners (solvents, acetone, white spirit, petroleum spirit, etc.), silicone-based cleaning products and paint restorers (such as "polishing compounds").

FRONTS & DECORATIVE UNITS

FRONTS AND DECORATIVE UNITS IN SOLID OR VENEERED WOOD

Wood is a living material characterised by natural differences in colour and structure. The surfaces are sealed by several coats of lacquer or by a high-quality varnish. Exposure to light and the impact of sunlight cause discoloration. This is a normal phenomenon and cannot give rise to any complaints. Solid wood fronts are easy to maintain.

> **Everyday cleaning:** Wipe them with a slightly moistened cloth, always following the grain direction of the wood in order to clean the pores. Then wipe the fronts with a dry cloth to remove any residual moisture in the profiles or angles and at the edges.

Remove any dirty marks immediately so that they cannot dry on. You should also avoid using excessively damp cloths.

> **TO be avoided:** Do not subject wood to overly humid or dry conditions. Otherwise, wood may warp (expand or shrink), despite the carefully-applied lacquer and varnish. That is why it is so important to use the extractor hood while cooking and make sure that the kitchen is well ventilated. After cooking, wipe any damp surfaces to prevent swelling.

FRONTS AND LACQUERED SURFACES (glossy, satin, micron, melamine resin, super matt varnish, laminated, polycarbonate, varnished)

The fine streaking that is visible under a halogen lamp or in sunlight come from the polishing process used to create the gloss effect and are not a surface defect. This micro-streaking is natural following normal use of the product as it is on other glossy surfaces such as a car body.

These finishes are very easy to maintain:

> **Everyday cleaning:** Soft cloth moistened with lukewarm water. Immediately dry off any traces of water using a soft cloth without rubbing.

> **Special cleaning** (of water, animal, fat or vegetable-based foodstuffs, drinks): Simply clean with a sponge, hot water and a little washing-up liquid. Always use a soft cloth to apply the product.

> **TO be avoided:** Never clean lacquered and brilliant fronts with a dry cloth! Using abrasive cleaning products (microfibre clothes, scouring pads, etc.) may scratch the surfaces. Such scratches will not be covered by the warranty.

MATT FRONTS AND SURFACES

> **Everyday cleaning:** Matt surfaces do not need any special maintenance. Simply wipe them regularly with a cloth moistened with hot water and a mild detergent. The surfaces are perfectly resistant to practically all commonly used household disinfectants and detergents. The use of a melamine foam sponge (also known as a “magic sponge”) is sufficient for the everyday cleaning and maintenance of the surface.

 **Arcos Supermat range:** It is necessary to use the “magic” sponge supplied with each brand product.

> **Special cleaning:** If dirt is present that cannot be cleaned away using common household detergents then the use of non-aggressive aromatic solvents (acetone) is recommended.

Type of stain	Recommended product and method of application
Cordials, fruit juice, jam, alcohol, milk, tea, coffee, wine, soap, ink	Water applied with a magic sponge
Animal or vegetable fats, sauces, dried blood, dried wines and spirits, egg	Cold soapy water or cold water with a household detergent applied using a sponge
Lampblack, gelatine, vegetable and vinyl adhesives, organic waste, gum arabic	Hot soapy water or hot water with a household detergent applied using a sponge
Hair lacquer, vegetable oil, ball point or felt pen	Methyl ethyl ketone, alcohol, acetone
Waxing, make-up foundation and greasy make-up	Solvents using a cotton cloth
Nail varnish, sprayed varnish, linseed oil	Acetone using a cotton cloth
Synthetic oil paints	Trichlorethylene, nitro solvent using a cotton cloth
Neoprene glues	Trichlorethylene using a cotton cloth
Traces of silicone	Wooden or plastic scraper, taking care not to scratch the surface
Limescale	Detergents with a low citric or acetic acid content (max. 10%)

VARNISHED AND LACQUERED WOOD FRONTS AND SURFACES

> **Everyday cleaning:** Use a soft dry cloth or soft cloth moistened with lukewarm water.

> **Special cleaning (stubborn stains):** Rubbing alcohol, followed by cleaning with a damp cloth. Rub in the direction of the wood grain and always use clean, lint-free cloths.

Stains on varnished and lacquered wood	Recommended treatment
Surface water, dried-on drips	Wipe with a damp sponge and then wipe dry
Various drinks, vegetable-based stains	Rub with a damp sponge and then wipe dry
Blood, eggs, animal-based stains	Damp sponge with washing-up liquid
Fat	Damp sponge with washing-up liquid, then rinse and dry
Candle	Remove as much as possible with strong card, wash with a cloth wetted with very hot water; wipe dry
Ink	Rubbing alcohol (except for French polish), lemon juice, commercially available anti-rust product

⚠ Important: Always read the directions before using. Always pour the cleaning product onto a cloth and never directly onto the surface. Test the product on a part that is hidden from view. Only treat one material at a time and protect any other materials if necessary (gold studs, hinges, etc.). Dab a stain from the outside towards the centre to prevent it from spreading.

> **TO be avoided:** Do not use scouring products (powder or cream), scouring pads, thinners (solvents, acetone, white spirit, petroleum spirit, etc.), silicone-based cleaning products and paint restorers (such as “polishing compounds”).

Note: Because wood is a natural living material, differences in tone may occur over time due to changes in the colour of wood exposed to UV radiation (sunlight and moonlight).

WORKTOPS

GENERAL CLEANING RECOMMENDATIONS FOR ALL WORKTOPS

Certain points need special attention:

- > Remember to wipe the worktops every time you have used your kitchen. Clean any fresh stains, immediately wipe away any standing liquid on worktops, around the sink, on a hob and at the junction of glued joints.
- > Do not leave water to stand, in particular at the worktop joints, edgings and around sinks, hobs, etc.
- > Limescale stains on worktops: it is necessary to wipe away and dry any standing liquid deposit on worktops or counter tops.
- > For structured worktops: use a stiff brush to clean this type of structure.

⚠ Important: The various acids used to descale coffee machines can damage the worktop. Users must take all the necessary precautions to protect the worktop when descaling. However, kitchen vinegar does not cause stains.

Glossy and matt worktops are exceptionally attractive and pleasing. However, please remember that any marks are more easily seen on these surfaces.

Certain points need special attention:

- > Do not cut directly on the worktop but on a chopping board. Even though the worktops are resistant to scratches, this is the only way of avoiding them altogether.
- > Do not put hot saucepans or frying pans down directly on the worktop. This will cause immediate damage. That is why it is always necessary to use a mat. The worktops have limited resistance to heat and laminated tops can be irremediably damaged by temperatures above 180 °C. For example, the base of a saucepan that has been used to boil water is hotter than 250 °C.

⚠ Important: when objects or china (porcelain, ceramic, earthenware, etc.) are moved around they may leave marks on the surface. These marks are inevitable and in no way restrict the product's quality and use. **Such marks will not be covered by the warranty.**

When the dishwasher is used, the steam released below the worktop may cause swelling. we would advise you to leave the dishwasher closed for 30 minutes after the programme has finished. **This type of damage is not covered by the warranty, since the fitter installs steam protection for this very purpose.**

OUR RECOMMENDATIONS:



When cutting: use a chopping board.



When moving objects: Lift up the objects in order to move them.



Hot dishes or saucepans: use a mat.

LAMINATE & COMPACT LAMINATE WORKTOPS

> **Everyday cleaning:** These items are very easy to clean. To remove marks and dirt, just wipe with a damp sponge with a little washing-up liquid and then dry with a cloth.

WORKTOPS OTHER THAN LAMINATE AND COMPACT LAMINATE

RESIN WORKTOPS

Because they are made from synthetic materials, these worktops have the advantage of providing a perfect seal with the built-in handbasin.

- > **Everyday cleaning:** They can be maintained easily with soapy water or an alcohol-based product (glass cleaner). **Refer to the worktop's care guide.**
- > **Special cleaning (lipstick or nail varnish type marks):** These can only be cleaned with thinners or acetone. In all cases, rinse thoroughly with water immediately after application.

SOLID WORKTOPS MADE FROM OILED WOOD

Oiled solid wood is a living material that is extremely durable provided that it receives a minimum amount of care. In particular, oiled solid wood can be damaged by excessive heat, standing water, bleach and solvents.

- > **Everyday cleaning:** You received a maintenance and touch-up kit with your purchase. To renew this, please get in touch with your nearest SCHMIDT Showroom. Do not allow liquids (water, wine, etc.) to stand on the worktop as they can cause deep staining.
- > **Special cleaning:** The great advantage of oiled solid wood worktops is that they are easy to touch up if they are stained. To remove the stains, sand the affected area and then apply a layer of oil to the damaged section.
- > **TO be avoided:** Do not use off-the-shelf care oils for exotic wood (risk of incompatible, discrepant colours), furniture wax, vegetable oils or silicone-based products.

Refer to the user guide supplied with the worktop. Contact your Showroom.

GRANITE WORKTOPS AND PREPARATION AREAS

Granite is a very dense, non-absorbent stone. As a result, it does not allow liquid substances to penetrate.

> **Everyday cleaning:** For a lustrous, polished granite finish, clean it with a soft cloth and water or glass cleaner. Only diamond or another piece of granite can scratch granite. If this does happen, then the surface will have to be professionally re-polished.

Refer to the user guide supplied with the worktop. Contact your Showroom.

CERAMIC WORKTOPS

Ceramic is extremely resistant to impacts and scratches as well as to dry heat to 180 °C. It is also naturally resistant to water and various liquids, and this resistance can be improved even further by applying a food-grade water-repellent coating ex works.

> **Everyday cleaning:** Regular cleaning is recommended. A damp sponge with some washing-up liquid will suffice in most cases. Clean your worktop immediately after use. You can also use “Briotop” (contact your Showroom).

It is important to avoid leaving residual grease and other products that could penetrate deeply into the stone’s pores.

 **Important:** Do not use ceramic knives directly on the worktop.

STAINLESS STEEL WORKTOPS

> **Everyday cleaning:** Remove normal dirt with a commercially available cleaner such as rubbing alcohol or with soapy water. Then rinse with hot water and dry by rubbing in the direction in which the stainless steel is brushed.

> **Special cleaning:** In the case of stubborn dirt or difficult-to-remove water stains, we recommend that you use a special product for stainless steel. Such products provide additional protection by applying a water-repellent film.

> **TO be avoided:** Do not use abrasive or scouring products

Refer to the worktop’s care and product guide.

QUARTZ WORKTOPS

By their nature, quartz-based materials are lovely to look at, hygienic even after long periods of use and easy to maintain. This ease of cleaning is due to the combination of natural quartz crystals (93%) and polymers, which gives the materials an exceptionally smooth, non-porous surface. This material is extremely resistant to scratches and dirt rarely adheres to it. Oil, wine, vinegar, tea, coffee, fruit and vegetable juices and many other sources of dirt can be cleaned without difficulty.

Nevertheless, we recommend that you use a chopping board whenever you want to cut anything.

> **Everyday cleaning:** The easiest thing is to wipe off the fresh stain using a damp cloth. A washing-up product is sufficient for everyday cleaning. We recommend that you clean away any dirt within 24 hours.

> **Special cleaning:** Any stains and limescale deposits can be eliminated using detergent or “Viakal” vinegar-based limescale remover. Do not apply the product directly to the worktop. Apply it to a sponge and then spread it uniformly over the full worktop. Leave the product to act for 2 to 3 minutes before rinsing with a sponge wetted with water and dry with a clean cloth. You can also use “Briotop” (contact your Showroom).

> **TO be avoided:** Do not use any thinners or solvents such as acetone or any nitrocellulose thinners.

GLASS SURFACES: doors, worktops, bathroom counter tops, glass shelves, mirrors

Glass is a high-performance, long-lasting material provided that certain common-sense rules are respected.

Certain points need special attention:

- > Make sure that the unit is stably mounted on the ground (since this determines the adjustment of the doors).
- > From time to time, check that the fixtures, apertures, runners, glazing beads, handles, brackets, etc. are in good condition and stable.
- > Respect the maximum loads recommended for shelves and check that their supports are stable.
- > Handle doors gently: Do not open them abruptly, do not restrict them at the end of the opening movement, do not slam them shut.
- > Do not support yourself on an open door and do not hold on to a door to help you get up.
- > Never move a flame or hot or burning object close to or into contact with the glass surface.
- > Do not rub the surface of the glass with metal or ceramic objects or with the back of the hand if you are wearing a ring (diamonds will scratch glass).
- > If there is any chipping at the edge, any fracture due to impact or any scratching then this may lead to a sudden breakage, even long afterwards: ask your designer for a replacement.
- > If the element breaks, ask your designer for a replacement.

Glass surfaces are easy to clean:

- > **Everyday cleaning:** Use a commercially available glass-cleaning product and apply it with a soft cloth or kitchen towel.
- > **TO be avoided for printed, lacquered and frosted glass:** Do not use abrasive products, abrasive creams, alcohol, stain removers or thinners. Mirrors must not be cleaned with acetone.

TABLES & CHAIRS

Depending on the model, tables and chairs may be made from wood: you will find all our recommendations for this material in the preceding pages.

SEATS

Certain points need special attention:

- > Avoid direct sunlight and heat sources (frying pan, radiator). Sunlight and heat can cause colour changes.
- > Avoid any contact with clothing made from coarse materials, sharp-edged objects, pets etc.

 **Important!** Jeans and other dark materials (migration of pigments) can rub off on light seat colours. We are therefore not responsible for any associated deterioration. If certain clothes (such as jeans or others) rub against nails or metal items then the clothing may catch or be torn.

- > Remove dust using a vacuum cleaner (low suction and brush attachment).
- > Never pull out or cut off a loose thread. Use a blunt object to put it back in place.

WOOD: Refer to the section entitled “Fronts and decorative units in solid or veneered wood”, p. 7.

LEATHER BOARD VINYL & IMITATION LEATHER: Use a damp sponge and a little soapy water.

ACRYLIC AND POLYCARBONATES: Perform everyday cleaning using a cloth dampened with lukewarm water.

Immediately dry off any traces of water using a soft cloth without rubbing.

Grease stains: water-based household cleaner, washing-up product, glass-cleaning product or denatured alcohol. Always use a soft cloth to apply the product.

> **TO be avoided:** Do not use scouring pads or scouring cream.

| TUBES

EPOXY: Sponge dampened with soapy water; rinse with fresh water; wipe.

CHROME: Rubbing alcohol or “car care” type products.

METAL: Sponge dampened with soapy water; rinse with fresh water; wipe.

> **TO be avoided:** Do not use scouring products (powder or cream), scouring pads, thinners (solvents, acetone, white spirit, petroleum spirit, etc.) or any type of silicone-based cleaning product and paint restorers (such as “polishing compounds”).

| GLASS TABLE TOPS

Glass is a high-performance, long-lasting material provided that certain common-sense rules are respected.

Certain points need special attention:

- > Make sure that the table legs are perfectly stable, that the top is centred correctly and that the contacts of the glass are durably fitted against the supports.
- > Do not allow children to run around or play in the vicinity, in particular with toys for throwing or that fire objects (balls, darts, guns, etc.) and do not allow them to play on or under the table.
- > Avoid impacts at the edging and the surface.
- > Do not place any heavy loads on the glass and do not climb onto it or sit on it.

> **TO be avoided:** Do not use scouring pads or scouring cream.

SINKS, HOBS, EXTRACTOR HOODS, OTHER COMPONENTS, HANDLES, HINGES, DIVIDERS...

SINKS / TAPS

The sink is a very frequently used part of the kitchen and serves many purposes. It receives and disposes of a considerable volume of dirt, and therefore also of bacteria, every day. It has to be cleaned every day after each period of use in order to avoid soiling and blockages. Also make sure that you follow the manufacturer's specific advice.

SINKS MADE FROM SYNTHETIC MATERIALS

> **Everyday cleaning:** The main threats are tartar and limescale. To prevent these forming in the bowl, we recommend that you clean your sink with soapy water after each use.

If the limescale is difficult to remove, use table vinegar. In regions with hard water, this operation should be performed once a week (very hard water leads to limescale deposits at the bottom of the bowl and this absorbs liquids such as coffee, tea, etc., giving the impression that the sink is stained). Allow the vinegar to act for 20 minutes and then rinse with fresh water.

> **Special cleaning:** In the event of persistent stains such as liquids that leave a colour (tea, fruit juice, some wines, etc.), use conventional scouring cream and rinse with clean water.

In the case of other stains, such as those left by certain paints, ink, etc., use a cloth wetted with alcohol.

Finally, if there are persistent stains that are difficult to remove or significant limescale build-ups in the sink, it is necessary to use an oxygen-enriched product such as bicarbonate of soda, for example. Dilute 10 spoonfuls of baking soda in 3 litres of water in the sink and leave to act overnight.

> **TO be avoided:** Do not use scouring pads or scouring products as these may scratch the sink. Avoid caustic soda and ammonia. Do not place hot objects (such as saucepans that have just been taken off the hob) on the drainer (resistant up to 180 °C), and avoid using the drainer as a worktop.

For further information, refer to the manufacturer's instructions. Also make sure that you follow the manufacturer's special advice.

STAINLESS STEEL SINKS

> **Everyday cleaning:** These units are very sensitive to limescale and we therefore recommend that you clean them with a non-abrasive care product after every use. To remove limescale, we advise you to use hot vinegar which you should leave to act for 20 minutes before rinsing with clean water. After cleaning, BRILINOX spray can be used to provide additional protection by applying a water-repellent film.

> **TO be avoided:** Do not use scouring pads or scouring products as these may scratch the sink. You should also not use chlorine and should avoid leaving wet metal objects in the sink to prevent any risk of oxidation in the bowl.

 **Important:** off-the-shelf bleach and descaling products may pit your sink.

Also make sure that you follow the sink manufacturer's advice.

CERAMIC SINKS

> **Everyday cleaning:** Ceramic sinks are very easy to maintain using a sponge and soapy water or a conventional care product. A clay-based cleaner is recommended for cleaning sinks.

> **TO be avoided:** Do not use anti-limescale products, products containing soda, hydrochloric, citric, formic or hydrofluoric acid, as well as their by-products (such as anti-rust products, for example).

For further information, refer to the manufacturer's instructions.

TO PREVENT SCALE PROBLEMS

Cleaning should be performed regularly, and ideally after every use.

Care of taps:

> **Everyday cleaning:** Use a sponge and clean water.

> **Intensive cleaning (residual marks or limescale):** Use soap on a soft sponge, rinse and dry with a cloth.

A special product for chrome will respect the beauty of chrome or gold-plated taps. Boiled white vinegar with some added water can also be used. (allow the vinegar to act for 20 minutes and then rinse with fresh water).

 **Important:** It is vital not to use ammonia-based, acetate-based or corrosive products.

Maintaining the aerator:

> **Intensive cleaning:** Remove the aerator using a spanner or adjustable pliers. Place a cloth between the metal and the pliers to avoid scratching the chrome. Finally, remove the aerator from the housing and soak in hot spirit vinegar to clean it. Descale the aerator regularly.

> **TO be avoided:** Do not use abrasive or scouring products as these may scratch the sink.

PROBLEM & SOLUTION

Repairing a dripping and leaking tap:

If water is not flowing properly from your tap, it is time to clean the aerator (refer to the care recommendations above).

Impurities may block the mixer tap when the water system is pressurised (especially in case of a new build or renovation). This may prevent the mixer tap from functioning properly and cause a leak, in which case the mixer tap and its cartridge must be dismantled, cleaned and reassembled.

Repairing a dripping mixer tap:

Dripping mixer taps are often due to the "ceramic" cartridge becoming clogged with scale. Simply replace the cartridge. The process is quick and simple.

Refer to the guide for your mixer tap and ask your Schmidt Showroom.

CERAMIC, INDUCTION AND GAS COOKTOPS

- > **Everyday cleaning:** Immediately wipe off any impurities using a damp cloth without any cleaning product.
- > **Special cleaning** (marks made by limescale, water and bright metal friction marks left by saucepans): Use a cleaning product for stainless steel or a special cooktop product. Remove dried-on spills while the cooktop is still hot using a razor-blade type scraper.

It is very important never to allow sugar or other sugary substances (e.g. jam) to burn on the cooktop!

For further information, refer to the manufacturer's instructions.

EXTRACTOR HOODS

FILTERS:

- > **Everyday cleaning:** Regularly clean the metallic grease filter(s) in the sink using a degreasing washing-up product. If you have a recirculating hood installation, it does not discharge the intake air to the exterior. In addition to the grease filter, such installations must also be equipped with an active charcoal filter. This filter must be replaced regularly to ensure optimum efficiency.
- > **TO be avoided:** Unless indicated to the contrary by the manufacturer, we do not recommend putting it in the dishwasher because the temperature and aggressive nature of the products may cause discolouration to aluminium filters.

For further information, refer to the manufacturer's instructions.

STAINLESS STEEL SURFACES:

- > **Everyday cleaning:** Remove normal dirt with a commercially available cleaner such as rubbing alcohol or with soapy water. Then rinse with hot water and rub dry.
- > **Special cleaning:** In the case of stubborn dirt, difficult-to-remove water or the early stages of "oxidation", we recommend that you use a special clay-based product for stainless steel ("clay stone").

OVENS / DISHWASHERS

Certain points need special attention:

- > When the dishwasher is installed, it is also necessary to install the steam protection strip that is supplied with the kitchen.
- > Do not open the oven or dishwasher door part-way to allow the unit to cool. After using your dishwasher or cleaning your oven by pyrolysis, leave to cool for at least 30 minutes before opening. This is because the heat or moisture may damage adjacent units.

When maintaining and using your various appliances, please follow the manufacturer's instructions.

- > **TO be avoided:** Do not use abrasive creams and powders and also avoid using solvents.

HINGES AND DIVIDERS

Hinges and dividers, and in particular the hinges of frequently used doors, should be oiled lightly once or twice a year. The same also applies to other fixings with metal joints. Fixings must ensure customer satisfaction throughout the unit's service life.

Here are a few useful tips to ensure easy cleaning.

> **Everyday cleaning:** Wipe with a soft lint-free cloth, chamois leather or sponge (slightly moistened, not wet). Always dry off using a dry cloth. You can use a special cleaning product for such materials as leather and stainless steel. Otherwise, clean only with fresh water.

Immediately remove any dirty marks as soon as they appear.

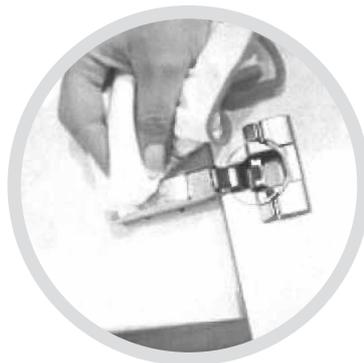
Moving plastic parts do not need any maintenance.

> **TO be avoided:** Do not use steam cleaners, cleaning products, such as abrasive powders, glass wool or scouring pads, as well as cleaning products containing acetone, chlorine or solvents, or solutions whose name begins with Tri or Tetra.

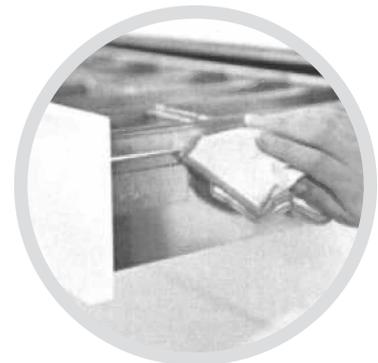
Do not store cleaning products, baking soda, dishwasher additives and household salt open. Vapour emissions may lead to corrosion on all metal surfaces.



Lift-up door systems



Hinge systems



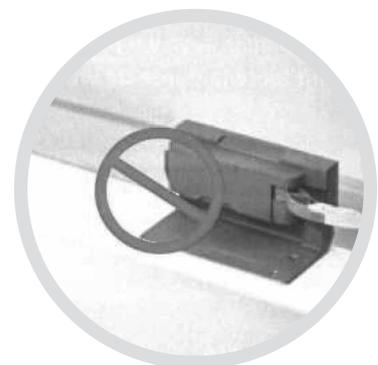
Drawers and internal pull-out pan drawers



Runners



Internal equipment systems



Electrically-assisted opening

WOOD AND PLASTIC CUTLERY TRAYS

All these products can be removed and are easy to clean.

- > **Everyday cleaning:** Use a washing-up product and a damp cloth.
- > **Special cleaning** (stubborn stains): Use rubbing alcohol and then clean with a damp cloth.
- > **TO be avoided:** Do not use scouring products (powders or creams), scouring pads, thinners (solvents, acetone, white spirit, petroleum spirit, etc.). Do not clean cutlery holders in the dishwasher.

HANDLES AND KNOBS

Kitchen units are equipped with handles or knobs which may be made from wood, metal, glass or plastic. Please follow the care recommendations below so that you can enjoy the full benefit of these handle elements for many years:

- > **Everyday cleaning:** Simply use a sponge with a neutral liquid detergent and wipe with a soft cloth. Ensure that you only use cleaning products that are compatible with aluminium. You will find the manufacturer's respective indications on the back of the cleaning product's packaging.
- > **TO be avoided:** Do not use wire wool pads, abrasive products or aggressive detergents.

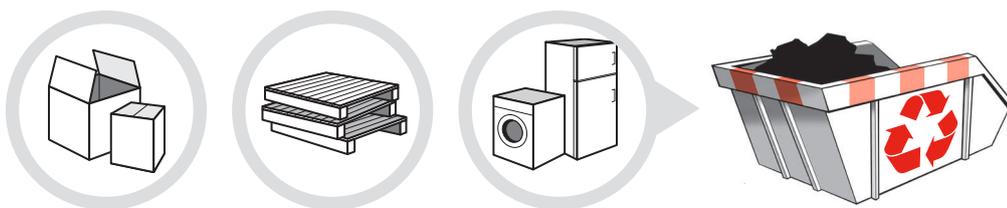
Avoid hanging wet cloths on handles, since they could damage the surface appearance and condition.

ALUMINIUM COMPONENTS AND EOLIS LACQUERED PROFILES

- > **Everyday cleaning:** Use a washing-up product and a damp cloth.
- > **TO be avoided:** Do not use acetone, vinegar or ammonia. Do not use wire pool pads, abrasive creams or scouring pads.

HELP THE ENVIRONMENT

When your kitchen elements, the kitchen itself or any other internal equipment reach the end of their lives, please dispose of them at a waste collection site.



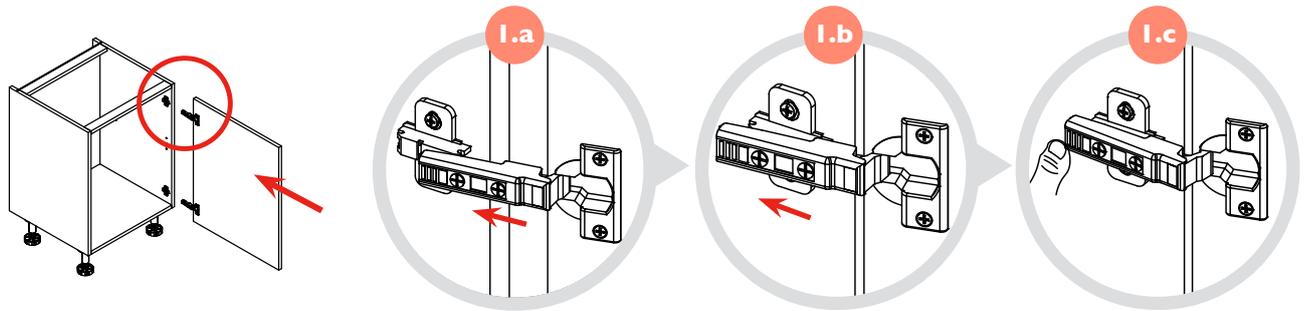
You can find full information on waste and recycling at:

www.consignedetri.fr

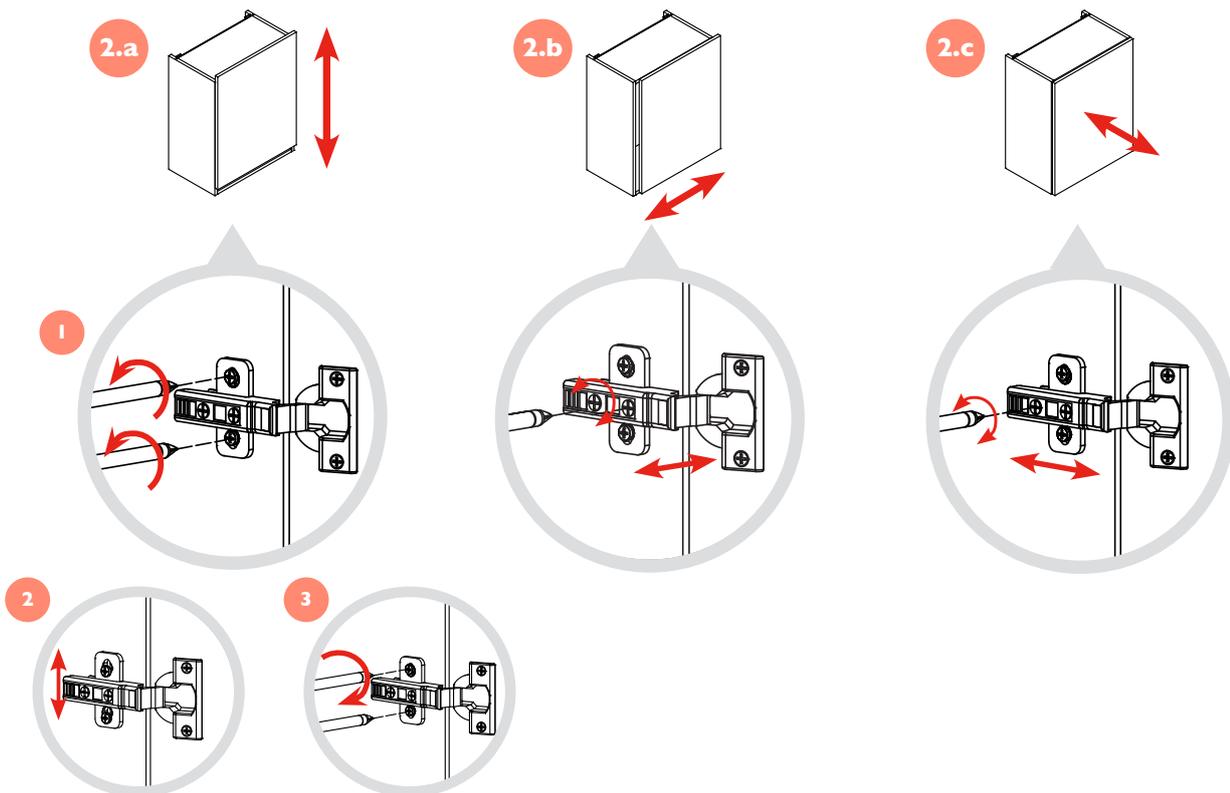
SMALL ADJUSTMENTS YOU CAN DO YOURSELF

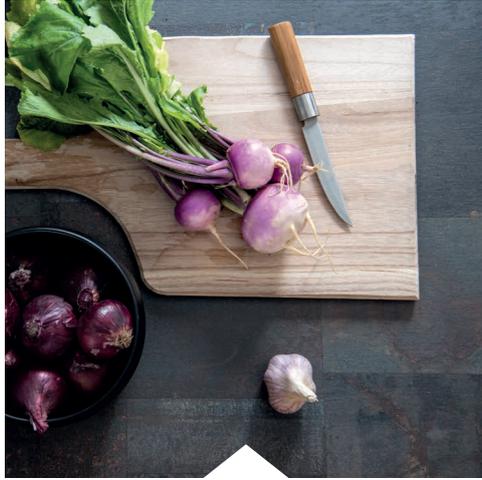
HINGES, INSTRUCTIONS AND FITTING

FITTING DOORS



ADJUSTMENTS





SCHMIDT

> CAN be found at www.homedesign.schmidt

