



rational®



Instructions for Use and Care

Tips and advice on the use and care of your rational kitchen

Dear Customer,

Congratulations on the purchase of your new kitchen!
We can assure you that you have made a good choice.

To ensure that you are able to enjoy your kitchen for many years to come, we would like to give you the following tips and advice on its proper use and care. Please take a moment to read through these Instructions for Use and Care carefully before using your kitchen for the first time.

They provide information in general as well as specific advice that applies exclusively to our company's products. Furthermore, you should also observe the operating instructions and any other additional information supplied with the furniture, interior fittings and accessories as well as electrical and built-in gas appliances.

Yours sincerely,

rational einbauküchen GmbH

General advice on cleaning and care

The high-quality surfaces of our kitchens are extremely easy to look after. Nevertheless, in order to maintain the value and service life of your new kitchen in the long term, it is important for you to clean the surfaces not only regularly but above all properly.

We therefore ask you to pay heed to the following advice:

Only ever use mild, water-soluble household cleaners that are stated in your product information as being expressly intended for use on kitchen furniture. Likewise you should generally avoid using any substances containing solvents and alcohol. Regardless of whether you have chosen a high-gloss front or a velvet matt melamine/laminate/foil-wrapped front, you should on no account use aggressive chemical substances nor abrasive cleaning agents or solvents. This also applies to scouring powders, steel wool or pan scrubs which can damage the surfaces beyond repair.

Use a soft, lint-free cloth, a window leather or a sponge for cleaning your kitchen. However, do not use micro-fibre cloths or grime erasers (unless specifically suitable for cleaning the surfaces in question), since these often contain fine abrasive particles that can scratch the surfaces.

Always remove any soiling as quickly as possible. Fresh marks are considerably easier to remove and are less likely to leave permanent stains than those that have been allowed to dry on.

As a general rule you should avoid the surfaces getting too damp, such as can happen if using cloths that are too wet or by exposing worktops to steam produced during or as a result of cooking. You should, therefore, thoroughly dry all surfaces after use and cleaning in order to prevent subsequent damage. Moreover, water and other liquids left standing on the surfaces can cause permanent damage. Never use a steam cleaner or hose down the surfaces with running water!

Attention:

Damage to the lacquer as well as any peeling of the lacquer on the fronts (particularly on edges and corners), caused by heavy objects such as saucepans, is due to a lack of care when working in the kitchen and therefore does not constitute grounds for complaint and is not covered by the warranty!





Care advice for laminate/melamine/foil-wrapped fronts and surfaces

Laminate/melamine/foil-wrapped fronts can be cleaned using household and commercially available cleaning agents. Never use abrasive cleaners. Depending on the degree of soiling, dilute the cleaning agent with a small amount of water and apply with a soft clean cloth. Afterwards, remove any cleaning agent residue with clear water and a window leather or paper towel before wiping the surface dry.

Stubborn marks, such as paint/glue residue or grease splashes, can be

easily removed using household detergents and commercially available plastic cleaner fluid. Nevertheless, it is advisable to test these beforehand on an inconspicuous area.

Vinegar-based cleaners, nitro or synthetic resin thinners as well as nitro-based cleaners and abrasive cleaning agents are not suitable for cleaning these surfaces!



Care advice for for lacquered laminate super-matt fronts

All that is required for cleaning the surfaces is a soft cloth and warm water and a little washing-up liquid or glass cleaner. It is important to wipe the surfaces dry afterwards using a soft cloth, preferably a microfibre cloth*.

Any marks, especially those caused by intensely coloured substances and fluids, should be removed immediately, using a non-abrasive cleaning agent and plenty of water. The same applies to grease marks and fat splashes. Afterwards, remove any soap residue by washing down the surface with lukewarm water and rubbing the surface dry with a window leather. Do not allow marks to dry on! Marks that have been allowed to dry on or substances that have penetrated the surfaces over a longer period of time can lead to permanent staining.

Remove particularly stubborn stains with a standard commercial plastic or glass cleaner, whereby it is advisable to test the cleaning agent on an inconspicuous area beforehand.

*recommended micro-fibre cloth:

Source of supply:
AIM Walter Münch
Breslauer Str. 20
D-74078 Heilbronn
Tel.: +49 7131 / 6424300
www.ultra-gloss.de



Video care
information:





Care advice for lacquered fronts and surfaces

One of the characteristic features of lacquered surfaces is that they are extremely easy to clean. This is because the surface is closed and, unlike many other surfaces, dirt can be removed without the need to apply great pressure or use chemical substances.

Make sure that the cleaning materials used, e.g. cloths (but not micro-fibre cloths), sponges and such like, are absorbent and absolutely clean. Any soiling should always be removed as quickly as possible using water, to which, if necessary, a commercially available non-abrasive neutral cleaner may be added. Stains of any kind should never be allowed to dry on. Dirt marks, such as fat deposits or grease splashes, can be dissolved with a luke-warm soft soap solution. In order to avoid streaks, always ensure that any traces of detergent are completely removed. Never revert to using waxes, polishes, bleaching agents or furniture cleaners for cleaning purposes. Any mineral decontamination, such as caused by sand, sugar or dust particles, can scratch the surface. The manufacturer cannot assume any warranty for such signs of use and wear.

If mineral or even metal dust is taken up during cleaning, the cleaning materials must be continually rinsed out to ensure that none of these dust particles can leave traces on the surface. Signs of use and wear may show up as microscopic marks. These are noticeable, sometimes more and sometimes

less, depending on the colour and incidence of light. They do not constitute a reduction in the utility value but, as with any surfaces, such as on cars, glass or other furniture, cannot be avoided in the long term. These signs of use and wear do not constitute grounds for complaint.

You should also refrain from applying any self-adhesive films or stickers, as these contain solvents and plasticizers that can attack and ultimately damage the surfaces.

Where fronts with an integral routed finger-grip/strip handle are involved, care should be taken that finger-nails, rings and such like do not scratch the sensitive surfaces when doors, flaps and pull-outs are opened and closed. This risk is design-related and therefore technically unavoidable. Anyone opting for a design of this kind should be aware that this does not constitute grounds for complaint. Liquids that have run down the front, condensed moisture or residual moisture from cleaning can collect in the routed finger-grip/strip handle.

Remove any moisture immediately, as it could otherwise lead to swelling. Damage of this nature cannot be accepted as grounds for complaint.



Care advice for solid wood and veneered surfaces

Wood is a living material and a product of nature, making every wood kitchen unique. Variations in the structure or colour of wood – for instance as a result of different light conditions and exposure to sunlight over the years – are characteristic features of a natural product and therefore entirely normal. They do not constitute grounds for complaint.

The surfaces of real wood fronts are sealed by multiple coats of a high-quality lacquer. For cleaning purposes it is therefore sufficient to simply wipe them over in the direction of the grain using a slightly damp cotton cloth.

Fat splashes or other soiling should not be allowed to dry on but must be removed immediately. Always wipe the surface dry, making sure in particular that there is no moisture left in the profiling, the corners and along the edges.

As a living material, wood responds to the level of humidity. It will, therefore, expand and contract despite the lacquer coating. When cooking it is therefore important to switch on the extractor unit or open a window to allow in sufficient fresh air. If the air is too dry, you can counteract this by using humidifiers on radiators, for instance.

Care advice for real stainless steel front ino(x)

The real stainless steel front ino(x) features an anti-fingerprint coating. For this reason, using a stainless steel cleaning product on these fronts is not

recommended. A paint/varnish cleaner should be used instead.





Care advice for glass surfaces

Glass is produced from natural raw materials. As a result, slight colour variations can occur. Since glass is a non-porous material, it is especially suitable for use in the kitchen environment because of its hygienic benefits.

Clear glass can be cleaned using mild household detergents, commercially available glass cleaners and sponges as well as cloths. In order to protect the glass surface, chemicals or extremely caustic substances should be removed immediately with water. Improper use and actions, such as scrubbing, scratching or cutting, will likewise damage the glass surface.

Satin-finish glass, as opposed to clear glass, has a slightly roughened surface which can also be easily cleaned with a cloth or sponge and a commercially available glass cleaner.

Take care not to treat the glass surface with silicone or acidic cleaning products. On satin-finish surfaces substances containing fat and oil produce marks with a slight shadow effect which, however, can be easily removed with a glass cleaner.

Toughened glass is an extremely robust material. Nevertheless, it is not entirely unbreakable. When overstressed, such as when damage to the edges or surface occurs, the stress equilibrium of the glass pane is disturbed, resulting in spontaneous breakage. This breakage can occur immediately or some-time later. It is, therefore, imperative to make sure the glass is not subjected to severe knocks or hard blows.

Care advice for acrylic glass fronts

Clean the surface using water and standard commercial washing-up liquid only. Dampen a soft cleaning cloth, wipe over the surface and finally rub dry with a clean fine-textured cloth. Marks and stains, particularly those caused by intensely coloured substances, should be removed immediately.

Attention:

Never use cleaning agents containing solvents, e.g. synthetic resin thinners and acetone. Over time these can cause hairline cracks to form on the surface. You should also refrain from using any abrasive cleaning agents, glass cleaners, cleaners containing alcohol, furniture polishes, floor wax, steel wool and scouring pads.





Care advice for laminite worktops

As a basic rule, worktops should not be used as a surface for directly cutting or chopping on, as knives can leave deep indents in any material, even in highly durable laminate tops. For this reason you should always use a cutting board. Likewise, shifting heavy and sharp-edged objects across the top can leave scratch marks which cannot be attributed to a material fault.

Hot pans or other hot implements should not be placed directly on the worktop. Always place a board or similar item underneath. To the same extent, electrical appliances, such as toasters, kettles, coffee makers, grills etc., can radiate heat downwards resulting in damage to the worktop. It is, therefore, important to make sure that such appliances do not overheat!

If wall units are fitted over the worktop, take care not to place any electrical appliances on the worktop underneath, as the resulting steam/heat can over time cause damage to the furniture.

Wipe away any condensation immediately and make sure that the affected surfaces are completely dry!

For cleaning worktop surfaces we generally recommend using soft, damp cleaning cloths free of non-abrasive contents. In the case of more stubborn soiling washing-up liquid, or in individual instances washing soap, may be used in addition. If there is a discernible surface structure, cleaning should be carried out following the structural direction.

Where worktops are sited over dishwashers, make sure that the underside of the worktop is covered with a protective foil or stainless steel plate when the kitchen is fitted in order to protect the worktop from the resulting steam. The basic rule is never to allow liquids to stand on worktops, particularly on or in the area of glued joints. Wipe off immediately!

Care advice for interior fittings

The surfaces of the interior fittings can be cleaned with commercially available household cleaning agents. Do not use any abrasive cleaners!

Depending on the degree of soiling, dilute the cleaning agent with a small amount of water and apply with a soft cloth. Afterwards, remove any cleaning agent residue with clear water and wipe the surfaces of the interior fittings dry.

Care advice for handles

For the cleaning of kitchen furniture handles refrain from using any cleaning agents containing solvents or aluminium-damaging substances, likewise vinegar-based cleaning agents as well as those containing steel.

In the worst case, these can induce irremovable stains.

Material-typical odours

Practically everything that is new has its own odour, including in particular furniture and lacquers. Our classy real lacquer ranges likewise possess this characteristic which at the same time signals the authenticity of true lacquer fronts. The ventilation process does not begin until the protective films we have applied have been removed.

How long the lacquer is perceived to emit an odour varies, depending on the climatic conditions within the room or the frequency with which the furniture doors are opened and closed.





Advice on the use of the dishwashers

Please also read the Operating Instructions provided by the appliance manufacturer!

Do not open the dishwasher immediately after the wash cycle has finished since the steam released can cause damage to the worktop above as well as to the furniture at either side. It is therefore particularly important not to open the dishwasher during or immediately after use.

At the end of the wash cycle the steam condenses and runs down the dishwasher's inner walls. You can safely remove the clean dishes approx. 30 min. later. Depending on the particular appliance, it may be possible to reprogramme acoustic signals that sound prior to (as opposed to after) the drying process.

You should therefore read the Operating Instructions supplied with the appliance carefully in order to adjust the signal accordingly.

Heat and steam

Do not allow heat and steam from small electrical appliances, such as microwaves, coffee makers, kettles or egg boilers, to directly affect furniture parts, since steam can cause furniture to swell.

Whenever cooking, always use the extractor. This should be switched on a few minutes prior to cooking, and then be allowed to continue running for at least 15 min. after cooking. Only in this way can the steam dissipate and a normal room climate be achieved. You should also avoid leaving the oven/dishwasher door partially open on

tilt for ventilation purposes since the moisture/warmth produced can cause swelling/heat damage. This can in no way be attributed to a material defect or a fault in the workmanship of our furniture.

At the first signs of damage, we recommend the retrofitting of corresponding steam protection strips, since damage caused by swelling does not constitute grounds for complaint.

General advice

Modern furniture materials are generally resistant to most forms of wear and tear, however, as with any material there are tolerance limits.

To ensure that your new kitchen gives you satisfaction for many years to come, please heed the following advice:

The kitchen should be installed in a dry room at normal room temperature (preferably air-conditioned). This applies to the ambient temperature as well as to the humidity level.

Any slight distortion or warpage is a sign of deviations in the optimum room climate values and does not indicate a material defect.

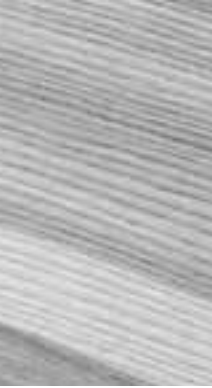
Electrical work and plumbing may only be performed by suitably qualified and trained specialist personnel.

Failure to observe the Care Instructions renders the warranty null and void.

Not every material used in the kitchen is listed here. It is therefore important for you to always observe the "Product and Care Information" provided by the respective manufacturer in order to ensure that your kitchen does not sustain damage as a result of improper use and care.



Misprints and other errors excepted. We expressly reserve the right to make modifications in the interests of technical progress and further development.



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