

Cleaning and Maintenance for your Kitchen

Kitchen Furniture

Doors and Internals

Use a well rung, damp cloth with diluted detergent and regularly wipe over to clean. It is possible for the furniture to be damaged by standing water left over a period of time. This often occurs whilst washing up and it is not always easy to notice water spilled down the front of the units. We recommended to dry panels, plinths and furniture coming into contact with water following cleaning. **This includes drying any standing water after mopping the floor, where in close contact with any furniture.**

Painted Ranges

Our painted product should of course be durable to withstand a working kitchen environment, however this is sadly not indestructible and will chip if knocked or scraped with a hard object. The manufacturers guarantee is there to offer confidence that should a manufacturing or paint defect occur in the future we will replace any affected product. Chipped paint due to damage is not something covered under the guarantee. Maintenance kits are provided with your painted kitchen should any chips occur.

Handles

To clean the handles, use a soft cloth with a diluted detergent.

Avoid:

- Hand creams, as these can discolour handles over time.
- Jewellery as it may scratch the front of units and handles.

Tips & Tricks to keep your kitchen in great condition - <https://www.omegaplc.co.uk/sheraton/advice-and-inspiration/caring-for-your-kitchen>

Dishwasher Best Practise

To prevent the risk of steam and moisture damage to any dishwasher door, it is advisable that the dishwasher is left to cool once the cycle has completed before unloading. It is also advisable, if necessary, to wipe the kitchen door with a soft cloth once you have finished using the appliance if moisture is noticeable. This is because any residue that may be left from the dishwasher may penetrate the surface over a period of time and cause damage. Steam can also condensate on the underside of the worktop, so this should be wiped as well.

Worktops

Recommendations

- Do not place hot objects directly on the surface, unless on Dekton or Laminam. Trivets or pan stands are recommended.
- If spills occur, clean them up swiftly and dry the surface.
- Avoid cutting food directly on the surface.
- Do not use highly acidic or corrosive cleaners as they may damage the surface layer.

AKI Quartz - Use a damp microfiber cloth to wipe with soap and warm water or a mild household cleanser for routine cleaning. Wipe up spills as soon as possible. For tough stains use Cif Cream. Drying the surface after cleaning is recommended to remove any smear marks that may occur.

Laminam – Use a microfibre cloth or soft sponge and hot water, if necessary, use neutral detergents commonly sold to clean kitchen surfaces and appliances. Please note that generally, a quick intervention makes it easier to remove stains. If left to settle on surfaces for a long time, some residue might require the use of a specific cleaning product. For Polished Laminam surfaces do not use mildly abrasive products and use trivets and cutting boards when preparing food to avoid surface scratches.

Dekton - The manufacturer recommends the use of Q-Action® with a sponge or a sponge with soft fibres. If the above product (or similar) is not available, use water and neutral soap. For stubborn stains which, due to the time they have been there or their composition, do not disappear with daily cleaning, please refer to information in the following link - [Dekton Use & Care](#)

Silestone & Granite/Sensa – Using a damp microfiber cloth wipe with soap and warm water or a mild household cleanser. Wipe up spills as soon as possible. Always avoid using cleaning products containing bleach and abrasive cleaners. Do not use polishes or waxes. The manufacturer recommends Q-Action (Silestone Worktop Cleaner) or Cif Power & Shine Kitchen Spray/Cif Ultrafast Kitchen Spray (this can be purchased from the supermarket). Drying the surface after cleaning is recommended to remove any smear marks that may occur.

Caesarstone - Use a damp microfiber cloth to wipe with soap and warm water or a mild household cleanser for routine cleaning of Caesarstone surfaces. For tough stains use a mildly abrasive product such as Bar Keepers Friend Power Cream, Cillit Bang Bleach and Hygiene or Astonish Citrus Cream Cleaner.

Corian - Use a damp microfiber cloth with a standard household kitchen spray, such as Cif or Mr Muscle, to remove most stains. Always clean using a circular motion. For tough stains use a mildly abrasive product such as Bar Keepers Friend, included in the complimentary cleaning pack.

Over time heavily used areas of the worktop may develop a shine. Restoring a factory finished lustre can be achieved by rubbing down the entire work surface with a white Scotch pad, using circular motion with moderate pressure.

Wood – *Following the initial care program directions included within the maintenance pack.* Periodical maintenance will be required especially around the sink area will be to keep the surface protected. Wipe up spills as soon as possible do not leave liquids sitting on the surface. Woca worktop “Soap” is included in the cleaning pack for stubborn dirt removal. Clean using a lint-free cotton cloth – not microfiber.

Laminate - Usually a damp microfiber cloth is sufficient, but use a diluted solution of washing-up liquid to get rid of any grease. Stubborn dirt can be removed with an organic solvent such as methylated spirits or alcohol. Brushes with hard bristles - not wire brushes - may also be used.

Sinks & Taps

Stainless Steel Sinks - The surface scratches that appear (with general use) on stainless steel sinks are normal and nothing to worry about. They rarely go deep and will become less noticeable with age. One of the best ways to care for the sink is to clean it with a product called 'Shiny Sinks,' which can be used daily. It is helpful to dry the sink thoroughly after cleaning.

Avoid:

- The use of plastic bowls for washing up, as these cause heavy localised scratching.
- Leaving salt, vinegar, citric fruit juices, mustard on the surface for any length of time as they can cause corrosion.
- Abrasive or corrosive cleaners such as neat bleach, scourers or wire wool pads.

Fragranite Sinks - Using a soapy nylon brush and scrubbing in circular motions will usually do the trick. Just remember to thoroughly wash away any extra soap left behind after cleaning.

For stubborn stains, we recommend using any of the following products: Soft Scrub, Bar Keepers Friend, dishwasher soap, white vinegar (best for limescale) or a mild bleach solution. For rust stains, we recommend using cleaning agents that contain oxalic acid, e.g. Bar Keepers Friend. Always make sure you thoroughly rinse away any cleaning agents once you've finished.

Avoid:

- Strong alkalis like ammonia and caustic soda solution.
- Drain unblocking chemicals that involve filling the sink with water.

Ceramic Sinks – *As for Fraganite sinks.* The glazed surface being nonporous is as easy to clean as a dinner plate. Naturally resistant to staining a mild soapy water solution will be effective for day-to-day cleaning. Due to the extremely hard glazed surface, stubborn marks can be transferred from the base of steel saucepans and cutlery. These can be removed with a "Ceramic Eraser". A silicone mat can provide some cushioning to the base of the bowl when washing delicate ceramic or glass.

Taps - Only clean taps with mild soap and a soft cloth. Ammonia-based products, or products containing vinegar, bleach, harsh anti-bacterial ingredients, or abrasives will damage the finish.

Quooker

It is recommended that you service your Quooker every 2 years dependant on usage. You can arrange a service call via Quooker and one of their experienced engineers will complete the service which will include any replacement parts. Call Quooker on 0207 923 3355 and select option 2 for service or book online - [Quooker Service](#)

Periodic servicing of the Quooker yourself – this includes cleaning the aerator by unscrewing the nozzle at the tip of the spout and soaking the aerator inside in a white vinegar/water solution. If you have a Quooker tap with filtered drinking water, the cartridge will need to be changed every 12 months. You can order replacements on the Quooker website. www.quooker.co.uk/enuk/shop/cartridge-shop

Appliances

Use a soft cloth to clean your appliances and do not use any abrasive cleaners. Neff have a wide range of cleaning products available to clean each appliance. These can be ordered directly on their website. www.neff-home.com/uk/shop-productlist/cleaning-and-care/cleaning

Neff's appliance manuals will give you advice on general cleaning. A common issue whilst using ovens is spilling liquids down the door vents. Instructions are provided on how you can clean the oven door, should this occur.

Cooker Hoods

Metal grease filters will need cleaning periodically, these can either be washed up by hand using washing up liquid or put in the dishwasher.

When recirculating your cooker hood regular replacements of charcoal filters will be needed. Dependant on cooking, replacements will be needed, on average, twice a year.

We at Ashford Kitchens believe that with care and regular maintenance your kitchen should provide you with many years of service and enjoyment.



Inspiring Design | Exceptional Results