



Timbercraft

CUSTOM BUILT GERMAN KITCHENS

CUSTOMER CARE MANUAL



WWW.TIMBERCRAFT.IE

Dear Customer,

Thank you for purchasing a Timbercraft Kitchen. In order to help you keep your kitchen looking new for as long as possible, we have supplied you with this booklet which explains how to best care for and maintain your new cabinets, fronts and worktops. Please read these care and maintenance instructions thoroughly prior to using your kitchen for the first time.

Pay close attention to the Operating Instructions and any additional information that is enclosed with the furniture, accessory items and electrical appliances. The manufacturer accepts no liability for damages resulting from improper use of kitchen furnishings. The manufacturer accepts no liability for the results of improper care and operation of the kitchen.

We wish you much enjoyment in and with your new kitchen.

Kind regards,

The Timbercraft Team

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CONTENTS

1
GENERAL CARE INSTRUCTIONS

2
DOOR FRONTS

3
LAMINATE WORKTOPS
HOBS & SINKS

4
APPLIANCES
CONTACT DETAILS

GENERAL CARE INSTRUCTIONS

LARDER WITH INTERNAL PULL-OUT DRAWERS.

Larder with 165 degrees hinge & soft close should be allowed to close on its own. Continuous forced closure of the larder will result in the hinges snapping.



STEAM AND HEAT

When cooking, please ensure adequate ventilation during cooking and make certain steam cannot condense on the furniture elements.

Always use the appropriate power level on the cooker hood! Several cooker hoods and downdraft extractor fans are equipped with an after-run function. These continue to operate for a limited time after switching off, in order to “blow out” any remaining water or steam from the system.

Do not turn off the after-run in general, or even occasionally. It is very important that the interior dries thoroughly.

Wait 20 minutes after the completion of the wash program before opening the dishwasher so that the steam can condense within the appliance.

Do not operate coffee machines, electric kettles or toasters directly beneath the wall units. Over time, the escaping steam as well as the high temperature could damage the furniture

Never place hot pots or other hot objects directly on the worktop or other furniture elements without using a protective trivet.

Occasionally check the surface temperature along the side edge of the oven door. As long as you can still touch the edge with your fingertip, the amount of heat dissipation is acceptable. If this is not the case, the door seal must be checked by the appliance manufacturer's service technicians.

Do not allow oven and dishwasher doors to remain slightly open for ventilation purposes because the escaping heat and moisture could result in heat damage and swelling in adjacent furniture components.

Please pay careful attention to the special instructions of electrical appliances and built-in component supplied by the manufacturers!

YOUR GO TO *DOOR FRONTS*

When cleaning your new kitchen, please use only mild, water-soluble household cleaning agents. The product information MUST states that they are designed for use on kitchen furnishings.

Never use solvents or products containing alcohol.

Regardless of whether you have purchased a high gloss front or a super matt laminate front, never use harsh chemical substances such as abrasive agents or solvents on your fronts.

Scouring powders, steel wool or pot scrubbers can also damage the surface to a degree that it is no longer possible to repair or touch up.

Never use glass cleaners on this surface because they contain solvent-based substances.

Please use a soft, non-pilling cloth, a leather cloth, or a soft sponge for cleaning.

Do not use microfibre cloths or eraser cleaning pads. These often contain fine sanding particles which can scratch the surfaces of your new kitchen.

Always remove soiling as quickly as possible. Fresh stains can be much more easily and thus, usually completely removed.

Under no circumstances should you use a steam cleaner or running water from a hose!

After cleaning, always wipe all surfaces completely dry. In general, avoid extremely moist surfaces by using cloths, that are too wet, or steam build-up during and after cooking.

Keep all surfaces dry at all times! Allowing water or other liquids to pool on the surface can lead to lasting damage!

Varying material designs require individualised care instructions. Therefore, please observe the special instructions for the care of your kitchen.

For fronts with integrated, milled bar handles (image 1), use extra care when opening and closing doors, as fingernails and rings, could leave marks on.

The premium quality lacquer in the bar handle vicinity will nevertheless likely show some small scratches. These are the consequence of the selection of this style front and thus construction induced, and do not constitute grounds for complaint. Please protect the bar handle from standing or flowing liquids.

Spilled liquids, condensing moisture or standing moisture from cleaning could collect in the milled bar handle (image 2). Immediately remove any moisture. Otherwise, this could result in swelling.



YOUR GO TO LAMINATE WORKTOPS

Any type of worktop should never be used as a cutting surface because knives will leave marks on the worktops, even with their hard laminate coating.

Use cutting boards made of wood, plastic, granite, or other suitable material.

Porcelain and crockery have an unglazed edge on the bottom. Please avoid sliding these materials across the worktop as this could result in slight scratches.

Glossy spots may develop on deep-matt décors from daily use due to sliding objects back and forth.

Never place hot pots, pans, or other hot objects directly on the worktop without protection. For this purpose, always use a trivet!

Worktops can be cleaned with conventional household cleaning agents (however, no scouring agents!).

Apply cleaning agent diluted with water according to the degree of soiling. Use a soft cloth for cleaning.

Aggressive cleaning agents such as anti-liming agents and cleaning agents for automatic coffee makers may damage the worktop. Make sure that they do not come into contact with the worktop. However, if they do, remove them immediately with a moist cloth.

AS A RULE: NEVER ALLOW LIQUIDS TO STAND ON WORKTOPS, ESPECIALLY ON GLUED JOINTS

QUARTZ WORKTOPS

Please follow the care and maintenance guidelines set out by your Quartz/Stone worktop supplier



HOBS AND SINKS

Clean hobs and sinks made of stainless steel, enamel or plastic, using a moist cloth together with dishwashing liquid.

Stubborn water spots can be removed with commercially available cleaners or normal household vinegar.

In this regard, also pay careful attention to the special instructions of the appliance and sink manufacturers.



Your go to Appliances

Customers should register all new appliances to activate the warranty and in some cases be awarded Extra cover. Please register on the manufacturer's website.

: For Warranty, Service and Repair, Please Contact the relevant supplier:

- Bosch, Neff. Siemens – BSH. Contact: 01-4009800
- Electrolux & AEG. Contact: 081-854300
- Leonard & Progress. Contact Electrolux: 081-854300
- Nordmende, De Dietrich, Elica & Franke. Contact KAL: 01-413600
- Whirlpool. Contact: 01-6161777
- Hotpoint. Contact: 081-8313413
- Hoover. Contact: 081-8200021
dublin.service@hoovercandy.com
- Teka, Appliances, Sink & Tap Contact: Teka: 01-6262314
- Blanco Contact: Showtime: 01-8162101
- Caple Appliances Contact: Potter Cowan: 01-8423666
- Quooker Contact:service@quooker.ie
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