

Enjoy your Kitchen  
for a **LONG**  
time!

Care instructions





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## Dear Customer, Congratulations on choosing your new Kuhlmann kitchen!

You have made an excellent choice because you have purchased a genuine quality product. And what better, because every day a kitchen is exposed to all manner of wear and tear. But, with the right care, you can keep your kitchen looking as good as new for many more years to come.

On the next few pages, we show you how you can do all this by giving you the best possible advice and recommendations! Yet before using your kitchen for the first time, please take a moment and carefully read these directions for use and care. And, if you follow this care advice, you will be eligible to make any claim under your statutory warranty rights.

Please keep this document in a safe place and pass it on to any future owner of your kitchen. It contains general advice on looking after your kitchen as well as information that only applies to our brand products.

We wish you every pleasure in and with your new kitchen.

## RWK & Kuhlmann Küchen GmbH



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## What can harm your kitchen?

The materials we use to make your kitchen are extremely hard-wearing. All the same, there are numerous situations your kitchen may find challenging - these are some of them:

### Temperatures

- Always use a heat-resistant mat or trivet when placing hot pots and pans on your worktop or other cabinet surfaces.
- Regularly check your oven door to make sure it still closes properly. If it does not, call Customer Service to have the seal replaced.
- Please always leave the oven closed while it is cooling down.

### Cooking vapours

- Always switch the extractor hood on when cooking and make sure you provide adequate ventilation to prevent water vapour from condensing on cabinet parts. Please also leave your extractor hood running after you finish cooking and immediately wipe dry any left-on moisture.

### Scratches

- Never work with knives on the worktop, only on a cutting board.
- Crockery has an unglazed rim around the base. This means that pushing it around over cabinet surfaces may cause minor scratches; please be careful to make sure that this doesn't happen.

### Moisture

- Your coffee machine, kettle or sparkling water maker should not be placed on worktop joints or under wall units.
- Wipe up water spills right away if they get on or into joints or door edges.
- Opening your dishwasher as soon as the washing cycle has finished allows steam to escape which can damage your kitchen in the long term (swelling damage). Prevent this by not opening your dishwasher for half an hour after it has finished – this also improves drying performance.
- Regularly check to make sure that the condensation water drain in your refrigerator is working properly - if necessary, find out how to maintain good drainage by referring to the refrigerator manufacturer's operating instructions.

### Stains

- Stains should be removed as soon as possible – to do this, only use a mild cleanser and thoroughly dry the cleaned area. Stains left on some surfaces by deeply coloured juices or hot fat are difficult to remove completely if they are allowed to soak in for any prolonged period.

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## What material needs which care?

Your kitchen may be made of several materials. In this case, you will also need a variety of care products. To begin with, we recommend using a soft, lint-free cloth, a chamois leather or a sponge. When using microfibre cloths it is particularly important to make sure they are clean. If they are not, particles of dirt can scratch your surfaces. If you are unsure as to whether a cleaning product is suitable for your kitchen, try it out at an inconspicuous place to see whether your surface tolerates this type of cleaning. Scouring powders, solvent, pot scourers, steam cleaners and dirt erasers are taboo in your kitchen. Please also refer to the operating instructions and other additional information provided with the kitchen units, accessories and electrical appliances.

### High-gloss surfaces



- Are your cleaning cloths really clean? If not, any dirt left on them, such as dust particles, may well scratch the surface. Clean cloths, on the other hand, are ideal for cleaning high-gloss surfaces – and make it very easy for you to wipe off any dirt. Often it is not necessary to use even a mild cleaning product.

### Wooden surfaces in general



- Solid wood is a living material that reacts to fluctuations in humidity by swelling or shrinking. Sealing the surface with lacquer or wax can slow this process down but never prevent it altogether. To avoid permanent change to elements made of solid wood, particular at places where they are joined, the humidity in your kitchen should be kept at between 40% and 70%.
- Depending on the type of wood, wood veneers in particular darken or fade when exposed to sunlight. Slight colour variations are proof of authenticity and do not constitute any grounds for complaint.

### Glass surfaces



- Glass is easy to clean with mild cleaning products and glass cleaners which will even remove greasy and oily substances. Do not use any abrasive cleaning products as they can leave scratches. Cleaning products containing silicone or acid can produce smeary films or react with the surface.

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## Lacquered surfaces



- A moist microfibre cloth is the preferred choice for cleaning your lacquered surfaces. Only stubborn dirt will require the use of a mild household cleaner – otherwise the moist cloth is sufficient.

## Laminate surfaces

- If your front panels, carcasses or worktop are made of laminate, they are best cleaned with a mild household cleaner or washing-up liquid. Afterwards wipe them down with water and dry them, for example, with a chamois leather.

## Lacquered wooden surfaces

- These wooden surfaces can be cleaned very well with a moist, warm microfibre cloth and a mild household cleaner. Once cleaned, dry the surfaces in the same direction as the grain of the wood. To remove stubborn stains, you can also use the cleaner undiluted, wipe the surface with a moist cloth and then dry it in the way described above. Please do not use furniture polishes or waxes as both may contain substances that will leave a film on the surface.

## Stainless-steel coloured and chrome-plated surfaces

- Washing-up liquid is usually enough for cleaning stainless-steel and chrome surfaces. If stubborn dirt or water stains cannot be removed in the manner described, you can also use a stainless-steel cleaner. Spots of flash rusting can be removed with citric acid – do not use abrasive cleaners.

## Aluminium surfaces

- Aluminium surfaces clean up wonderfully well with a moist, soft microfibre cloth. Then wipe the surface dry. Usually, no other cleaning products are necessary. You can use washing-up liquid or glass cleaner to remove stubborn dirt.

## Handles & handle strips

- Clean your unit handles and handle strips with a moist, soft microfibre cloth. Do this using a small quantity of washing-up liquid. Make sure that the cloth you use for drying is not too coarse. Also, you should always avoid using vinegar-based cleaners or cleaning products containing steel.

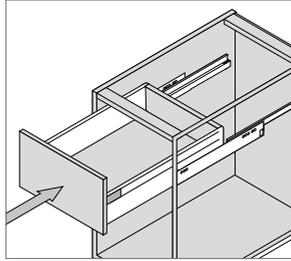
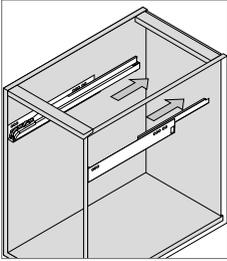
## Fittings

- Neither the hinges nor the runners for drawers and pull-outs require any maintenance! This means they don't need oiling or re-greasing. All you have to do is ensure the runners are always clean so as not to impair running performance.

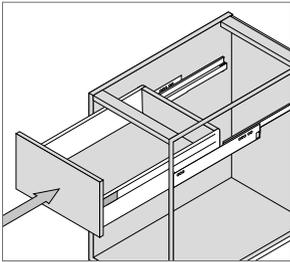
# Which little things can you do yourself?

## Drawers

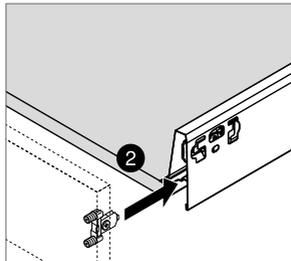
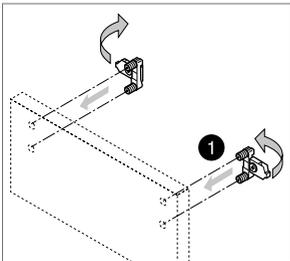
Fitting drawers



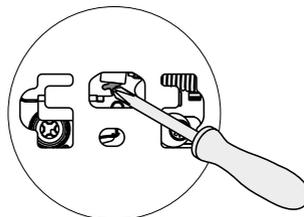
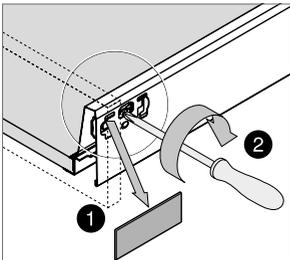
Removing drawers



Drawers - fitting front panel



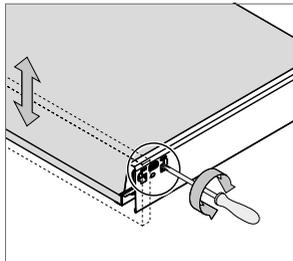
Drawers - removing front panel



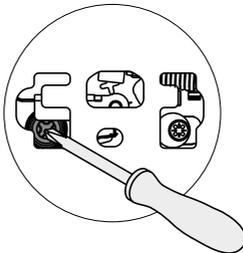
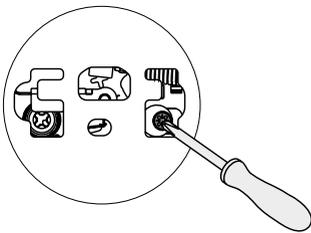
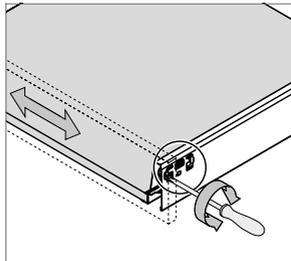
# Which little things can you do yourself?

## Drawers

Height adjustment

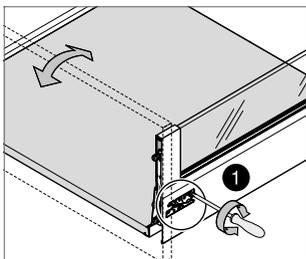


Side adjustment

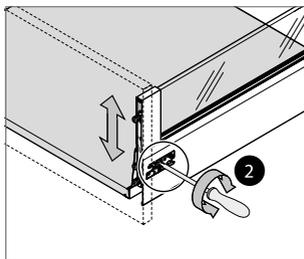


## Pull-outs

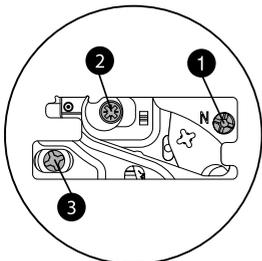
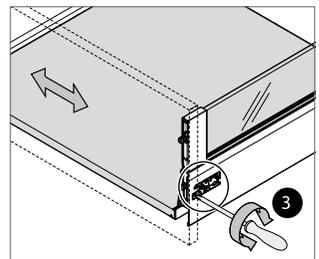
Tilt adjustment



Height adjustment



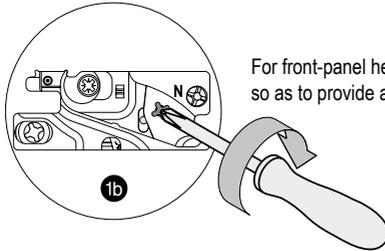
Side adjustment



# Which little things can you do yourself?

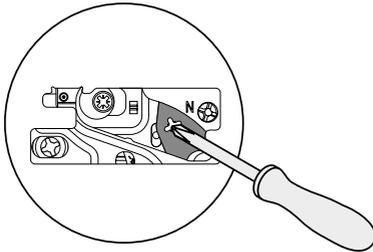
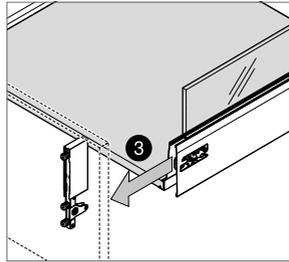
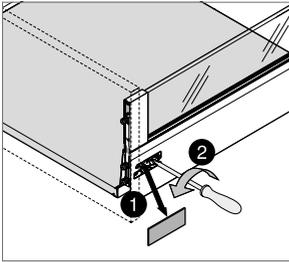
## Pull-outs

### Re-tightening



For front-panel height > 400 mm  
so as to provide additional stability.

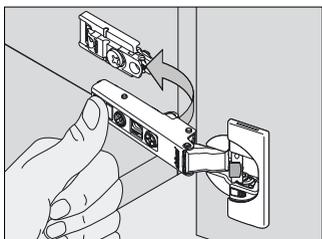
### Removing front panel



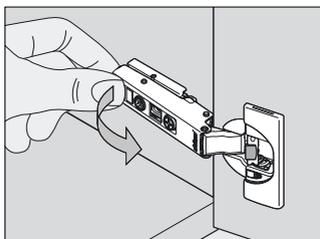
# Which little things can you do yourself?

## Hinges (adjusting hinged doors)

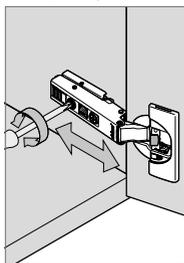
All doors are fitted with 3-D fast-installation hinges - with the clip-in system making it possible to install and remove doors without the need for tools.



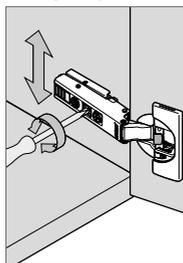
Depth adjustment



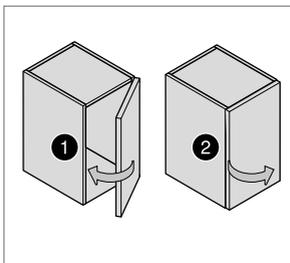
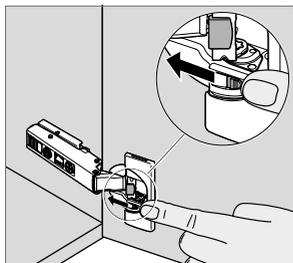
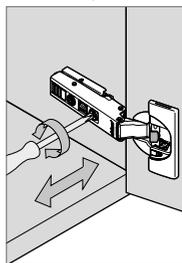
Height adjustment



Side adjustment



Deactivating the integrated soft-closing mechanism



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We have put together these recommendations for you from our entire wealth of our experience.

With just very little effort, they will help you to keep your kitchen looking as good as new and ensure it gives you perfect service for many years to come. This is bound to make your new kitchen the hub of home life wherever you live too!



If you are in any doubt as to any aspect of looking after and cleaning your kitchen, contact your kitchen retailer of choice.

# kuhlmann

Meine Küche. Made in Germany.

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