

CARING FOR YOUR KITCHEN

Keeping your kitchen looking great isn't rocket science, but it demands a bit of care and attention to show it at its best. At Nicholas Hythe we really care about helping you enjoy the most important room in the house.

But as it's often where most of the action takes place, it can take a bit of stick. Kids, parties, cooking disasters: they can all take their toll, but with a few basic rules you can keep it looking spick and span.

We have compiled the following care and maintenance guidelines to help you keep your kitchen looking fantastic:

PVC Doors and cabinets

- For general cleaning, only use a mild soapy solution. Wipe down with a damp cloth and dry with a soft clean cloth. Dust with a soft cloth only.
- Don't use wax-furniture polish or any cleaning products that contain: alcohol or solvents.
- Don't use abrasive cleaners, acetone, petrol or glass cleaners as this will damage the surface of the doors.
- Cooking splashes should be wiped up immediately using a damp cloth.
- Use a microfibre anti-scratch cloth such as our favourite the 'e-cloth' when cleaning

Timber and Veneered Doors (including painted doors) and cabinets

- Wood is a living and breathing thing, it's affected by the environment in which it's installed, particularly a moist or highly-humid climate. Timber, being a natural product, is 'hyposcopic', which means it will take up or let out moisture depending on its environment. Use a microfibre anti-scratch cloth when cleaning
- For general cleaning, only use a 5% liquid soap, 95% water solution. Wipe down with a damp cloth and dry with a soft clean cloth. Dust with a soft cloth only, following the grain pattern of the wood.
- Don't use cleaning products that contain alcohol or solvents.
- Don't use abrasive cleaners, acetone, petrol or glass cleaners as this will damage the surface of the doors.
- It's best to use a damp cloth to remove fingerprints and marks, followed by a clean and dry soft cloth. Cooking splashes should be wiped up immediately using a damp cloth.
- You may be aware that wood changes colour when exposed to light; the rate of change being dependant on the species and intensity of exposure. Please be aware that if additional doors are required in the future, a variation in colour is highly probable.

Items such as kettles, toasters and steamers should not be placed directly under wall units as prolonged exposure to steam can cause the cabinets and doors to swell. We would also advise that you turn the extractor on before you start cooking.

Nicholas Hythe

Kitchen Design Studio

Stainless Steel

- For general cleaning, only use a 5% liquid soap, 95% water solution. Wipe down with a damp cloth (not wet) and dry with a soft clean cloth, or alternatively use a stainless steel cleaner such as 'Bar Keepers Friend'. Dust with a soft clean cloth only.
- Don't use cleaning products that contain alcohol or solvents.
- Don't use abrasive cleaners, acetone, petrol or glass cleaners as this will damage the surface of the doors.
- Cooking splashes should be wiped up immediately using a damp cloth.
- Use a microfibre anti-scratch cloth when cleaning
- A light coat of baby oil can be used to enhance the appearance if required. It makes it look, and stay, looking fantastic.

Appliances

- Please refer to the manufacturers care guide supplied with your appliances.

Work surfaces

Your work surfaces can become damaged if mistreated. We would recommend that you:

- Always use a chopping board
- Place hot pans or casserole dishes on protective mats or trivets.
- Mop up spills immediately, particularly on joins and around sink and hob cut-out areas.

Laminates

- Wipe clean with a moist cloth and mild detergent. For more stubborn marks, leave the detergent to soak for a short while before rinsing thoroughly.

Solid Wood

- Always mop up spills straight away and don't leave wet crockery to stand for any length of time.
- Particular attention should be paid to the sink area; it is a good idea to get into the habit of wiping down the work surface after use at the sink.
- Avoid prolonged contact with metals, such as iron and steel, as these can cause black staining of the timber
- Wipe clean using a well wrung out cloth dipped in warm soapy water.
- Solid wood work surfaces require slightly more maintenance than other tops as they need to be oiled regularly.
- We recommend using wirewool and Tongue oil or Danish oil to keep the wood supple and prevent cracking. Always follow the grain when applying oil and use a soft dry cloth.

Granite and Stone

- Stone work surfaces are pre-treated with a liquid silicone sealer which reduces their natural porosity and provides a protective coating.
- Clean stone surfaces regularly with water containing soap or a mild or neutral detergent and make sure you use a soft cloth or sponge. Rinse off surfaces with clean water. Polish dry with a soft cloth or a microfibre surface cloth.
- Avoid use of abrasive cleaning materials including scouring powders, steel wool or metal brushes.
- **Never** use bleach and other chlorine-based cleaners, acids, photographic development liquid, alkalis (caustic soda) and concentrated disinfectants on stone surfaces. If any of these come into contact with the stone, clean them off immediately, otherwise surface damage will occur.
- Don't allow surface deposits to build up on Quartz surfaces, e.g. powder detergents, mineral deposits and salts.
- Strongly coloured foodstuffs, such as blackcurrant, beetroot and Bhyriani, can stain stone surfaces. Acidic foodstuffs such as citrus juice, vinegars and cola will etch the stone surface.
- Always use pan stands and trivets to protect stone surfaces from hot, rough and wet pots, pans and utensils. Direct contact from iron, steel, ceramic and copper vessels can scratch and stain the stone surfaces.
- Always use chopping boards when cutting and slicing food. Avoid cutting directly onto the stone surfaces.

Solid Surfaces

For the best way to clean your Corian®/Hanex® surfaces:

- Use soapy water, ammonia-based cleaners (not window cleaners as they can leave a waxy build up that may dull the surface) or commercially available solid surface cleaners. These will remove most dirt and residue from all types of finishes although stubborn residue will require a little stronger cleaner.
- To avoid water marks, clean up spills before they dry.
- Disinfecting: Occasionally wipe surface with dilute household bleach - 1:100 (5 Tbsp. of bleach to 1 gallon of water).
- To enhance the gloss level on semi-gloss and high-gloss finishes, use a countertop polish such as Countertop Magic®, Hope's®, Perfect Countertop® or Enhance Countertop Polish®.

We hope you've enjoyed these tips and have learned how to keep your kitchen looking its best. However, if you've tried these tips and are still unhappy with the way your kitchen looks, why not get in touch with us and see just how easy it is to replace it. You'll get fantastic service, the highest quality products, a kitchen that's designed around what you want and it won't break the bank. Why not pay a visit to our online showroom at www.nicholashythe.co.uk or give us a call on: 01480 455528 and see how we can help you get the kitchen you and your family deserve.