

Richmond
●●●●● FURNITURE

WELCOME TO YOUR NEW KITCHEN

INFINITY
BY RICHMOND FURNITURE

REGENCY
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PURITY
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LIBERTY
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WELCOME

Your new kitchen has been made to the highest standard, right here in the UK. This booklet has been designed to give you tips on how to look after your kitchen and also provide the correct contact details should you need them.

If you need assistance or wish to purchase any additional items or replacement parts, please call **01457 767 000** or email aftercare@richmond-furniture.co.uk.



YOUR KITCHEN OWNERS GUIDE

Richmond Furniture Limited is an established, privately owned family business renowned for the quality of its superior kitchens.

Working to the highest standards, Richmond has achieved an excellent reputation as a first-choice supplier within a wide range of market sectors.

We hope you are delighted with your new Richmond kitchen, and have listed a few tips on how to keep it looking good for years to come. You can rest assured with a Richmond kitchen.

At Richmond, we build our kitchens with both style and durability in mind and we are extremely proud of the accreditations we hold.

BS EN Quality Standards

Accreditation to this standard provides assurance that our products and services satisfy specific quality requirements and place emphasis on an environmental management system.

Forest Stewardship Council®

By purchasing products with the FSC® label, you are supporting the growth of responsible forest management worldwide.*

*only carcass is FSC® certified

Environmental Standards

Corporate, social and environmental responsibility is at the heart of our operations. We are fully committed to protecting the environment and we are continually looking for new ways to improve the environmental performance of all our trading activities.

Richmond Kitchens are proud to manufacture right here in the UK, at a state of the art manufacturing facility, so you can be sure of superior quality and durability.



GREAT BRITISH FURNITURE
SINCE 1987 

The kitchen is the hub of any home, and as such, will be in constant use. Our kitchens are designed to provide many years of reliable service. To help keep your kitchen in the best possible condition, please follow these simple guidelines.

GENERAL KITCHEN CARE

- As with all kitchen furniture, the most common problems occur as a result of excessive or prolonged exposure to heat and/or moisture. Always ensure that water is not left around sink areas as damage caused as a result is not covered by the guarantee. Always wipe off any excess moisture.
- Be careful with extreme heat sources, such as kettles, ovens and toasters. It is recommended that these heat sources are not placed directly under wall units when they are in use; they generate a higher level of heat and moisture than is often appreciated and can quickly lead to unexpected damage of the furniture.
- Don't place appliances that create steam (e.g. a steamer, coffee maker or kettle) underneath the cabinets. The steam generated by these appliances can easily damage the cabinet and doors.
- Don't open the door of a dishwasher immediately after the programme has ended, as exposure to heat and the high humidity increases the risk that the worktop or door may absorb moisture and swell.
- If using glass cleaner to clean your glass doors, be careful not to damage the doors when you are cleaning; clean the doors firmly, but gently. Never spray glass cleaner directly onto the glass or cabinet, as this can damage the cabinet. Instead, spray a small amount of cleaner onto a lint-free cloth or paper towel, then wipe the glass.
- The colour of doors and drawer fronts may appear mismatched. This apparent mismatch is sometimes the effect of differing light conditions within your kitchen (known as metamerism). To check your doors and fascia you should place them side-by-side in natural daylight for comparison.
- Please note that after a period of time, it is quite normal for the colour of kitchen units to mellow. This is not a manufacturing fault; it is a result of exposure to light. This means that any additional parts subsequently ordered for your kitchen, or supplied as replacements under warranty, may initially appear not to be a complete colour match. However, any additional parts supplied will also mellow over time to blend with your existing units.



LOOKING AFTER YOUR KITCHEN



CARE FOR SOLID WOOD AND/OR VENEERED KITCHENS

Dust kitchen cabinets with a soft, lint-free cloth. You can dampen the cloth slightly with water or a spray-type dust remover. Do not spray directly onto the furniture. After cleaning, ensure that you wipe all surfaces dry.

Use only cleaning agents that are intended for the materials used in your kitchen. Avoid any agents that contain ammonia, alcohol, bleach or abrasives.

Clean up spillages immediately using a damp cloth and mild detergent if necessary. Wipe dry with a clean soft cloth.

Don't forget to wipe under the base of the cabinets and the edges of the cabinet doors.

Never use strong detergents, soap pads, or steel wool on your kitchen cabinets. These harsh abrasives will damage the finish. Additionally, we recommend that you avoid the use of paste wax and polishes as the residue build-up is difficult to remove.

Avoid excessive, prolonged exposure to direct sunlight, high temperatures, and high humidity as these can cause damage to the finish of your kitchen furniture.

Wood is a natural material and its colour may change with time. Light, lacquered surfaces also have a certain tendency to yellow with age, depending on exposure to light.

CARE FOR LAMINATE, MELAMINE AND VINYL KITCHENS

Periodically clean the interior and exterior surfaces of the door using a soft, damp cloth. Wipe all surfaces after cleaning.

Use only cleaning agents that are intended for the materials used in your kitchen. Avoid any agents that contain ammonia, alcohol, bleach or abrasives.

Clean up spillages immediately using a damp cloth and mild soap if necessary. Wipe dry with a clean soft cloth.

Don't forget to wipe under the base cabinets and the edges of the cabinet doors.

Never use strong detergents, soap pads, or steel wool on your kitchen cabinets. These harsh abrasives will damage the finish.

Avoid excessive, prolonged exposure to direct sunlight, high temperatures, and high humidity as these can cause damage to the finish of your kitchen furniture.

CARE FOR HAND PAINTED KITCHENS

It is important that all painted surfaces are handled with care. Our painted products are finished to a very high standard and, if treated with the care and attention required, will provide many years of reliable service.

Kitchen units are a piece of furniture, and should be treated as such. Treat the kitchen doors with the same care and attention as you would any other hand-finished/painted item of furniture.

The kitchen should be cleaned using a clean, damp, lint-free cloth with mild household detergent. Any form of

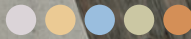
furniture polish or other cleaning products should be avoided. Never use any abrasive pads or abrasive cleaners on the furniture.

Spills and condensation on either the carcass or the fascias/panels should be cleaned and dried immediately.

As with all kitchen furniture, the most common problems found are due to excessive heat and/or moisture, so ensure that kettles, toasters, etc. are not placed directly underneath kitchen units during use, as damage caused by this will not be covered by the warranty.



WORKTOP
CARE



LAMINATE WORKTOPS

Laminate work surfaces are durable, practical and extremely functional. Due to the nature of the product, gloss and darker textured worktops inherently require special attention to maintain the surface finish.

CLEANING

- Your laminate work surface can be easily maintained by cleaning with water and diluted detergent.
- On non-gloss worktops, persistent marks can be removed using a non-abrasive cream cleaner.
- Please ensure that when wiping the gloss surface that the worktop and cloth is clean and free of any debris that may scratch the surface. Harsh scouring powders and abrasive pads must not be used.

PREVENTING DAMAGE

- Do not place hot pots and pans directly on to your work surface as this may cause damage. Always use suitable protection against heat damage by using a trivet or a pan stand.

GRANITE WORKTOPS

Granite is a natural stone with a highly polished surface that can retain its sheen and colour for many years. Simple, routine maintenance is all that is required to keep granite looking fresh and new.

CLEANING

- Using a soft cloth or sponge, wipe the surface with clean, hot, soapy water to remove any surface dirt.
- If a stain is slightly more resistant, the use of mild or neutral detergents will usually be sufficient to remove it.

PREVENTING DAMAGE

- Do not place hot pots and pans directly on to your work surface as this may cause damage. Always use suitable protection against heat damage by using a trivet or a pan stand.

- Wipe up any spillages immediately, especially those involving oil, strongly coloured foods and drinks, and acidic spillages such as vinegar to prevent the possibility of staining.
- Any excess water must be removed immediately from the work surface, especially around the joints, sink and hob units. Liquids will not affect the nonporous surface but seepage can occur which may damage the laminate core.
- Never use abrasive cleaning products such as metal pads, scouring detergents and wool wire, as these harsh abrasives will mark the surface and damage the non-porous coating.
- When preparing food, a protective mat or cutting board should always be used to prevent unnecessary marking of the work surface.
- Do not slide crockery or utensils across the worktop, as this will cause scratches.

- Wipe up any spillages immediately, especially those involving oil, strongly coloured foods and drinks, and acidic spillages such as vinegar to prevent the possibility of staining.
- Never use abrasive cleaning products such as metal pads, scouring detergents, and wool wire as these harsh abrasives will mark the surface.
- Avoid alkaline and chlorine based cleaners and do not use bleach. Granite is easily maintained without the need for such abrasive cleaners.
- When preparing food, a protective mat or cutting board should always be used to prevent unnecessary marking of the work surface.

SOLID SURFACE WORKTOPS

While solid surface work surfaces are impervious to liquids, it is still good practice to wipe up spillages.

CLEANING

- **Routine Cleaning** - Solid surface tops do not require any specialist cleaning regimes. Most dirt and light residue will easily wipe off with a damp cloth and soapy water. The work surface should then be rinsed with clean water and wiped dry. Persistent marks can be removed by using a mild abrasive cleaner, but harsh scouring and powders should be avoided. If in doubt, please contact the manufacturer directly.
- **Staining** - Unlike marble and granite, the tops are not porous and will resist most household chemicals including alcohol and cosmetics; however, some chemicals and strong dyes can cause damage and discolouration. If spillage occurs, wipe off immediately and rinse the area thoroughly.

COMPAC QUARTZ WORKTOPS

Compac Quartz is a hard wearing, easy clean surface. Simple routine maintenance is all that is required to keep your quartz worktop looking fresh and new.

CLEANING

- Using a soft cloth or sponge, wipe the surface with clean, hot, soapy water to remove any surface dirt.
- If a stain is slightly more resistant, the use of mild or neutral detergents will usually be sufficient to remove it.

PREVENTING DAMAGE

- Do not place hot pots and pans directly on to your work surface as this may cause damage.
- Always use suitable protection against heat damage by using a trivet or a pan stand.

- **Heat** - The surface will withstand heat better than many alternative surface materials. However, all hot pots, pans and other heat generating devices should always be placed on a trivet or on worktop protector rods to prevent extreme heat. Prolonged and direct contact with heat can create crazing on the surface (fine cracks). Boiling water and cooking splashes will not harm the surface.
- **Minor Scratching** - Kitchen utensils and crockery can sometimes cause scratches. The surface can be damaged by scratching or cutting with knives, so the use of a chopping board is essential. Any minor scratches can easily be removed using a light abrasive pad. Please contact the manufacturer directly to ensure a suitable product or their maintenance kit is used. *If you don't have a maintenance kit, these can easily be purchased online.*

- Wipe up any spillages immediately, especially those involving oil, strongly coloured foods and drinks, and acidic spillages such as vinegar to prevent the possibility of staining.
- Never use abrasive cleaning products such as metal pads, scouring detergents, and wool wire as these harsh abrasives will mark the surface.
- Avoid alkaline and chlorine based cleaners and do not use bleach. Compac Quartz is easily maintained without the need for such abrasive cleaners.

- When preparing food, a protective mat or cutting board should always be used to prevent unnecessary marking on the work surface.

APPLIANCES & SINKS



APPLIANCES

It is essential you thoroughly read the manufacturer's instructions for every appliance in your kitchen. Using an appliance incorrectly could damage it and void your warranty. If your appliance requires repair, service or maintenance, please only use an authorised engineer or, again, this could affect the function of your machine and the manufacturer's warranty.

OVEN CARE

- Ensure the hob - be it gas, electric or induction - is not left on after use. This not only poses a fire risk but can damage kitchen units in the area surrounding it.
- Never operate the oven with the door open. Not only will this reduce oven temperature, it uses more energy and can cause damage to kitchen fascias.
- Keep the oven clean! Yes, it's everyone's dreaded job, but whether you do it yourself or have it professionally cleaned, it will not only keep the oven looking great but help maintain functionality.

DISHWASHER CARE

- Scrape food debris from pots and dishes before they go into the dishwasher. Large particles of food waste can clog the cleaning arms and cause premature failure of the dishwasher.
- Only use detergent designed for a dishwasher. Using any other products can cause build up and damage the dishwasher, potentially causing failure and voiding any warranty.
- Always wait at least 10 minutes after the dishwasher cycle has finished for the heat and steam to disperse.

FRIDGE & FREEZER CARE

- **Food** - Hot food needs to be brought down to room temperature before being placed in the fridge, to avoid raising the overall temperature of the fridge. Food should be covered before storing in the fridge to avoid spoiling. Always transfer food from cans into sealed containers or in a covered bowl. If leftovers

are to be placed in the freezer, ensure they are stored in freezer bags/containers and mark with the use-by date.

- **General Tips** - Avoid overcrowding. A fridge needs good circulation to maintain temperature; a crowded fridge will have to work much harder and use more energy. The coils at the back of the fridge remove heat - for these to work effectively they need to be cleaned to remove build-up of dust particles. Ensure the appliance is turned off then use either a vacuum cleaner or a clean duster. To maintain effectiveness, ensure the fridge is placed out of direct sunlight.

EXTRACTOR CARE

- There are two types of extractors, re-circulating and ducted. All re-circulating extractors have a replaceable filter, which should be changed at least every 12 months.
- Both ducted and re-circulating extractors are likely to have grease filters fitted. Some of these may be washable, however you must refer to the manufacturer's instructions.
- Maintenance of your filters is essential to the efficiency of your extractor.

SINKS

The sink is perhaps one of the most important parts of the kitchen, so taking good care of it is essential.

STAINLESS STEEL SINKS

- Many household cleaners contain chlorides. Once you have completed cleaning, always make sure you rinse the sink with hot water.
- Any abrasive cleaning implements such as steel wool should definitely be avoided as they can scratch the sink.
- Remember to scrub in the direction of the polish lines to blends with the existing polish lines of the sink.
- We would advise that you dry the surface completely to avoid water marks and surface rust.
- Avoid scouring liquids, plastic washing up bowls (these can damage the glaze), using bleach, and pouring boiling water down the sink (this can cause cracking).

CERAMIC SINKS

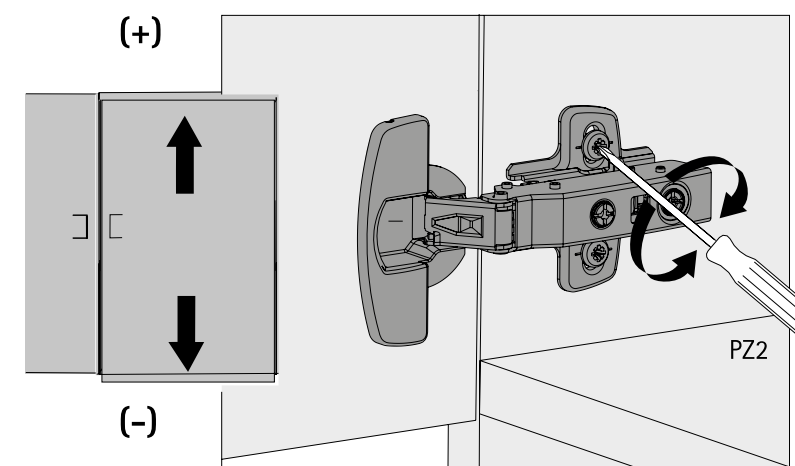
- Regular cleaning with hot soapy water is definitely preferable to heavy cleaning.

- A mix of water and white vinegar can be used to remove limescale: use a 1:1 mix and make sure to rinse the sink thoroughly after cleaning.

- Avoid spray cleaner, scouring pads, scouring liquids, plastic washing up bowls (these can damage the glaze), using bleach, and pouring boiling water down the sink (this can cause cracking).

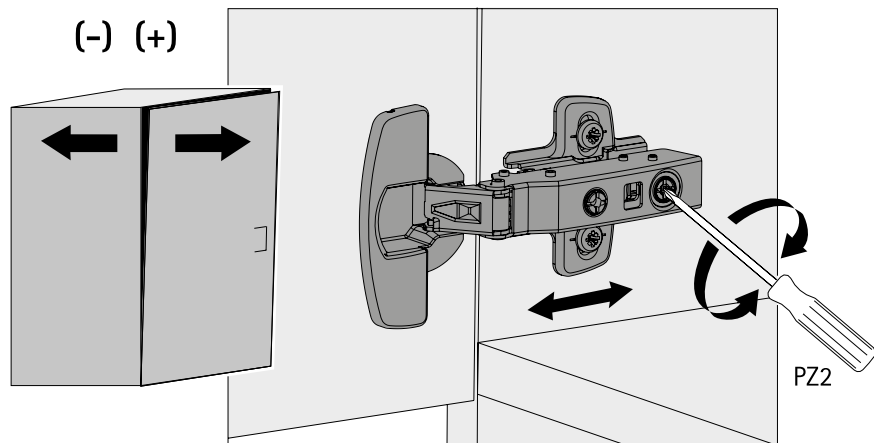
COMPOSITE SINKS

- Similar to ceramic, daily cleaning with hot soapy water and a soft sponge/cloth is better than using household cleaners.
- Using a 1:1 mix of water and vinegar can help remove stubborn stains. Always remember to rinse and dry afterwards.
- A heavily diluted bleach can be used for particularly bad stains, but again, ensure the area is thoroughly rinsed and dried afterwards.



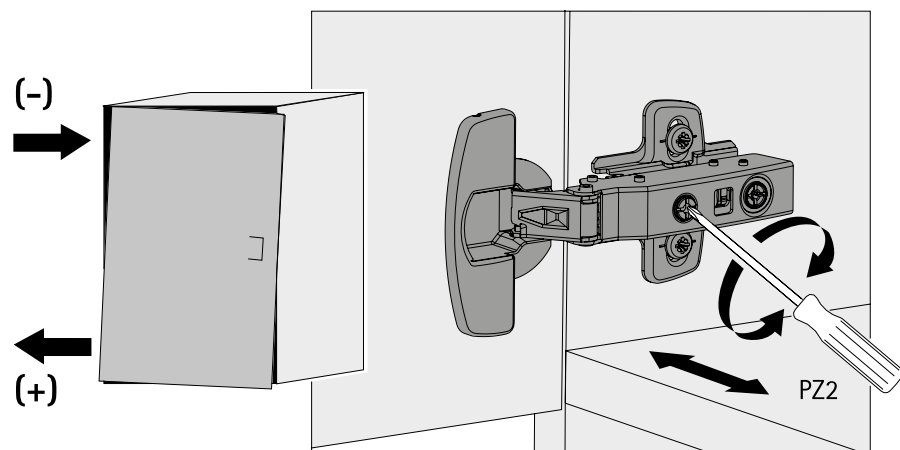
HEIGHT ADJUSTMENT

Height adjustment of the door is done by loosening the 2 fixing screws. The mounting plate can slide freely in both directions. When adjusted to your liking, re-tighten the screws.



**FRONT TO BACK
ADJUSTMENT**

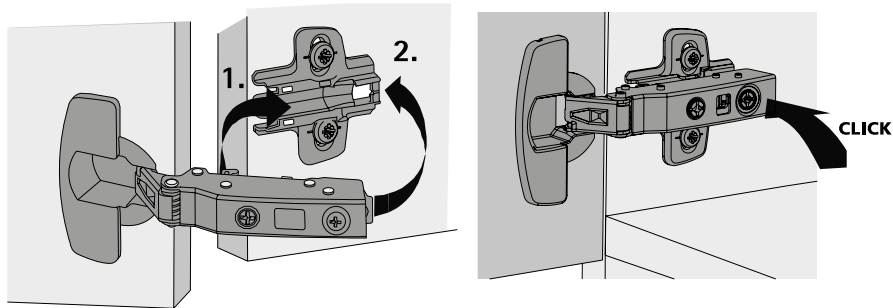
By turning the screw shown, it is possible to adjust the door forward or back.



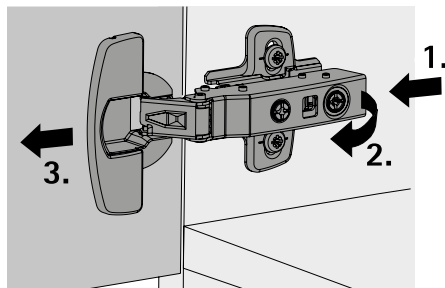
**FRONT TO BACK
ADJUSTMENT -
SLOT TYPE HINGE**

Loosen the screw shown. The oval slot allows the hinge to slide freely in both directions. When adjusted to your liking, re-tighten the screws.

INSTALLING



REMOVING

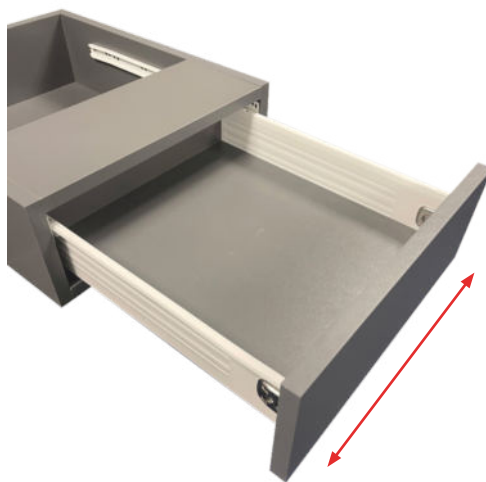


**INSTALLING &
REMOVING HINGE**

To attach the hinge to the mounting plate, locate the 'hooks' on the underside of the hinge into the front of the plate and push the body of the hinge backwards until a 'click' is heard.

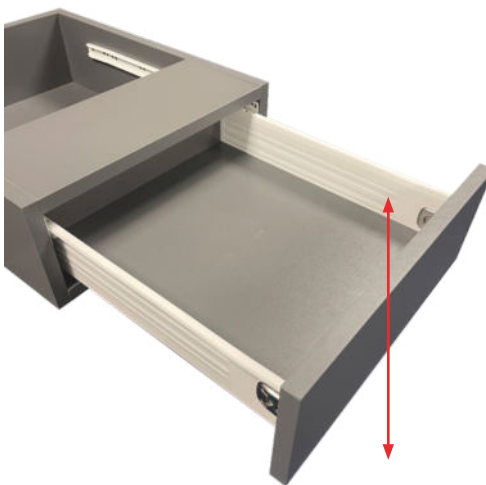
To remove the hinge, press in the 'clip' on the end of the hinge body which will then release the hinge from its plate. On release of the hinge, be sure to take the full weight of the door to prevent it from falling from the unit.

DRAWER ADJUSTMENT - PREMIER DRAWER BOX



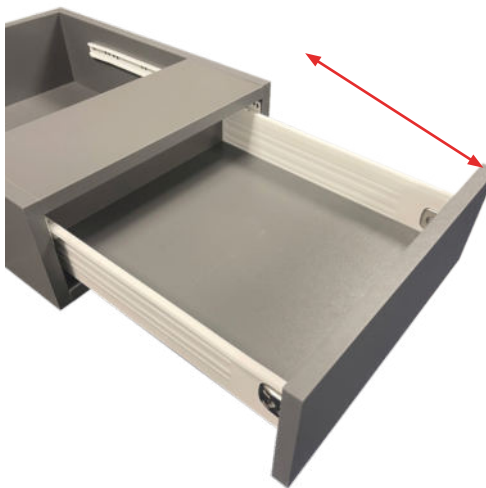
**SIDEWAYS
ADJUSTMENT**

To achieve sideways adjustment the drawer front screws must be loosened on either side allowing the user to move the frontal 2mm in the left or right direction. Once in position the screws can be re-tightened to lock the frontal panel into place.



HEIGHT ADJUSTMENT

To adjust the height of the drawer front extend the drawer outwards until the both drawer sides are visible. By adjusting the screw highlight below upward the frontal panel will rise, if the screw is adjusted downwards the frontal panel will be lowered. Ensure both sides of the drawer are adjusted accordingly to prevent any runner motion issues.



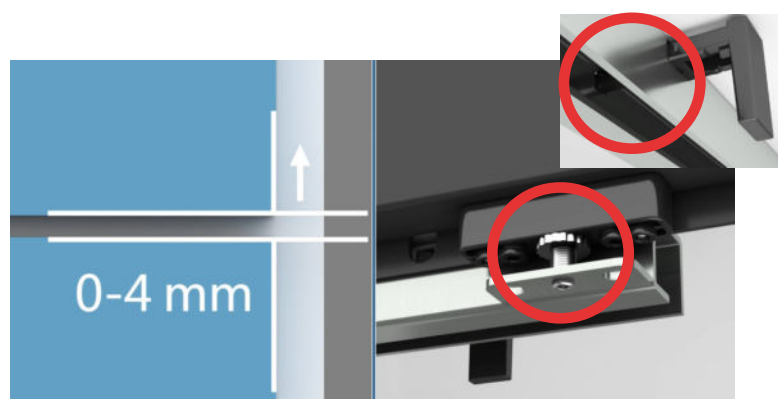
**DRAWER FRONT
REMOVAL**

To remove the drawer front rotate the screw circled below on both sides of the runners, ensure the frontal is secured as once the screws are loosened the frontal will become loose. The drawer front can now safely be removed.



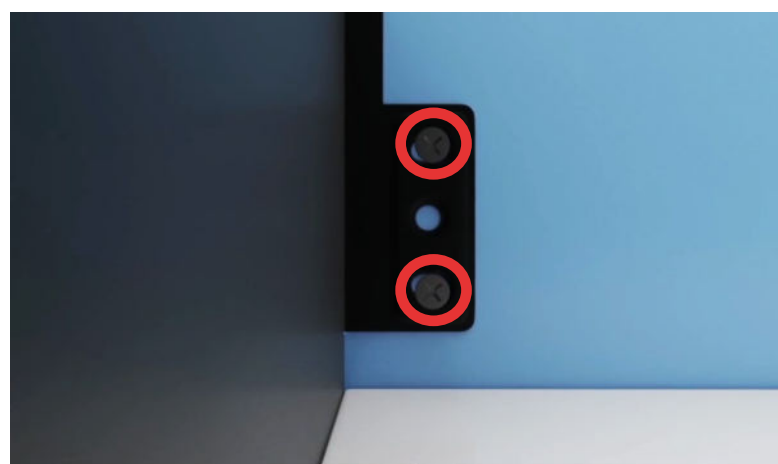
SIDEWAYS ADJUSTMENT

Loosen screws on either side to move the frontal 2mm in the left or right direction. Once in position the screws can be re-tightened. A 3rd screw can be inserted centrally on the front fixing to lock the frontal panel into place.



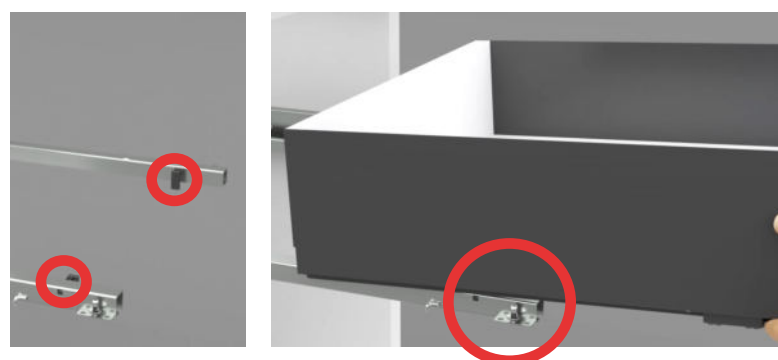
HEIGHT ADJUSTMENT

Extend the drawer outwards until both runners are visible. Gently raise the front of the drawer so the metal drawer sides lift from the fitting pin allowing access to a rotating bezel. Lower or raise this bezel to provide up to 4mm in height adjustment. NOTE: On the inside of the runners the grey plastic pin must be pulled outwards to allow the drawer to be released and lift for adjustment.



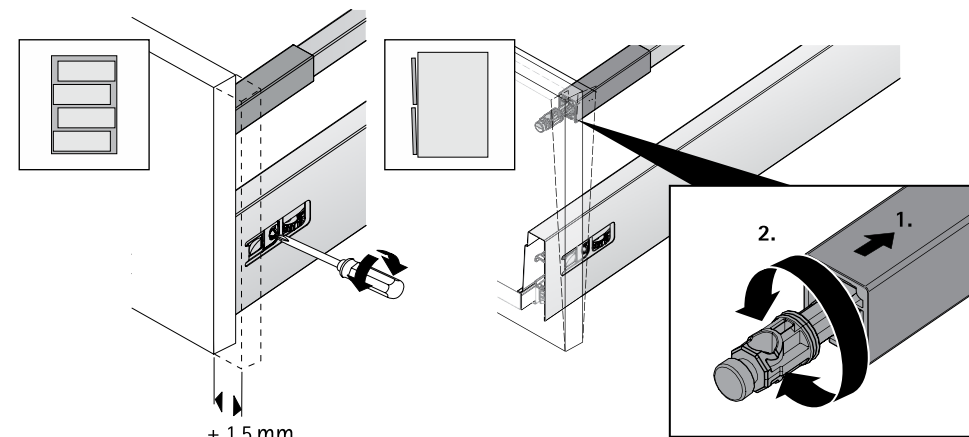
DRAWER FRONT REMOVAL

Use the same method as the frontal sideways adjustment. When previously loosening the screws for adjustment all screws will now be fully removed, ensure the drawer front is secured before removing the screws to avoid any damages.



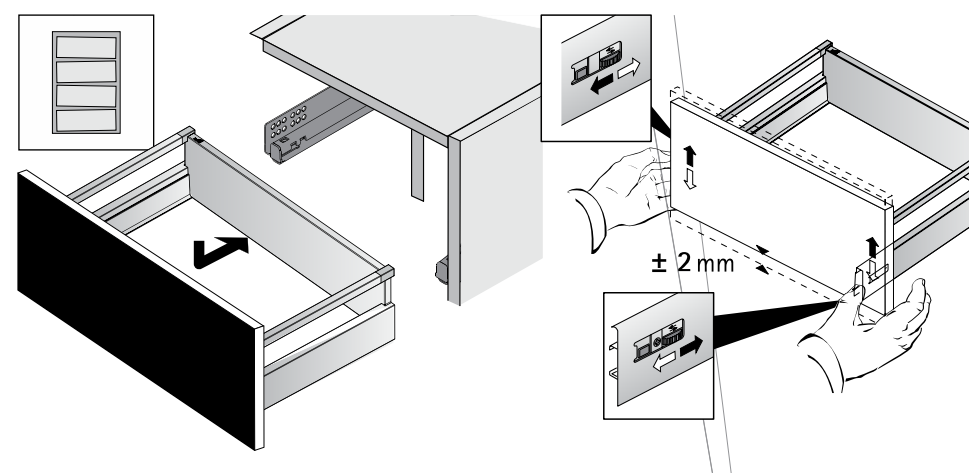
DRAWER REMOVAL

Ensure the locking pin on both runners are pulled outwards, once both pins are leased the drawer can be lifted up and forwards allowing the complete drawer box to be removed. When re-inserting the drawer box be sure to angle the drawer in the same way the picture shows securing the back first followed by the front. Finally re-insert the locking pins inside the runners to secure the drawer.



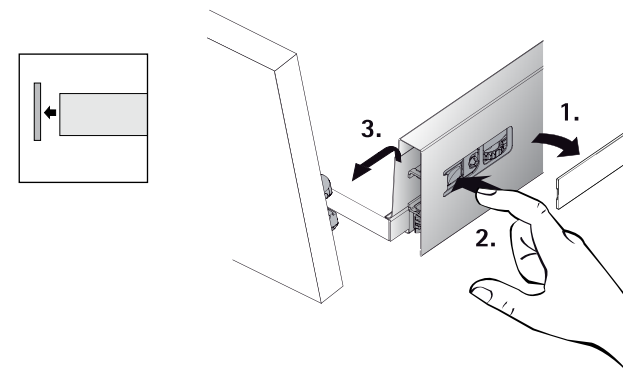
SIDEWAYS ADJUSTMENT

Sideways adjustment is done on one side only of the drawer box using the screw shown. Rotate in either direction.



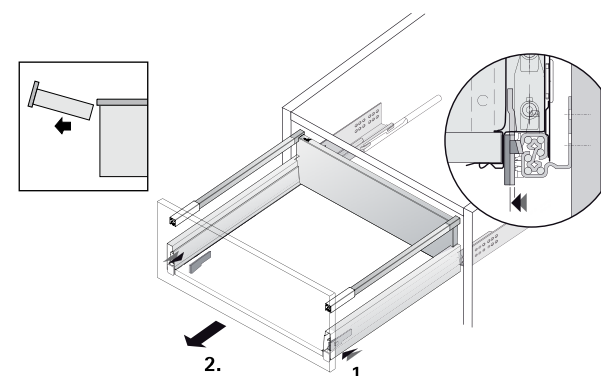
HEIGHT ADJUSTMENT

Height adjustment is done using the turn wheel on the side of the drawer box. Rotate in either direction for vertical adjustment.



DRAWER FRONT REMOVAL

The drawer front can be removed from the drawer box by pressing the blue button and pulling the drawer front.



DRAWER REMOVAL

Remove by pressing the catches underneath while pulling the drawer forward. The drawer is fitted by simply positioning it on the runner and pushing into place.



PREMIER PLUS DRAWER BOX FITTING TUTORIAL

www.youtube.com/watch?feature=shared&v=3XvUTjrTqFg



PREMIER DELUXE DRAWER BOX ADJUSTMENT TUTORIAL

hta.hettich.com/en-de/drawer-systems/innotech-atira/adjustment



PREMIER DELUXE DRAWER BOX ASSEMBLY TUTORIAL

hta.hettich.com/en-de/drawer-systems/innotech-atira/assembly

Richmond
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IT'S TIME TO FALL IN LOVE WITH YOUR NEW RICHMOND KITCHEN



RICHMOND AFTERCARE BROCHURE

tinyurl.com/richmond-aftercare

CUSTOMER SERVICE

If you need assistance or wish to purchase any additional items
or replacement parts, please call **01457 767 000**
or email **aftercare@richmond-furniture.co.uk**

Please quote this reference number in any communication.

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