



Kitchen Information

Dear Homeowner,

Your new kitchen is provided by Factory Kitchens the first choice for high quality kitchen units in Manchester and surrounding areas. All our kitchens are constructed to the highest standards using high quality materials and fittings. You can find details of how to care for your kitchen below, for information on the appliances please see further on in this pack.

For more information, please visit our website... silkdaliving.com/homeowners

Factory Kitchens' ranges and products adhere and conform to the highest industry standards. Their manufacturing process is approved by ISOQAR to BS EN ISO 9001:2008 meeting the exact requirements of the Furniture Industry Association (FIRA) Gold Award.



Regular monitoring combined with a process of continuous improvement guarantee our factory maintains its superior quality standards and excellent customer service. Strict quality control procedures provide reassurance of the durability and reliability of our kitchens.

Thorough regular testing and quality control the product offered by Richmond has an allocated 25-year life assessment. The focus on quality and performance is further endorsed by the accreditations held.



GRANITE CARE & MAINTENANCE

Care and Maintenance – Granite Worktops

Granite is a natural stone that has a highly polished surface that will 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
- 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 on the work surface



QUARTZ FAQs

IS QUARTZ HEAT RESISTANT?

Yes, it is a heat-resistant product. Nevertheless, if you place hot objects taken straight from the stove or oven (frying pans, pots, casseroles, etc.) on these surfaces, they may be irreversibly damaged. Therefore, it is recommendable to use mats or cloth over the quartz surface when you need to place hot objects on it.

IS IT NECESSARY TO APPLY A SEALANT ON THE SURFACE OF QUARTZ?

No, thanks to its null porosity, no humidity can penetrate the surface, so it is not necessary to use water-repellents or sealants to protect the surface or enhance its gloss, as opposed to other natural stone like marble.

CAN I CUT DIRECTLY ON QUARTZ SURFACES OR USE SHARP UTENSILS?

Quartz is made from 93-95% natural quartz, one of the hardest and most beautiful minerals in the world. Nevertheless, to ensure its integrity and beauty we recommend avoiding cutting operations directly on the surface. Use an appropriate cutting board when working with knives, sharp utensils or tools.

WHAT CHEMICAL OR CLEANING AGENTS ARE NOT RECOMMENDABLE FOR USE?

Do not use paint strippers, caustic soda, degreasers, or products with a pH level above 10 or chlorine-based products, such as oven or toilet cleaners, furniture wax, or oily soaps or drain unblocking products. Do not under any circumstances use products containing hydrofluoric acid or dichloromethane. If you use bleach or solvent, this must be diluted with water and never allowed to remain in contact with the surface for long periods of time.

CAN I RE-POLISH QUARTZ SURFACES?

No. Under no circumstances should QUARTZ surfaces be re-polished, either in floor or worktop applications.