

# Kit- chen

**PRIMOPIANOCUCINE®**  
Kitchen by you.

## Care and Maintenance



# Kit- chen

The kitchen is the most important place in the house, often the heart of family life. For this reason it requires more attention and adequate care and maintenance to preserve its original beauty and long-lasting functionality. Following good housekeeping and cleaning practices is not simply limited to an aesthetic issue, but also embraces well-being, hygiene and safety. In this manual, you will discover the best practices and advice to maintain the uniqueness of your kitchen.

by  
you-

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# General Tips



## Kitchen cleaning and maintenance

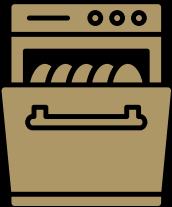
- Clean the kitchen after each use to avoid the formation of dirt and bacteria. A clean kitchen is not only more pleasing to the eye, but also safer and more hygienic.
- Always use clean cloths and sponges for all kitchen components. Use different cloths to clean the various surfaces, for example one for the worktop and another for the pans.
- Avoid using too aggressive detergents which could damage the components of the cooker.
- Avoid using tools such as abrasive sponges, scrapers or wire brushes to clean the kitchen. These tools can scratch and damage surfaces, causing permanent damage.
- Avoid using acids, strong bases or solvents to clean the kitchen. These chemicals can cause damage to surfaces, paint and coatings.





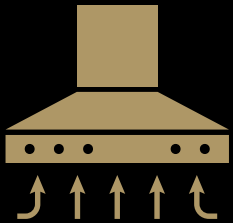
## Environmental conditions

- Keeping the kitchen clean and dry is essential to avoid the formation of mold and bacteria. Furthermore, it is important to maintain good ventilation to avoid the accumulation of odors and moisture.
- Avoid using steam cleaners on the kitchen. Moisture can penetrate surfaces and cause damage.



### ■ Dishwasher

The vapors released by the dishwasher can cause damage to the edges of adjacent furniture, deterioration of surfaces and the formation of mould. To avoid these problems, it is advisable to open the dishwasher only 30 minutes after the end of the cycle.



### ■ Cooker hood

The kitchen can undergo permanent alterations due to fumes, humidity and vapours. To protect it effectively, remember to turn on the hood 10 minutes before the start of the cooking process, so you can obtain greater suction power. We recommend that you leave the hood on for about 10 minutes even after the cooking process has finished. Furthermore, it is important to clean the metal filters regularly and, where present, periodically replace the active carbon filters, following the instructions provided by the hood manufacturers, in order to keep the appliance in optimal conditions and maximize its efficiency.



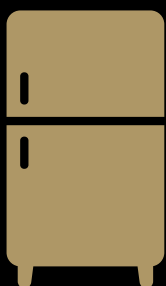
## Contact with hot surfaces

- Avoid placing hot pots or pans directly on kitchen surfaces. This can cause permanent damage to the shelves and trim.



## Load distribution

- When using kitchen countertops, it's important to distribute the weight evenly to avoid overloading one area. This will help prevent warping and wear of the shelves.
- When using kitchen cabinets, it is important not to overload them with excessive weight. This can cause deformation of them and premature wear of the hinges.



## Elettrodomestici

- Carefully read the manufacturer's instructions for cleaning and maintaining the appliance. Should an anomalous problem or serious breakage arise, contact the assistance of the specific brand of the appliance.

## Some tips

### ■ **SOFT CLOSE ZIPPERS**

The doors of PRIMOPIANO kitchens have hinges with soft close closure. We remind you to avoid forced total closure by opting for an accompanied closure until the automatic start of the closure system which will occur approximately in the middle of the closure radius of the sash.

### ■ **DO NOT DRAIN THE WATER!**

Avoid letting water and liquids stagnate on the surfaces in order to avoid alterations, the formation of limescale and other stubborn stains to be removed.

### ■ **BEWARE OF THE STEAM!**

Prolonged contact with steam can in some cases cause permanent alterations. For this reason, remember not to use small free-extraction appliances that generate steam and heat in close contact with the cabinet. We also remind you not to open the dishwasher immediately after the end of the washing program and wait at least 30 minutes.

### ■ **EXTRACTOR HOOD**

If your hood is recessed inside the wall unit, we remind you to turn it on 10 minutes before each cooking process and, if present, to remove the protective glass located near the power buttons.

## ■ WHAT IS NEEDED:

- Two microfiber cloths
- A specific product for cleaning surfaces (a neutral detergent is the most recommended)

## ■ HOW TO DO:

- Dampen the cloth with hot water and spray a quantity of product on the cloth based on the degree of dirt on the doors.
- Pass the cloth over the surfaces of the doors, taking care to clean the edges and the inside as well.
- With the second cloth, dry the entire surface of the doors well.

## ■ WHAT NOT TO DO:

- Do not use aggressive products, abrasive powders, acid-based descalers or pure bleach, as they could ruin the finish.
- Do not use wax or silicone-based products as their application could form halos, altering the glossiness of the door.



## ■ WHAT IS NEEDED:

- Two microfiber cloths
- A mild and neutral detergent

## ■ HOW TO DO:

- The surfaces of your resin kitchen can be easily cleaned with a damp cloth or sponge and a mild detergent.
- Liquids cannot penetrate inside the surfaces, but it is still preferable to prevent them from settling there for a long time. To maintain the uniform appearance it is essential to clean the entire surface every time.

If there should be more stubborn stains use, in progression, until they disappear:

1. a soft sponge and a common detergent;
2. a soft sponge and an ammonia-based surface cleaning solution.

## ■ WHAT NOT TO DO:

- Do not use aggressive products with acid as they could ruin the finish.
- Do not use wax or silicone based products as their application could form halos altering the texture of the resin.

## ■ WHAT IS NEEDED:

- Two microfiber cloths
- A glass cleaning product or a neutral soap

## ■ HOW TO DO:

- The daily cleaning of the lacquered doors is done with a damp and soft cloth. Rinse and dry carefully.
- Remove stains quickly so they don't penetrate the lacquer layers with the risk of permanent halos.
- Only in glossy lacquer can stains also be treated with a cloth to which a glass cleaning product or neutral soap has been added; in any case, it is advisable to always try any product on the inside of the door before working on the outside.

## WHAT NOT TO DO:

- Avoid the use of abrasive sponges, steel wool, abrasive products, powder detergents, acetone, trichlorethylene, ammonia, alcohol or alcohol-based products.

## ■ WHAT IS NEEDED:

- Two microfiber cloths
- A specific product for cleaning wood

## ■ HOW TO DO:

- The daily cleaning of the wooden doors is done with a soft damp cloth.
- Always act immediately on the stains; for the most persistent, use a specific product for cleaning wood on a soft cloth and follow the direction of the grain.

## ■ WHAT NOT TO DO:

- Do not use aggressive products such as: alcohol, stain removers, thinners, acetone, trichlorethylene, ammonia, bleach or the use of abrasive products.
- Avoid the use of basic PH detergents, especially those containing ammonia. Do not use jets of steam and the like.
- Remember not to use solvents, such as acetone or alcohol, which could damage the protective varnishes of the wood.



## ■ WHAT IS NEEDED:

- Two microfiber cloths
- A specific product for glass

## ■ HOW TO DO:

- For daily cleaning of the glass doors in your kitchen, use a soft cloth and a specific detergent for glass and then rinse or use a microfibre cloth, slightly moistened with warm water. In both cases dry well.
- The parts that are not visible, such as the insides of the doors, can only be dusted with a microfiber cloth and never cleaned.
- To remove any stains, dilute ethyl alcohol or household ammonia (max 30%) in water, preferably distilled.

## ■ WHAT NOT TO DO:

- Place hot objects on the glass without using a trivet or without suitable insulation, as in the case of household appliances which tend to overheat when placed on the glass top.
- Use knives or sharp utensils directly on the hob, without a chopping board.
- Use metal scouring pads, abrasive substances, powder detergents or detergents containing acids, in particular hydrofluoric acid, as well as alcohol, ammonia or products in general which contain acid or anti-limescale substances.

## ■ WHAT IS NEEDED:

- Two microfiber cloths
- A neutral liquid detergent

## ■ HOW TO DO:

- PET is a very practical material because it is resistant and easy to clean, as well as being particularly hygienic.
- However, it is always a good habit to immediately remove any deposits of water, wine, coffee, oil and other liquids with a soft cloth or paper towel.
- For cleaning, use only a soft microfiber cloth and a neutral liquid detergent.
- Rinse with a cloth moistened with hot water and dry carefully.

## ■ WHAT NOT TO DO:

- Use sponges, scouring pads and abrasive products.
- Use acetone, alcohol or chlorine-containing and aggressive cleaners, such as formic acid-based descalers, drain cleaners, hydrochloric acid, silver cleaners, oven cleaners, bleaching products.
- Use hot objects on top, including ovens or other appliances that are not insulated on the side of the piece.

## ■ WHAT IS NEEDED:

- Two microfiber cloths
- A neutral cleaner

## ■ HOW TO DO:

- For daily cleaning, it is best to use a soft or microfiber cloth and a neutral detergent product and immediately dry any deposits of water, wine, coffee, oil and other liquids.
- When the dirt is more stubborn, soft brushes and/or sponges can be used with liquid detergents or neutral detergents and then remove all traces of the products used with a dry cloth to prevent streaks and opaque areas from remaining.
- In case of:
  - 1.limescale stains use a sponge squeezed with warm water or a little vinegar.
  - 2.ink stains, clean immediately with a cloth soaked in detergent or denatured alcohol, the latter with caution and only if permitted by the manufacturer's instructions for use.

## ■ WHAT NOT TO DO:

- Clean the doors with abrasive and aggressive products, metal scouring pads and acid detergents.



**■ WHAT IS NEEDED:**

Two soft microfiber cloths  
A neutral cleaner

**■ HOW TO DO:**

- Daily cleaning of stoneware surfaces in the kitchen is very simple. You need a soft cloth or sponge and hot water, possibly a neutral detergent. Then proceed to rinse with plenty of water and dry with a soft cloth or paper towel.
- The earlier the stain is treated, the easier it is to remove.
- If, in the case of persistent stains, you decide to use more aggressive detergents, it is advisable to carry out a test beforehand on a minimal and inconspicuous portion of the stoneware surface.
- For persistent stains, limescale remover, bleach, acetone and ammonia can be used.
- The descaler should be placed in direct contact for a maximum of 10 minutes, then rinsed with water and dried.
- The bleach should only be used to moisten a soft cloth with which to rub the surface for a few seconds. After 2/3 minutes the stain should disappear; if this does not happen, insist on direct contact, taking care to prolong the pose for a maximum of 10 minutes.
- Always rinse with plenty of water and dry. For ink and marker stains, immediately clean the area with trichlorethylene or white spirit, rinse and dry carefully so as not to spread a halo on the surface.

■ In case of more stubborn stains, such as limestone or greasy residues, clean the surface with:

1. water and vinegar (80% water and 20% vinegar)
2. lemon juice dissolved in water
3. non-abrasive and/or corrosive household cleaners

**WHAT NOT TO DO:**

- Use abrasive cleaners or sponges.
- Use products containing waxes which could cause the formation of dull patinas.

## ■ WHAT IS NEEDED:

- Two soft microfiber cloths
- A specific product for steel or a neutral detergent

## ■ HOW TO DO:

- To clean the stainless steel surfaces of the kitchen, use a soft cloth, warm water and neutral soap, or specific products for steel, moving in the direction of the satin finish.
- Rinse thoroughly and dry carefully with a soft dry cloth.
- In case of more stubborn stains, such as limestone or greasy residues, clean the surface with:
  - water and vinegar (80% water and 20% vinegar)
  - lemon juice dissolved in water
  - non-abrasive and/or corrosive household cleaners

## ■ WHAT NOT TO DO:

- Clean the doors with kitchen utensils and objects that can scratch the surface.
- Clean with corrosive products or detergents, such as acids and halogen compounds (chlorides, bromides, iodides), chlorine-based solutions (e.g. bleach), muriatic acid and acids in general.
- Make water deposits stagnate because they could oxidize the surface.

## ■ WHAT IS NEEDED:

- A soft microfiber cloth
- Neutral soap or a creamy cleanser
- A microfiber sponge

## ■ HOW TO DO:

- Daily cleaning of Dekton surfaces can be performed with a soft cloth and neutral soap with the help of a damp microfiber sponge, rinsing well after cleaning.
- If your Dekton top has a glossy finish, dry the surface well with a clean cotton cloth.
- For more persistent stains, use the microfiber sponge combined with a creamy detergent with abrasive particles or a solvent, such as acetone for example.

## ■ WHAT NOT TO DO:

Do not use products with hydrofluoric acid (HF) and metal scourers.

## ■ SOME CURIOSITIES:

Dekton is a blend of over 20 natural minerals. In its production process glass, ceramic materials and quartz of the highest quality are inserted. Particle Sintering Technology or TSP is used to create this material capable, taking advantage of high pressure and high temperature conditions, to accelerate and carry out into a short time those metamorphic mutations to which natural stone is subjected in the course of thousands of years. The slabs obtained can reach very large dimensions and thicknesses very low, keeping intact the remarkable performance of this technical material.

Dekton, a highly technological material, boasts remarkable characteristics:

- extremely resistant to scratches and abrasions in general
- extremely resistant to stains
- extremely heat resistant
- stable over time
- very compact and therefore hygienic
- totally impermeable to liquids
- immune to fingerprints and streaks
- also suitable for outdoor kitchens and barbecue areas



### ■ **WHAT IT NEEDS:**

A soft microfiber cloth

A neutral liquid detergent

### ■ **HOW TO DO:**

- For daily cleaning of your natural stone top, use a soft cloth with warm water and the detergent. Then rinse carefully and finally dry by removing any liquid deposits to avoid the formation of stains and streaks.

### ■ **WHAT NOT TO DO:**

- Do not use detergents containing citric acid, alcohol, ammonia and products in general which contain acids or limescale removers.

### ■ **GENERAL TIPS:**

- Use chopping boards avoiding direct contact of the work surface with the knives.
- Avoid direct contact of the worktop with acidic substances deriving from food such as lemon or tomato juice.

### ■ **SOME CURIOSITIES:**

Marble, granite, porphyry, slate, quartzite and other natural stones are all stone materials, that is, they derive from rocks and are characterized by the natural refinement of the variations of color and structure, impossible to reproduce in artificial materials.

Marble is a metamorphic rock, mainly composed of calcium carbonate ( $\text{CaCO}_3$ ). It has been used since ancient times as a material for sculpture, architecture and furniture. In this sense, the term is also used to indicate other "polishable" stones, i.e. whose surfaces can be made shiny by polishing. The color of marble depends on the presence of mineral impurities (clay, silt, sand, iron oxides, flint nodules), existing in granules or layers within the original sedimentary rock. During the metamorphic process these impurities are displaced and recrystallised due to pressure and heat. The marble after extraction from the quarries by means of "diamond" saws can be worked in the form of flat slabs in different thicknesses. Being a porous material, it tends to absorb oily substances, therefore it must be subjected to specific protective treatments.

### WHAT IS NEEDED:

Two soft microfiber cloths  
A neutral liquid detergent

### HOW TO DO:

- Use a soft cloth moistened in hot water and then dry well with a cloth to avoid streaks and opacities.
- It is also possible to use a soft cloth combined with a diluted neutral detergent, rinsing and drying with light movements.

### WHAT NOT TO DO:

- Do not use steel wool, abrasive creams, washing powders, detergents or descalers containing acids or strongly acidic salts (hydrochloric, formic and amino sulphate acids).

### SOME ADVICE:

#### • PERSISTENT DIRT

For stubborn dirt, it is also possible to use soft brushes with nylon bristles or leave the detergent to act and then rinse thoroughly.

#### • LIMESTONE STAINS

For limescale stains, use a sponge squeezed with warm water or vinegar and leave to act for about 5 minutes before rinsing and drying.

#### • DO NOT DRAIN THE WATER!

Avoid as much as possible letting water and liquids stagnate on the surface of the hob in order to avoid the formation of limescale and other stubborn stains that need to be removed.

#### • BEWARE OF THE STEAM!

The hob must not be in contact with steam for a long time.

In particular, do not open the dishwasher immediately after the end of the washing program and wait at least 30 minutes.

### ■ WHAT IS NEEDED:

- Two soft microfiber cloths
- A neutral liquid detergent

### ■ HOW TO DO:

- To clean your worktop, simply use a soft cloth accompanied by a neutral liquid detergent, carefully rinsing off any product residue.
- Any spills of liquids or substances in general must be immediately absorbed with kitchen paper and then washed with a soft cloth, hot water and a liquid detergent.
- To remove encrusted or sticky substances or grease, grease or water-based paint stains, gently scrape the residue with a dull plastic spatula and wipe with a non-abrasive sponge and a creamy cleaner.
- Rinse well with warm water and dry the surface with a clean cloth.

### ■ WHAT NOT TO DO:

- Do not use bleach, alkaline products, paint thinners, caustic soda and hydrofluoric acid.

### ■ SOME ADVICE:

#### • USE TRIVETS AND CHOPPING BOARDS

For higher protection when using your worktop we suggest using trivets for hot objects such as saucepans, coffee makers, irons etc. Don't forget to use chopping boards for food preparation to avoid direct contact of the worktop with the blades.

#### • INSULATE HOUSEHOLD APPLIANCES

If you have free-standing appliances in your kitchen such as ovens, coffee machines, Thermomix, etc., it is advisable to insulate them so as not to overheat the surface of the worktop, thus avoiding breakage and color alterations.

#### • DO NOT DRAIN THE WATER!

Avoid as much as possible letting water and liquids stagnate on the surface of the hob in order to avoid the formation of limescale and other stubborn stains that need to be removed.

#### • BEWARE OF THE STEAM!

In particular, do not open the dishwasher immediately after the end of the programme of washing waiting at least 30 minutes.



## ■ WHAT IT NEEDS:

- Two soft microfiber cloths
- A specific product for steel or a neutral detergent

## ■ HOW TO DO:

- To clean the stainless steel surfaces of the kitchen, use a soft cloth, warm water and neutral soap, or specific products for steel every day, moving in the direction of the satin finish.
- Rinse thoroughly and dry carefully with a soft dry cloth.

In case of more stubborn stains, such as limestone or greasy residues, clean the surface with:

1. water and vinegar (80% water and 20% vinegar)
2. lemon juice dissolved in water
3. non-abrasive and/or corrosive household cleaners

## ■ WHAT NOT TO DO:

- Drag kitchen utensils and objects that can scratch the surface onto the work surface.
- Clean with corrosive products or detergents, such as acids and halogen compounds (chlorides, bromides, iodides), chlorine-based solutions (e.g. bleach), muriatic acid and acids in general.
- Use knives or sharp tools directly on the hob.
- Leave objects made of ferrous material (stove grids, scissors, cans, etc.) resting on the worktop for long periods because, especially if wet, they could cause stubborn stains.
- Make water deposits stagnate because they could oxidize the surface.

## ■ WHAT IS NEEDED:

- Two soft microfiber cloths
- A neutral cleaner

## ■ HOW TO DO:

- Daily cleaning of stoneware surfaces in the kitchen is very simple. You need a soft cloth or sponge and hot water, possibly a neutral detergent. Then proceed to rinse with plenty of water and dry with a soft cloth or paper towel.
- The earlier the stain is treated, the easier it is to remove.
- If, in the case of persistent stains, you decide to use more aggressive detergents, it is advisable to carry out a test beforehand on a minimal and inconspicuous portion of the stoneware surface.
- For persistent stains, limescale remover, bleach, acetone and ammonia can be used.
- The descaler should be placed in direct contact for a maximum of 10 minutes, then rinsed with water and dried.
- The bleach should only be used to moisten a soft cloth with which to rub the surface for a few seconds. After 2/3 minutes the stain should disappear; if this does not happen, insist on direct contact, taking care to prolong the pose for a maximum of 10 minutes.
- Always rinse with plenty of water and dry. For ink and marker stains, immediately clean the area with trichlorethylene or white spirit, rinse and dry carefully so as not to spread a halo on the surface.

■ In case of more stubborn stains, such as limestone or greasy residues, clean the surface with:

1. **water and vinegar (80% water and 20% vinegar)**
2. **lemon juice dissolved in water**
3. **non-abrasive and/or corrosive household cleaners**

## ■ WHAT NOT TO DO:

- Allow liquid spills such as coffee, red wine, tea to dry.
- Use abrasive cleaners or sponges.
- Drag crockery, pots, knives, appliances onto the hob.
- Cut foods directly on the hob.
- Use products containing waxes which could cause the formation of dull patinas.

N.B. Polished stoneware surfaces are more sensitive to stains, scratches and products chemicals compared to the matt version, while maintaining excellent performance.

## ■ WHAT IS NEEDED:

- Two soft microfiber cloths
- A neutral cleaner
- Magic Sponge

## ■ HOW TO DO:

- To clean your Fenix worktop, it is sufficient to regularly use a cloth moistened in hot water with or without the addition of detergents, knowing in any case that all normal household detergents or disinfectants can be used.
- For special stains or marks, use a melamine foam sponge, also known as a magic eraser.
- If you decide to use a solvent, the cloth must be perfectly clean because it could leave marks which can however be removed by rinsing with hot water and drying.

In case of more stubborn stains, such as limestone or greasy residues, clean the surface with:

1. water and vinegar (80% water and 20% vinegar)
2. lemon juice dissolved in water
3. non-abrasive and/or corrosive household cleaners

## ■ WHAT NOT TO DO:

- Avoid the use of abrasive sponges and metal scourers.
- Avoid using products containing abrasive creams or powder detergents.
- Avoid using products with a strong acid or very alkaline content as they could stain the surface.
- Avoid using furniture polishes and cleaners containing waxes as they tend to form a sticky layer on the surface, to which dirt adheres.
- Avoid using knives or sharp tools directly on the hob, without a chopping board.

## ■ SOME ADVICE:

### • USE TRIVETS AND CHOPPING BOARDS

For higher protection when using your worktop we suggest using trivets for hot objects such as saucepans, coffee makers, irons etc. Don't forget to use chopping boards for food preparation to avoid direct contact of the worktop with the blades.

### • DO NOT DRAIN THE WATER!

Avoid as much as possible letting water and liquids stagnate on the surface of the hob in order to avoid the formation of limestone and other stubborn stains to be removed.

# PRIMOPIANOCUCINE®

Kitchen by you.

Sede PADOVA  
Via Pontarola 1/A  
35011 Campodarsego (PD)

Sede MILANO  
Via De Sanctis 37  
20092 Cinisello Balsamo MI

Sede BRESCIA  
Via Niga 60  
25020 Azzano Mella (BS)