

RECOMMENDATIONS FOR CLEANING YOUR ARREX KITCHEN AND KEEPING IT IN GOOD CONDITION OVER TIME

Keeping your kitchen in good condition over time can be achieved in a few simple steps. By following these useful tips, your kitchen units will continue to look as good as new!

Always use soft, non-abrasive cloths for cleaning. We recommend using microfibre cloths particularly, as these limit the amount of detergent required and, consequently, help to protect the environment.

Avoid using detergents containing abrasive substances or powders, chlorine, solvents, acids or corrosives to protect your kitchen and the environment.

Before using any sort of detergent, we recommend testing on a small part of the door, preferably on the inside. Take note of the result.



Turn on the hood every time you cook (including when brewing coffee or boiling water), to prevent the steam and vapour from damaging the surfaces over time. Wash the metal filters regularly and replace synthetic or carbon filters when necessary. This will ensure your oven hood remains efficient!

Always dry damp surfaces or those with drops or pools of stagnant water immediately, so as to avoid limescale forming. Limescale is corrosive and can leave marks that are difficult to remove.

Only open the dishwasher when it has cooled down completely to avoid excessive heat or vapour escaping and damaging the surfaces or causing the seals to peel away. For the same reason, allow the oven to cool with the door closed.

Clean any surfaces where acids have been deposited immediately (for example citrus juice, tomato sauce, fizzy drinks, wine and vinegar) to avoid corrosion damage. Nonetheless, we recommend cleaning stains straight away, regardless of the type of stain.

HOW TO CLEAN THE DOORS IN YOUR KITCHEN



LAMINATE AND MELAMINE DOORS AND PARTS

Clean the doors with a soft cloth (or a microfibre cloth), dampened with hot water. Dry the surfaces carefully. For stubborn stains or ring marks, use a mild detergent for washable surfaces diluted with water. Dry the treated area carefully.

LACQUERED DOORS AND PARTS

Clean doors with a soft cloth, dampened with hot water. Dry the surfaces carefully. For stubborn stains or ring marks on glossy lacquered parts only, use a mild detergent or soap for washable surfaces diluted with water, or liquid detergents for cleaning glass. Rinse and dry the treated areas carefully.

VENEERED OR SOLID WOOD DOORS AND PARTS

Clean with a soft cloth dampened with hot water. Dry carefully. For an effective but delicate clean, always follow the grain of the wood. For stubborn stains you were not able to remove when fresh, you can also use specific liquid detergents for wood which do not contain wax or polish. After applying, rinse the surface well making sure not to leave any residue. Dry thoroughly with a soft cloth.

LACQUERED GLASS DOORS AND PARTS

Clean doors with a soft cloth, dampened with hot water. Dry the surfaces carefully. For stubborn stains or ring marks, only on the door exterior, use a mild detergent for washable surfaces diluted with water and a soft cloth. Rinse the treated area and dry carefully. The exterior can be treated with liquid detergents for glass.



HOW TO TREAT AND CLEAN THE WORKTOPS IN YOUR KITCHEN

General recommendations

We recommend using soft cloths and sponges and to avoid using steel wool or abrasive pastes.

Never use knives or sharp utensils directly on the worktop; always use an appropriate chopping board.

Do not rest hot pans or coffee pots on the worktop immediately after removing them from the hob, as this could alter the material's properties.

We strongly advise against ironing directly on the worktop, even if protected with cloths.

The high temperatures could irreversibly damage the surface.

Check regularly for any seepage between joins or around the sink.

Avoid leaving pools of stagnant water as they may cause limescale marks to form, which are then hard to remove.

Make sure pans, pots and grills do not hang over the edge of the hobs to avoid causing damage to the worktop and splashback.



LAMINATE AND HPL LAMINATE WORKTOPS

Use a soft cloth, or microfibre cloth, dampened with hot water. Use any standard mild detergent available on the market, taking care to rinse and dry carefully.

VENEERED OR SOLID WOOD WORKTOPS

Clean with a soft cloth dampened with hot water. Dry carefully. Always follow the direction of the wood grain. You can also use specific liquid detergents for wood which do not contain wax or polish. After applying, rinse the surface well, making sure not to leave any residue. Dry thoroughly with a soft cloth.

NATURAL STONE WORKTOPS (MARBLE, GRANITE)

Treat the surface regularly with specific waterproofing substances which are widely available on the market. This will preserve the surface over time. The treatment can not protect the surface against acids. All marks must, however, be removed immediately.

Clean your natural stone surface with a soft cloth, dampened with tepid water only (a microfibre cloth is even better). Use a mild liquid detergent from time to time, taking care to rinse the surface to remove any residue.

ACRYLIC, TECNIPLAN AND ULTRA-THIN STONE WORKTOPS

Clean the surfaces with a soft cloth, a microfibre cloth or a sponge and any standard detergent. Rinse the surfaces carefully and dry fully.

STAINLESS STEEL WORKTOPS

Use a soft cloth and a mild detergent or soap and clean in the direction of the satin finish. Rinse and dry carefully to avoid leaving any limescale marks.

