

YOUR NEW KITCHEN HAS BEEN SUPPLIED BY



CONTRACTS

Telephone: 01706 877877

email: contracts@jjopl.com



CONTRACTS

CONGRATULATIONS!

We hope you are pleased with your new kitchen. We wanted to introduce ourselves and to provide this pack containing instructions for use and some hints and tips for getting the best from and the most out of your new kitchen furniture, worktops and appliances - we hope you find it useful.

JJO Contracts are 'built-in' kitchen specialists; we fit lots of kitchens for people around the country and we recently supplied and fitted your kitchen. We hope it will serve you well for years to come.

We are a long-established specialist built-in furniture company based in the North West of England and install our products throughout the UK.

We provide a very special service to some of the best names in the UK house building industry and are happy to extend that service to people who have acquired one of our kitchens, bedrooms or bathroom furniture.

We design, assemble and install kitchens, bedrooms, studies and bathroom furniture and if you think we could help we would be delighted to discuss your needs and prepare designs with you.

In this pack you will find:

- Instruction Manuals for Appliances
- Useful telephone numbers (mainly helplines for appliance manufacturers)
- Tips for caring for and cleaning the furniture, worktops, glass and appliances.

We are only a phone call or an email away if there is something you are not sure about. Please do not hesitate to call us on the numbers provided in the booklet should you have any queries with your kitchen.

Finally, we are always keen to hear from people using our products - what you think, what you like and even what you don't like. Please let us know, your opinion is appreciated and helps to improve our level of service. Please drop us a line or email us, we would really appreciate the feedback.

We hope you enjoy your new kitchen.

CARING FOR KITCHEN FURNITURE DOORS

If the doors on your kitchen furniture are properly cared for they will last for years and years.

Please note the cleaning method for the type of furniture doors you have; if you use abrasive cleaners not suitable for cleaning your particular door type you risk damaging them and this would affect your warranty.

General (All Kitchen Furniture Doors)

If doors are supplied with a protective film on the face, they must not be exposed to direct sunlight. It is recommended the film is removed as soon as possible.

Dusting - Kitchen furniture doors should be dusted with a soft cloth.

Cleaning - use 5% soap (Liquid soap) 95% water solution, wiping with a damp (not wet) cloth.

Drying - after cleaning, dry with a soft clean cloth.

Cooking splashes should be wiped up immediately using a damp cloth.

DO NOT USE:

Abrasive or aggressive cleaners, bleach or other hypochlorite (chlorine) or silicone based cleaners, multi-purpose cleaners, dilutes, acetone, alcohol, solvent or similar products on the door as this will damage the surface.

According to the type of door you have, some special instructions are supplied.

Foil, Vinyl or Laminate Door Ranges

In addition to the general guidelines supplied:

DO NOT USE:

Wax furniture polish.

Stainless Steel Door Ranges and Stainless Steel Splashbacks

In addition to the general guidelines supplied:

Cleaning - alternatively clean the surface with a proprietary stainless steel cleaner or E-cloth.

Appearance - a light coat of baby oil can be used to enhance the appearance of the door if required.

DO NOT USE:

Wax furniture polish.

Timber Door Ranges

In addition to the general guidelines supplied:

Dusting - Dust with a soft cloth following the grain pattern of the wood.

CARING FOR INTERNAL GLASS PANELS

Caution

The only glass panels we fit are made of toughened glass (Safety glass) or laminated and will withstand higher temperatures and are more difficult to break than normal glass. However, exposure to very high temperatures such as naked flames should be avoided.

Cleaning

Glass surfaces can scratch so please take care to avoid abrasive cleaners or scouring cleaning instruments. The glass panels should be cleaned as any normal glass surface, we suggest you use proprietary cleaning products and follow the instructions carefully to avoid smearing.

CARING FOR LAMINATE WORKTOPS

With proper care and attention, your worktops will last for years and years. Beneath the durable laminate surface, all worktops are made of chipboard. Chipboard hates water and whilst your worktops will be properly sealed against moisture ingress it is vital to protect them, especially at joints and if there are wood or acrylic edges.

To protect all joints, do not use kettles or other small electrical appliances (such as toasters or microwaves) in the immediate area of a joint or directly over the top of a joint. The constant rapid changes in temperature will otherwise cause the joint sealant to breakdown, this could then allow water or moisture to get into the joint causing it to swell and begin to degrade. To protect all post-formed edges, wooden edges, acrylic edges or joints, avoid letting water settle or lie on them. Always wipe off water from these areas as soon as possible.

Wooden edges need to be cared for; monthly waxing and polishing is advisable.

To keep your worktops looking good please clean them regularly with damp cloth, using a mild soapy solution for stains. Rinse with clean water and dry straight away. Tea and coffee stains need to be wiped clean straight away.

Please do not use bleach as this may soften the laminate and cause irreparable damage.

Please do not apply any polish to the laminated surface, this can allow layers of polish to build up, eventually becoming unsightly and dirt-gathering.

Please do not use the worktop directly as a 'chopping board', always use a worktop saver or standard chopping board.

Although worktops are heat resistant it is unadvisable to rest hot pots and pans on them as you won't know the actual temperature of the pan itself and it may cause damage, best to play it safe and rest them on the hob top or pan stand.

CARING FOR COMPOSITE WORKTOPS (HIGH-TECHNOLOGY, SOLID COMPOSITE SURFACE)

With proper care and attention, your worktops will last you for years and years. Beneath the durable solid surface, some composite worktops are made of chipboard. Chipboard hates water and whilst your worktops will be properly sealed against moisture ingress it is vital to protect them, especially at the joints.

To protect all joints, do not use kettles or other small electrical appliances (such as toasters and microwaves) in the immediate area of a joint or directly over the top of a joint. The constant rapid changes in temperature will otherwise cause the joint sealant to breakdown; this could then allow water or moisture to get into the joint, causing it to swell and begin to degrade.

To protect all edges and joints, avoid letting water settle or lie on them. Always wipe off water from these areas as soon as possible.

General Care

General care in preserving the beauty and functionality of composite worktops is as simple as wiping with a warm damp cloth. We recommend Countertop Magic for general cleaning.

Cleaning Stains

Always start by trying the gentlest method. Avoid harsh chemicals.

There are many non-abrasive cleaning materials on the market, which can be used in conjunction with a sponge or if stains persist a Scotch Brite pad. Use circular clockwise motions to remove stains. We mention 3 products here which are available: Bar Keepers Friend, Stahlfix, Cif Active Cream.

Cuts and Scratches

Do not use the composite worksurface as a cutting board - the surface can be scratched and will blunt sharp knives. Always use a cutting board.

Minor cuts and scratches can be sanded lightly with 320 grit sand paper, followed by buffing with a Scotch Brite pad, again using circular clockwise motions. For deep scratches contact us for advice.

Heat

Never place hot pans, dishes or heat producing appliances directly onto the surfaces. Always use a hot pad or trivet to avoid marking the surface. Do not place electrical kettles or coffee percolators over jointed areas.

CARING FOR NATURAL GRANITE WORKTOPS

It will easily withstand the day to day tasks involved in preparing food.

However, in order to keep it in the very best condition and looking great there are some "Dos and Don'ts" to follow.

DON'T

Stand on them, especially when widths are narrow.

Chop meat or vegetables on them. Meat cleavers damage the surface and knives go blunt. Always use a chopping board.

Leave cooking oil, red wine, tea, coffee or other substances that may stain for longer than necessary.

Leave acidic liquids on them, these can damage the polish.

Clean engine parts on them, oil stains!

Leave fish and chip papers on them, again oil can stain.

Use felt-tip pens on them as these will also stain.

Drop glass or chinaware on them, the granite will be fine but everything else will break.

DO

Clean them regularly. A small amount of furniture polish will help to keep the granite worktops spotless and anti-static

CARING FOR QUARTZ WORKTOPS

It will easily withstand the day to day tasks involved in preparing food.

However, in order to keep it in the very best condition and looking great there are some "Dos and Don'ts" to follow.

DON'T

Stand on them, especially when widths are narrow.

Chop meat or vegetables on them. Meat cleavers damage the surface and knives go blunt. Always use a chopping board.

Leave cooking oil, red wine, tea, coffee or other substances that may stain for longer than necessary.

Leave acidic liquids on them, these can damage the polish.

Clean engine parts on them, oil stains!

Leave fish and chip papers on them, again oil can stain.

Use felt-tip pens on them as these will also stain.

Drop glass or chinaware on them, the worksurface will be fine but everything else will break.

DO

Clean them regularly. A small amount of furniture polish will help to keep the Quartz worktops spotless and anti-static.

CARING FOR SOLID WOODEN WORKTOPS

Timber worktops give a kitchen warmth, colour and great texture but they do require on-going care and maintenance. Oiling the timber enhances its appearance and protects the surface from wear and tear.

How to look after your worktop, background information to explain why things are so and explanations of how best to maintain your worktops are provided below.

Construction and appearance

Timber worktops are made from strips or staves of solid wood. These strips are cut, selected, graded and kiln dried to have a moisture level suitable for domestic interior use before they are glued up into one homogenous pane. The process, known as lamination, gives a stable, durable construction. It reduces the natural defects of the wood and ensures a more consistent colour and grain pattern. There will be some pattern, colour and grain difference over the timber surfaces. This is a normal and valued characteristic of the appearance of the wooden product.

Please note that fresh new timber surfaces will weather over time as they are exposed to light. Items left for a period of time in one place will mask the timber which will then show as a lighter area. If this is a problem, items should be moved regularly from place to place to stop the shading from occurring until the surfaces are evenly weathered.

Timber moisture content and cross-grain movement

Timber is a natural material that responds throughout its life to changes in humidity and moisture in its environment. It absorbs or gives up its own moisture until it is in equilibrium with its surroundings. When timber moisture content increases the wood expands; when it dries the timber shrinks. This change, called 'movement', occurs across the grain only. A worktop will become a little wider and narrower respectively. It is a normal characteristic of all timber. We will have designed and installed the worktop with slotted fixings and gaps to accommodate this expansion and contraction.

In use it is very important to avoid sudden large changes in environment humidity and moisture since these put great stress on the mass of timber in the top; the wood needs time to adjust to change.

For example: When the room heating is switched on seasonally, it should be turned up to temperature gradually, over a period of days. This will allow the timber tops to acclimatise properly.

Timber tops should be wiped down with a sparing amount of water - not liberal sloshes of soapy water - and water should never be left to stand on the wooden surfaces.

Guidelines for good use

Here are a few simple guidelines that need to be observed if the timber worktops and their surfaces are to give a lifetime of good service.

Always mop up spills of water and other liquids straight away. Do not allow liquids to stand on wooden surfaces for any period of time. (The finishing oil is water resistant - not waterproof).

Always use pan stands and trivets to protect the timber from rough, hot, wet, dirty pots and pans. Direct contact from iron, steel or copper vessels can also stain the timber surface.

Always use cutting boards to chop and slice food. Do not cut directly onto the work-surface.

Clean the tops with a sparing amount of warm water, a drop of washing up liquid and a well-rung cloth.

It is important that timber surfaces are re-oiled at regular intervals to remain in the same condition as when they were installed.

The time span between oiling is dependent on the degree of use and wear they receive.

For example, a highly worked surface will need re-oiling more frequently than a showroom piece, possibly once a week once installed, gradually working to once a month (See surface care).

At the least, timber worksurfaces should be re-oiled every 3 months.

CARING FOR SOLID WOODEN WORKTOPS CONTINUED...

Surface Care

The surfaces of the timber worktops have been finished with specially formulated oil: 3 coats on faces and edges, 5 coats on endgrain.

The oil is formulated to be safe for the preparation of food, to enhance the wood colour and grain pattern, to provide a durable protective surface over the natural timber structure whilst being easy to look after and restore when the surface becomes worn.

When the top is newly oiled and the surface is in good condition, it will have a sheen on it. Splashes of water will form into properly defined droplets that stand up clearly.

After a period of use the finish will become worn, the sheen will diminish and the surface will become dull. Water will not form into droplets as readily but tend to spread out and wet the surfaces. This is a clear sign that the worktop needs oiling, in fact it is better to re-oil before the surface reaches this condition. The time taken for wear to occur depends on the amount of use the surfaces have had. In any one kitchen there will be a high wear and low wear zones, the former will need more attention than the latter.

The entire kitchen surface should be re-oiled regularly, at the very least every 3 months.

Applying worktop oil

The best time to re-oil is at the end of the day, when the freshly oiled surface can be left overnight without disturbance.

Tops must be clean and dry. Use Rustins 'Danish Oil' or another branded product.

Apply it with a lint free cloth, folded into a pad. Dispense the oil from a bowl or saucer into the areas to be treated.

Apply the oil liberally at first so that it stands and can soak in. Pay particular attention to and work the oil well onto the areas which have had repeated wettings in use, e.g edges and ends, around sink cut-outs, into the drainer grooves, the water stop and areas around the taps.

After 30 minutes, wipe off the surplus oil with a clean cloth and leave it to soak-in and dry naturally overnight.

Several thin coatings applied in this way are far better than one liberal application.

Parched areas may need successive oiling like this to restore the surface finish and sheen.

If the surface develops any roughness after oiling it can be smoothed using a de-nibbing pad. Work lightly in the grain direction only, wipe clean before re-oiling.

Re-smoothing the surface

From time to time the surface may become roughened as successive coats of oil are built up on low use areas.

The build-up can be removed by using a fine nylon abrasive pad and a little worktop oil, work lightly in the direction of the woodgrain until the surface is smooth. Wipe clean with a dry cloth and apply a coat of fresh worktop oil as detailed above.

Repairs

Over time with even the most careful use of the timber worksurfaces, worktops are going to acquire some cuts, scrapes, chips and stains. The minor ones will become blended-in under successive coats of worktop oil during normal maintenance.

More serious blemishes can be smoothed out and re-finished. Make sure that the worktop is totally clean and dry. Use 100 grit abrasive paper, then ISO grit paper and work in the direction of the grain only with long firm strokes to gently sand the damage out. Sanding removes the oil surface finish along with the darker, weathered top layer of wood to leave a lighter coloured, dished area. Take care not to sand deeper or farther than is necessary. The worktops mature colour will start to come back when the oiling process is started (3 coats on faces and ends, 5 coats on endgrain) and will continue to recover within a few months to blend with the overall weathered colour of the timber.

Severe damage, judging to be too deep and too extensive to sand out as above can be repaired in a variety of other ways. Talk to an experienced joiner or cabinetmaker about how they could repair the damage, by cutting it away in order to get a fresh piece to restore the surface and edges.

CARING FOR STAINLESS STEEL SINKS

Day to Day

Stainless steel is widely used for catering and domestic kitchen equipment because of its strength, its ability to resist corrosion and its 'easy cleaning'. Stainless steel is often taken for granted but routine cleaning will help keep it looking good and help it last longer.

With a stainless steel sink, after use wipe the bowl and drainer with a soft damp soapy cloth, rinse with clean water and dry with a soft dry cloth or towel.

In hard water areas, an application of Cif will avoid the build-up of a dull film of limescale, again rinse thoroughly afterwards and dry.

Although stainless steel is extremely durable, it can be scratched by hard or sharp objects, please take extra care when using them.

For really stubborn dirt or burnt-on grease, a nylon scouring pad may be used with the cream cleanser. Avoid 'wire wool' pads, unless they are made of stainless steel. Rinse with clean water afterwards and dry as above.

DO NOT USE harsh abrasive or scouring materials. They will scratch the surface and damage the appearance.

Avoid wire brushes, scrapers or contaminated scouring pads.

If the stainless steel has a directional polished grain, any cleaning, especially with abrasives should be carried out along this grain, not across it.

After use, always remove wet cleaning aids (such as cloths, pads, containers) to avoid formation of water marks/stains.

After cleaning always rinse thoroughly with clean water and where possible, dry surface with a soft dry cloth or towel.

Discolouration and Heavy Staining

Staining of stainless steel in most cases is due to something being deposited on the steel rather than an attack on the material itself.

The most common cause of staining is the build-up of a thin film of limescale on the sink surface, often first seen as a rainbow effect. The build-up of such a film can be avoided by drying the surface of the sink after use as described above. However, should such a film appear, it can be readily removed with a soft damp cloth and Cif. To remove the film, apply the Cif neat and rub vigorously with a damp cloth along the length of the sink surface. After cleaning rinse thoroughly with clean water and dry.

With regular cleaning, stainless steel will last and look good for years and years, however if it is not properly maintained the surface can deteriorate.

The two most common types of deterioration, particularly on stainless steel sinks are rust marks and pitting of the surface.

Rust Marks

When this type of deterioration occurs it is unlikely that the marks are rusting of the stainless steel itself (similar marks can be found with both porcelain and plastic sinks). The rust marks are more likely the result of small particles of ordinary steel which have become attached to the surface; these have subsequently rusted (in the damp environment of the sink). The most common source of contamination is wire wool scouring pads.

Carbon steel utensils and old cast iron water supply pipes, or even the use of wire wool during installation can also be the source.

These brown marks are only superficial stains, they won't harm the sink. They should be removable using a soft damp cloth and a multi-purpose cream cleaner. Occasionally it may require a proprietary stainless steel cleanser to return the surface of the sink to its original condition. (Solvol-Autosol/Solvol Autochrome, Silvo).

To avoid re-occurrence of any 'rust-staining' it is important to remove the source of the contamination.

CARING FOR STAINLESS STEEL SINKS CONTINUED ...

Pitting

Another form of deterioration which occasionally occurs is pitting. In the most extreme cases this may lead to penetration of the metal. The reason for this can usually be traced back to certain household products.

For example:

Bleaches

Most common domestic bleaches/sterilising solutions contain chlorine in the form of sodium hypochlorite. In high concentrations bleach will attack stainless steel causing pitting of the surface. They should always be used in the strengths prescribed by the manufacturer and should be thoroughly rinsed off with clean water immediately after use. All cleaning agents containing hypochlorite are unsuitable for long term contact with stainless steel and, even when used in the highly diluted form can cause pitting. It is not advisable to soak fabrics in these solutions over long periods (e.g Overnight) when in contact with the stainless Steel.

Silver Dip Cleaners

These are particularly harmful as they contain strong acids which can very quickly cause discolouration and pitting. If this type of cleaner comes into contact with the stainless steel it should be rinsed off with clean water straight away.

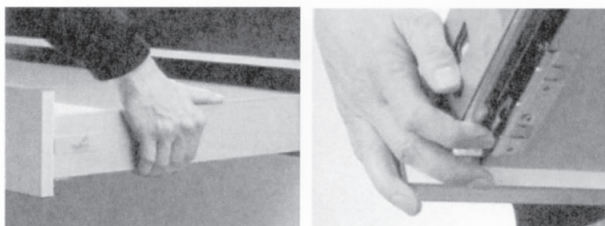
Foodstuff

In general stainless steel is resistant to all foodstuffs in common use. On odd occasions such as when concentrated salt and vinegar mixtures remain in contact with the stainless steel for a long period, surface marking can result. The stainless steel surface should be washed down immediately after food preparation.

Acids

When equipment is used for purposes other than foodstuff e.g Photographic processing, it is important to wash off all traces of the solution straight away. Strong acids such as sulphuric and hydrochloric are very corrosive and should not be allowed to come into contact with stainless steel.

DRAWER BOX ASSEMBLY AND ADJUSTMENT

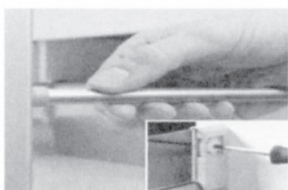
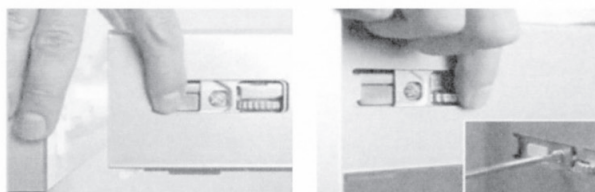


It couldn't be easier - The drawer is fitted simply by positioning it on the runner and pushing it into place. It is automatically connected to the runner by two catches.

Removal is just as easy: the catches are pressed in while pulling the drawer forward.

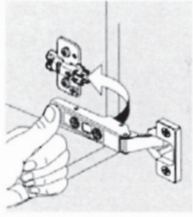
Fitting and removing front panels without the needs to tools - Readily accessible, the blue button makes easy work of removing the front panel.

Fast and accurate, easily adjustable front panel - a practical thumbwheel is provided for adjusting the front panel height by +2mm for easy, accurate adjustment without the need for tools. Performed on one side only, side adjustment for +1.5mm is equally as straightforward.



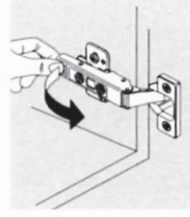
Adjusting the front panel on pan drawers- Toolless height adjustment and straightforward side adjustments are complemented by the ease of adjusting the front panel tilt, without the need for tools simply by twisting the railing tube or adjusting the screw in the Design Side adapter.

HINGE ATTACHMENT AND ADJUSTMENT



DOOR INSTALLATION

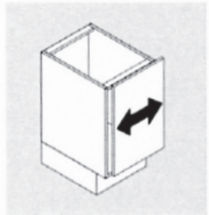
To install, place the hinge on the mounting plate and push the back of the hinge arm down with the finger pressure. The 'Click' confirms a secure attachment.



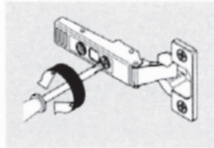
DOOR REMOVAL

Release the lever under the hinge arm to remove from the back plate.

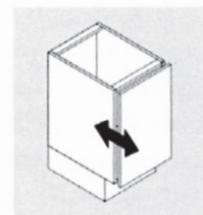
SIDE ADJUSTMENT



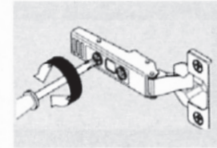
Rotate the front screw to increase or decrease the door overlay(+/- 2mm)



DEPTH ADJUSTMENT

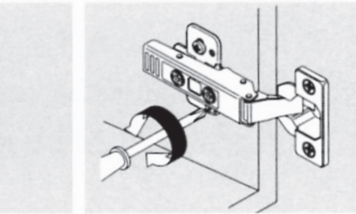
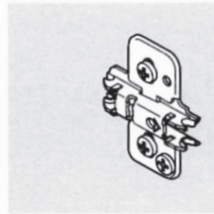
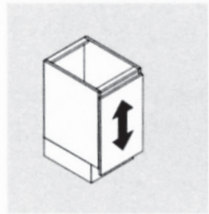


Rotate the rear spiral tech cam screw to adjust the door position (+3/-2mm).



For CLIP hinges, loosed the rear screws on all hinges, adjust and retighten.

HEIGHT ADJUSTMENT



Rotate cam screw on the mounting plate to adjust door position (+/-2mm).

APPLIANCE WARRANTIES

Appliances are covered by a separate warranty, it is much more beneficial to you if you deal directly with the appropriate manufacturer as we are unable to confirm an engineer appointment for convenient access to your premises.

Useful Telephone Numbers

Instruction Manuals for your appliances have been placed into this pack.

All manufacturers encourage you to read their instructions carefully, even if you are familiar with their products or similar products. We want you to get the very best from them and be able to use them easily and safely. All appliances are supplied with a manufacturer's full guarantee however please ensure you read their terms carefully and register your appliances with the appropriate supplier where requested to do so.

Below are the telephone numbers of our main appliance manufacturers and partners.

Manufacturer Telephone Numbers

AEG: 03445 610 643

Blanco: 01709 819 077

Bosch: 0344 892 8979

Candy: 03444 995599

Caple: 0117 938 1900

CDA: 01949 862 012

Electrolux: 03445 613 613

Elica: 01252 351111

Franke: 0161 436 6280

Fisher & Paykel: 08000 886 605

Hoover: 0344 995599

Hotpoint: 03448 224 224

Indesit: 03448 224 224

Kompact: 0844 800 1128

Liebherr: 03330 147 888

Miele: 0330 160 6600

Neff: 0344 892 8989

Quooker: 0207 923 3355

Rangemaster: 0800 804 6261

Siemens: 0344 892 8999

Smeg: 0344 557 9907

Vado: 01934 744 466

Zanussi: 03445 610 645

Zip: 08456 005 005

APPLIANCE STATEMENT

PRIOR TO COMPLETION/OCCUPATION

ALL APPLIANCES, sink and taps are covered by a minimum manufacturer's 2 year labour and parts warranty.

JJO Contracts supply the appliances, sinks and taps as specified by the developer on a supply and **dry fit only basis**.

As services are not live at the time of the kitchen installation, the commissioning of all appliances is the responsibility of the developer or their main contractor or M&E contractor **prior to handover**.

It is imperative that all appliances are connected and run through a cycle or tested before handover to the purchaser. If a fault is found, it is the responsibility of the developer to contact the relevant service agent to arrange an engineer visit on site (the relevant service numbers are in the JJO Contracts delivery pack).

Please note, a faulty appliance cannot be exchanged without an engineer's authorisation and must not be removed, under any circumstances, prior to the manufacturer's inspection taking place.

AFTER COMPLETION/OCCUPATION

If the homeowner discovers a fault after occupation, it is their responsibility to contact the relevant service company to make a mutually convenient appointment. It is not possible for JJO Contracts to make this appointment on their behalf as we would not be able to commit the homeowner to an appointment date and time.

A faulty appliance cannot be replaced without an engineer's authority to do so.

JJO CONTRACTS

Telephone: 01706 877877 email: contracts@jjopl.com