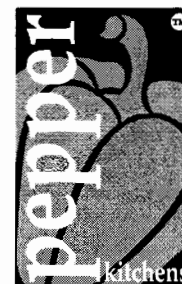


# Care of your new pepper kitchen

IMPORTANT DOCUMENT PLEASE RETAIN FOR FUTURE REFERENCE.

Landmark Place - Central Core, Plot 76  
Churchill House  
Churchill Way  
Cardiff  
CF10 2HD



Station Road  
Warboys  
Cams. PE28 2TH

27 February 2002

Dear Homeowner

KITCHEN REFERENCE      CB891/4 PLOT 76

We trust you are pleased with your new Pepper Kitchen and will enjoy many years of use.

To ensure you are aware of certain aspects of caring for your kitchen we offer the following information which we would ask you to take time to read.

## APPLIANCES

The purpose of this section is to record the details of the appliances that Pepper Kitchens have supplied and fitted and to make sure you have the appropriate service contact telephone numbers should you need them in the future.

### The appliances in your kitchen are:

	Service Tel.
/Blanco BE/C90/1019 90cm glass chimney hood	0181 450 9100
/Blanco BE/REC-1019 filter	0181 450 9100
/Electrolux EOB966X single oven	0870 592 9929
/Electrolux ER6334U build-under fridge with ice box	0870 592 9929
Electrolux ceramic hob EHP600K	0870 592 9929

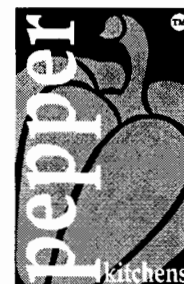
## LIGHTING

If your kitchen has under cupboard lighting you will eventually need to replace the bulbs. You will need 10w-halogen bulbs which are standard items and should be readily obtainable from any well-stocked electrical retailer. May we recommend you take a bulb along with you to ensure you achieve an exact match to the original supplied with your kitchen.

### IMPORTANT SAFETY NOTES

- 1) Please ensure you switch off the power when replacing a bulb.
- 2) Push the new bulb firmly into the light fitting, taking care not to touch the bulb with your fingers (i.e. use a piece of tissue or cloth). Loose bulbs can cause flickering and overheating.
- 3) Ensure at least 100mm clearance around each light fitting. Any items placed closer than 100mm can cause overheating and/or scorching.

# Care of your new pepper kitchen



## GENERAL CLEANING

All surfaces in your kitchen have been developed to give long lasting service in a normal domestic environment. The manufacturers' recommended effective cleaning requires an initial solution of hot water and everyday domestic detergent followed by a wipe with a clean damp cloth. Use of excessive amounts of water will put components (particularly doors) at risk of unnecessary deterioration. Working surfaces and hot plates may occasionally require a stronger solution, but please be sure to use a non-abrasive liquid cleaner applied with a cloth NOT a metal scourer. Please test your chosen cleaner and method on an area that is not seen before using it more generally to prevent any unsightly damage

## LAMINATE WORKSURFACES

If your kitchen worktop has a Laminate surface it is capable of withstanding a maximum temperature of 180 deg C. As hot items taken straight from the hob or oven can exceed this figure they should not be placed directly onto the worktop without additional protection underneath. Electrical appliances which get hot in use such as kettles and toasters should also not be placed directly over joints in the worktop

## GRANITE WORKSURFACES

If your kitchen has been supplied with a granite worktop we recommend using warm soapy water as a day to day method of removing everyday spills and finger marks. However spillages such as wine, cooking oils, grease, or acidic substances (e.g. vinegar) should be wiped clean as soon as possible and not left in contact with the granite for prolonged periods of time. Granite is highly heat resistant and hot pans can be placed directly onto the surface for short periods of time. Please do not be concerned if your granite has variations in colour and veining. This is a natural characteristic and is part of the natural beauty of granite when used as a worktop material. It will not affect its performance as a worktop surface.

## BLACKSTONE WORKSURFACES

If your kitchen has been supplied with a Blackstone worktop this has been made from selected Black Granite chippings. To clean the surface the manufacturers of Blackstone recommend "Astonish Oven and Cookware Cleaner" which is manufactured by The London Oil Refining Company Ltd., Valley Mills, Meanwood Road, Leeds, LS7 2JL. Tel 0113 262 5206. [www.astonish.co.uk](http://www.astonish.co.uk) and The John Lewis Partnership are current stockists

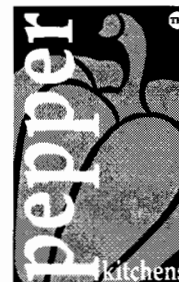
## EXCESS WATER ON ANY SURFACE

The life of seals, joints and edges which come into contact with water will be significantly extended if excess water is removed immediately.

## SOLID BEECH WORKSURFACES

Should your kitchen include an area of beech worksurface you will appreciate the appeal of this natural material lies in its inherent warm textures and variety of grain patterns and colour. Ongoing care and oiling of the timber enhances its appearance as well as protecting it from wear and tear. For specific care details please refer to the after care pack supplied with your kitchen. It contains a guide which explains how to use and look after your beech worksurface and the best way to maintain its life in the future. There is also a starter pack of the care material you will need which is referred to in the guide.

## *Care of your new pepper kitchen*



### HINGES AND DOORS

Keep hinges clean and sparingly apply a light oil onto knuckles joints annually. Do not swing the doors beyond the extent of their hinge opening capacity as this can strain and weaken the moving parts. Some minor adjustments may be necessary from time to time to maintain door alignment.

### DRAWERS

Each drawer is designed with a maximum loading capacity of 30kg. The life of you kitchen drawers will be lengthened significantly if you work within this limit and can be damaged if exceeded. Runners should be kept clean and again oiled lightly on an annual basis to keep rollers running smoothly.

### STAINLESS STEEL

If you kitchen has been supplied with a Stainless Steel sink, oven hob or splashback we recommend giving them an occasional facelift with the excellent general purpose cleaner "Bar Keepers Friend" which is manufactured by Homecare Products London SW18 4JQ, tel 020 8871 5027 and is available at supermarkets such as Sainsbury's and Safeways. We also recommend that you treat yourself to a special cloth designed to polish special surfaces, such as Brushed Steel "E-Cloth" which is manufactured by Enviroproducts Ltd, Tumbidge Wells, Kent TN1 1XP Tel 01892 548933 and available at John Lewis, Selfridges, Alders, Comet, Jewsons and Scottish Power.

### AFTER SALES SERVICE

We are pleased to make available services of our After Sales staff to all owners of Pepper Kitchens. We are proud of the design, quality and construction of our kitchens and hope you will have many years of enjoyable use.

We understand each customer has different requirements from their kitchens and you may well like to add to, upgrade or eventually replace your kitchen over a period of time. If this is the case and you would like additional units or maybe a breakfast bar to match your worksurfaces or additional accessories (eg cutlery inserts) please call 01487 826000 and ask for After Sales. When you make a call it would be very helpful if you could have the following information ready to help us process you enquiry efficiently:

1. The name of the original development and the original plot number
2. The name of the builder/developer
3. The date you moved into your house
4. If possible, the name of the range of units.

You will also need to consider how you are going to fit your extra items. Please also bear in mind that we make all our own units to order and, depending on the complexity of you order, delivery may take up to 5 weeks. May we also make you aware that Pepper cannot always guarantee to maintain availability of superseded ranges but will make every effort to help. Please do not hesitate to call if you believe we can help.

Yours sincerely

Pepper Kitchens