

USER MANUAL



La qualità SCIC è certificata
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The Kitchen

Kitchens are a particularly aggressive environment, mainly due to food preparation and the consequential presence of smoke and steam. Every kitchen is the area that tends to get most dirty in any house; therefore, its tidiness and hygiene require special attention and care. Some of the appliances present in the kitchen (such as draining racks, sinks etc.) can become a breeding-ground for germs, dirt and oil stain, which could then become hard to remove. As a good practice, you should put attention to several little daily operations that can preserve your furniture in good condition over a long time, if followed correctly. This manual includes a few tips and simple rules to follow in order to maintain your kitchen as beautiful as it was on the day you bought it.

Purchase

The moment you purchase your new kitchen is arguably the most important step, as you need to make accurate choices, visualizing a furniture set designed around your needs and habits. It is fully legitimate to carry out an appropriate

aesthetic evaluation to suit your taste; however, you should not forget the necessary functional and qualitative evaluations, to make sure that your furniture will remain in good shape as long as possible. First, you should choose a kitchen whose characteristic are designed to provide the utmost hygienic conditions and ease of cleaning. Choosing the right overlays is essential, especially if you have children in the house. Try to avoid materials that can be scratched easily, as each scratch could become a cradle for dirt, getting darker over time. As a result, besides being unhygienic, scrapes could end up being anti-aesthetic as well. Furthermore, you should try to evaluate the amount of time that you could possibly dedicate to cleaning. For example, most people would prefer materials that will not emphasize fingerprints, or smooth surfaces that will not collect dirt.

Cleaning and Preservation

Scic's guide to "Cleaning and Preservation" provides recommendations regarding all the materials that form a Scic kitchen. Inside the guide, you will find instructions on how to clean each one of your kitchen's surfaces. The "Cleaning and Preservation" guide will be handed over to the consumer along with the kitchen.

GOOD PRACTICES FOR YOUR KITCHEN'S MAINTENANCE

Protective Film

We recommend removing the protective film applied on the shutter doors, either upon receiving your kitchen or within two weeks at the latest. Please note that removing the film after several months could damage the shutters' finishing.

Cooking Steam

We highly recommend turning on the extractor fan during every cooking operation, as the rising steam could ruin your shutters over time.

White Goods Vapor

If possible, we recommend opening the oven and the dishwasher once they have cooled down, to prevent the nearby parts from being exposed to the resulting hot vapor cloud.

Water

We recommend checking for possible water leaks, drippings and infiltrations periodically. If present, please call a specialized technician promptly. Do not let water become stagnant behind the kitchen sink, as it could infiltrate below the upstand, while potential splashes dripping along the wall could infiltrate the rear part of the upstand. Finally, especially if the sink is at the end of the composition, watch out for water flowing along the side border.

Heat

Do not put pans, coffeepots or any hot item coming from the burner over your worktops. Moreover, pay attention to huge pots that could reverberate heat towards the surrounding surfaces, especially if they are too large and stick out of the cooking surface.

Light

Over the long period, you should take into account a natural variation of shades and colors, due to the natural variability of any construction material when exposed to direct sunlight.

Stain

All materials can be stained due to a certain degree of micro-porousness that allows liquids to enter their structure. Such porousness varies from one material to the other, as well as from one finish to the other. In any case, we advise you not to leave dirt stagnating on the surfaces, as marks or rings would be more likely to occur. It is important to remove stains from the kitchen counter in a timely manner. Moreover, it is useful to know that acidic products such as lemon, vinegar or even wine can corrode stone and materials such as marble.

Scratch Resistance

Please bear in mind that although some surfaces are considered scratch proof, there can actually be no surface that is absolutely immune to scratches. In fact, every material can be scratched by harder or equally hard materials.

Bruise Resistance

Pay attention to any tool falling onto the counters. Heavy, sharp or pointed items falling from kitchen

cabinets onto the kitchen surfaces are among the most frequent causes of dents and scratches.

Wooden Surfaces

Wooden or veneer shutters are treated with the best possible varnishes. Nevertheless, these products are not able to ward off damages due to infiltrations and drippings: bear in mind that excessive humidity or dryness can damage your furniture.

Electrical Appliances

All of the electrical appliances installed in our kitchens are the result of an accurate selection among the most important brands on the market, including: AEG, Ariston, Bosch, Foster, Franke, Indesit, Rex, Scholtès, Siemens, Smeg, Whirlpool, Miele, Gaggenau and so on. Besides providing a warranty on their products, (EC certified), these brands offer a widespread assistance network. As for usage and maintenance, we recommend following the specific instructions provided by the producer.

WARNING

Please refer scrupulously to what prescribed by the producer in the respective owner manual of each electrical appliance. If you need any maintenance or repair service, please contact directly the producer authorised assistance centre, whose contacts numbers are included within the manuals and the warranty certificates.

In case of replacement or integration of the current appliances, we highly recommend purchasing elements that can be installed and built-in directly by our company: a wrong installation, as well as choosing an unsuitable appliance model not tested by Scic, could compromise its correct operation and damage the furniture.

Furthermore, positioning electrical appliances inside your house should not be a casual operation. Instead, it should be rationally studied in order to obtain the best possible operating conditions and ease of use.

GENERAL RECOMMENDATIONS

Please bear in mind the following list of good practices:

- Check your electrical system periodically, especially the efficiency of grounding.
- Switch off and possibly unplug the power cord before carrying out any maintenance operation on your electrical appliances.
- Do not switch on or touch electrical appliances while bare-footed or on a wet floor. It is highly recommended not to use adapters and multiple sockets.

In order to avoid possible overheating and short circuits, the appliance's plug should be the only one connected to the socket. It is a good practice to install a general residual-current circuit breaker for your kitchen's electrical system, connected in turn to a single safety switch for each electrical appliance.