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O F K I T C H E N D E S I G N

Roundel
KITCHENS

Kitchen Guide

Introduction

RML Group is one of the UK's premier suppliers of quality fitted kitchen, bedroom and home office furniture to the house building industry.

A family-owned business with over 50 years' experience working in this sector, we successfully supply from our manufacturing facilities in the North East of England. Substantial investment in new product sourcing, modern technology and manufacturing techniques, plus a talented and passionate workforce, have enabled RML Group to remain at the forefront of our industry. You can therefore be assured that we have manufactured your new kitchen with great care and to the highest standards.





Kitchen Guide

Your new kitchen should provide you with many years of enjoyment with the minimum of maintenance. This guide will help you care for your new kitchen and keep it looking pristine for longer.

2 Year Guarantee

Your kitchen is covered against faulty materials or workmanship for a period of 2 years. This excludes product that has been subject to misuse, neglect, damage or general wear and tear.

If you encounter any issues with your kitchen during this period, you should report these immediately to your builder. Your builder will then contact the appropriate RML Group regional office to commence the remedial.

Additional Units

If you would like to purchase additional units or spare parts for your new kitchen, please contact our Homeowner Sales department via the online webform found at

<https://www.roundelkitchens.co.uk/new-build-homeowners>

You will need to quote the name of your builder, site name, plot number and the reference number on the back page of this guide.

Please note, your order is provided on a SUPPLY ONLY basis, so you will need to arrange your own kitchen fitter to install the items for you.

When planning your order, please ensure you have the correct measurements, as we are not able to offer a design and measure service for additional units. If required, your kitchen fitter should be able to help you with this.



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10 Helpful Tips

1. **Doors & drawers out of alignment**

Kitchen unit doors and drawers will “move” from the day they are installed until the time you enter your property and subsequently at the point you change weight loads within your drawers and cup boards. Simply follow the instructions within this kitchen guide – please refer to Pages 6 - 11.

2. **Marks on sinks**

Your sink is made of a material that will pick up scratches and marks in everyday use. Simply follow the instructions as recommended by the manufacturer within this kitchen guide – Page 18. For stainless steel sinks please apply a proprietary stainless steel cleaner/polish with a soft cloth (As tonish works well) and for composite sinks (a little spot of bleach in water works great).

3. **Scratch marks on doors**

Your kitchen doors and drawers should never been cleaned using abrasive cleaner or cloths and most definitely never on glass. For more information please refer to the instructions within this kitchen guide – Page 12.

4. **Scratch marks on stainless steel panels and appliances**

Stainless steel products will by nature pick up these types of markings. Simply follow the instructions as recommended by the manufacturer within this kitchen guide – Page 19. The best ways to avoid such marks are e-cloths and conditioning oils.

5. **Pelmet & over counter lights not working**

Often when replacing these, they are not replaced with the correct size and wattage of bulb; please always ensure this is the case. If halogen lights then please take great care to ensure you do not touch the glass when replacing as this shortens their life span, for more detail please refer to Page 21 within this kitchen guide.

6. **Extractor hood not working**

Often when the bulb on an extractor ‘blows’, the fuse within the socket also ‘blows’. So, before reporting this, please first check the fuse within the plug. For more detail, please see Page 20 in this kitchen guide.

7. **Worktops swelling at joints or at the sink area**

To protect your worktop from water ingress, all joints are sealed with Unika TopSeal, which is water proof and flexible once cured. Sink and hob cut outs are sealed with a hardwearing high modulus sili cone. For more details please refer to Pages 13 – 16 in this guide.

8. **Swollen or peeling doors and drawers caused by moisture or heat penetration**

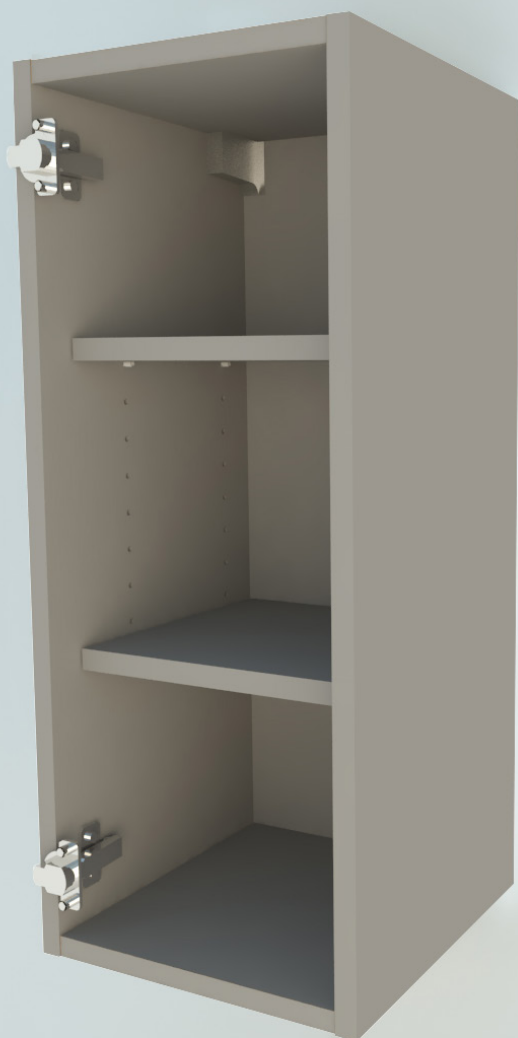
The positioning of kettles and toasters can have a detrimental effect on kitchen product. Please ensure that the heat from the toaster and the hot moisture from the kettle are directed away from your kitchen doors and drawers. Another common reason for this complaint is the incorrect following of the manufacturer’s instructions when cooking and grilling. Most manufacturers will recommend you grill with the oven door closed and indeed after cooking you allow the oven to cool with the oven door closed to protect both your kitchen doors and drawers.

9. **Rust spots on stainless steel bowls**

Stainless steel does not rust. If you have rust marks, the most common cause is wire cleaning pads. When cleaning small particles of the pad can break free and appear as rust marks on your sink. Apply a cream cleanser with a soft damp cloth and rub gently. If the mark is more stubborn then apply a stainless steel proprietary cleaner. For further information please refer to Page 18.

10. **Leaking taps**

This is very common in new homes and often the result of debris in the water system. This usually clears after a few days, however please contact your builder for advice if the problem persists.



Base & Wall Cabinets

Your RML kitchen cabinets are manufactured using Melamine Faced Chipboard (MFC). Due to their resistant and hygienic surfaces, they require little maintenance and are generally easy to clean. Cabinets are not resistant to water and will swell if wet, so any spillage should be dried immediately. Such damage is not the fault of the product and as such, would not be covered by your warranty.

For light, fresh soiling, clean with a paper towel or a soft, clean cloth (dry/damp). For normal soiling, clean with a soft, damp (not wet) cloth with a little liquid soap. Do not use any abrasive cleaner or strong chemicals such as vinegar, acetone, alcohol, bleach, washing powder, chlorine, polish, furniture cleaner or steam cleaning equipment. Dry the surface with a clean, absorbent cloth or paper towels.

Adjustable Shelves

Your cabinet shelves are adjustable to suit your needs. We recommend that when loading items into your kitchen, you do so by placing the heaviest items on the floor of your base cabinets, with lighter items on the adjustable shelves. This would also apply to your wall cabinets, which are hung and secured to the wall by means of a metal plate system. We recommend that heavy items are not placed in wall cabinets for access and safety reasons.

We further recommend that you evenly distribute the items placed within your base and wall cabinets. Uneven distribution can cause slight distortion of the cabinet causing the frontal to move and place it out of alignment.

Drawers

Please do not overfill drawers, as runner failure will be likely when loads are greater than the limit stipulated.

RML standard drawers and pan drawers – 25kg weight limit.

Blum Antaro drawers – 30kg weight limit.

Blum Legrabox drawers – 40kg weight limit. *70kg for large height pan drawers (241mm high box sides).

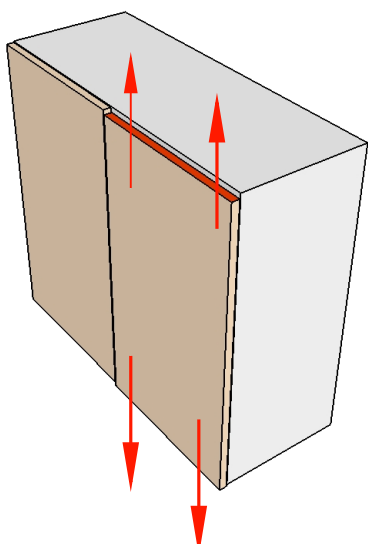


Adjustable Legs

The base units in your kitchen stand on adjustable plastic legs. These allow for uneven floors and offer protection against moisture ingress from the floor.



During the life of your kitchen, the door and drawer frontals may become misaligned and require adjusting. This is a simple operation and is easy to carry out using a pozi drive screwdriver (see details on following pages).

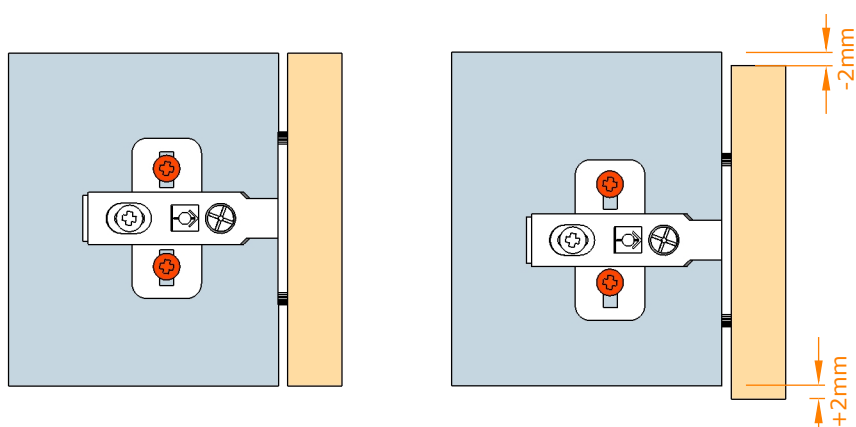


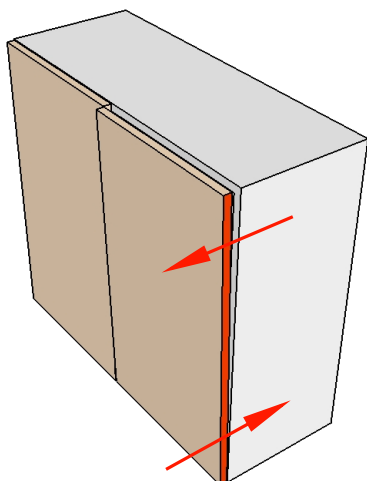
Roundel Hinge Adjustment

*Please remove hinge cover plates to access screws.

Height adjustment with Roundel snap-on mounting plates

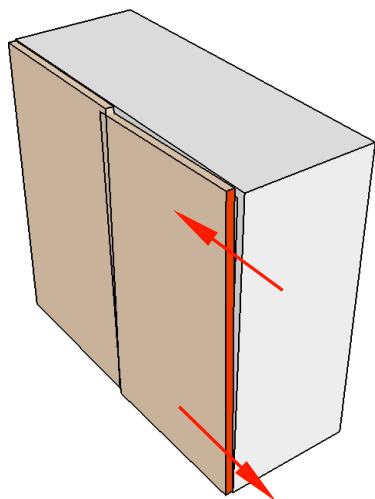
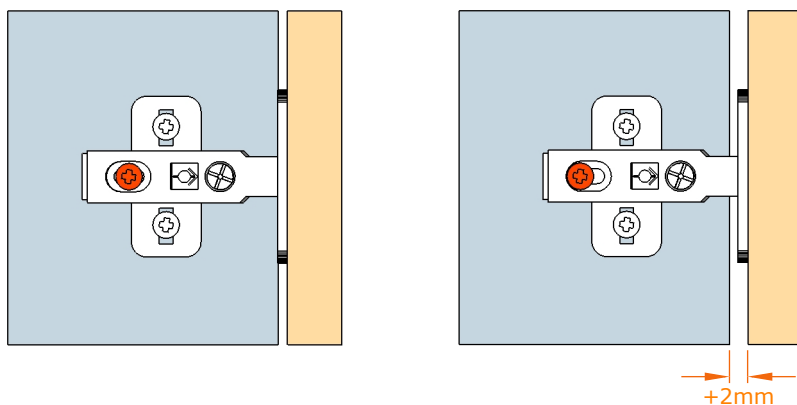
By loosening the 2 fixing screws highlighted in orange, it is possible to adjust the door vertically by +2mm or -2mm. The oval holes allow the mounting plate to slide freely in both directions. Finally retighten the screws.





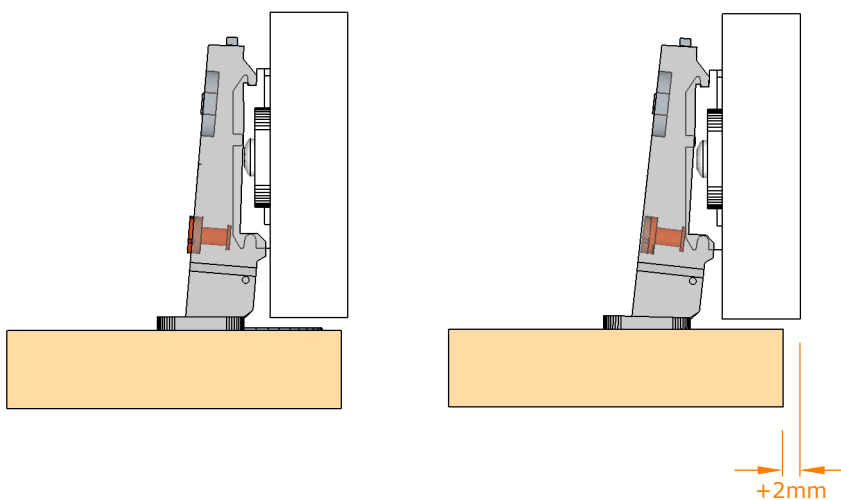
Front to back adjustment with Roundel hinges

By loosening the adjusting screw highlighted in orange, it is possible to adjust the door frontally by +2mm. The oval hole on the hinge arm allows the hinge to slide freely. Finally retighten the screws.



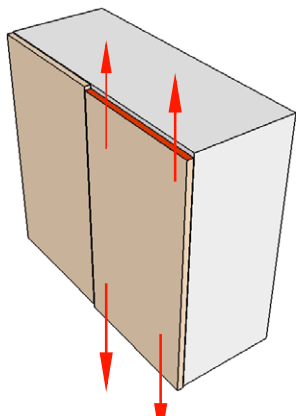
Sideways adjustment with Roundel hinges

Sideways adjustment of the door is done by using the screw highlighted in orange. The adjustment screw operates in conjunction with the inner leaf of the hinge arm. The door moves in only one direction, parallel to the carcass and without a gap developing between the door and the carcass. No further adjustments are necessary.



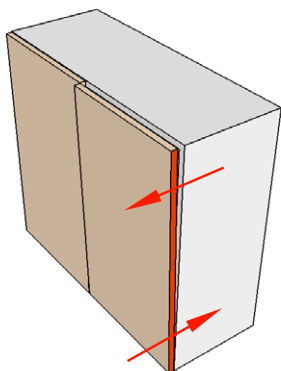
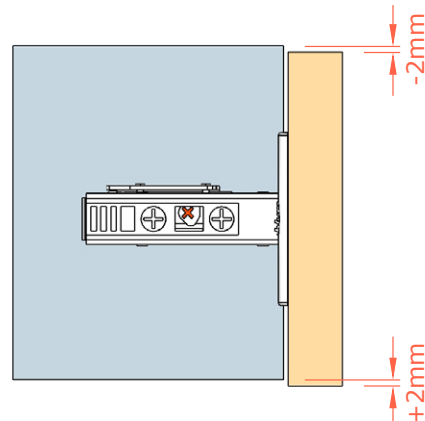
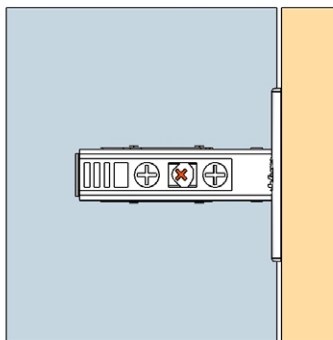
Nixons Hinge Adjustment

*Please remove hinge cover plates to access screws.



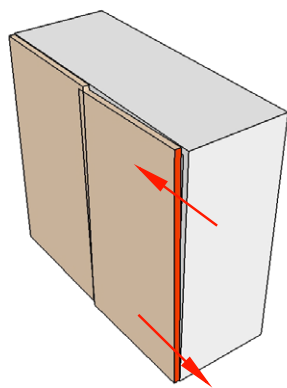
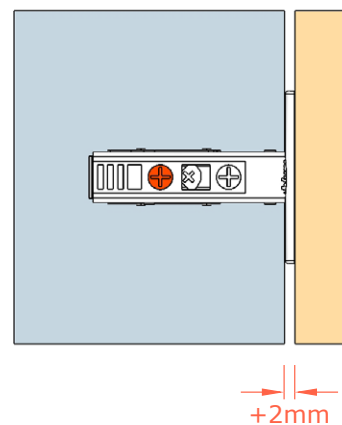
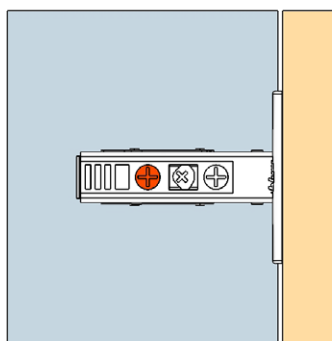
Height adjustment with Nixons in-line mounting plates

By adjusting the cam screw highlighted in orange, it is possible to adjust the door vertically by +2mm or -2mm.



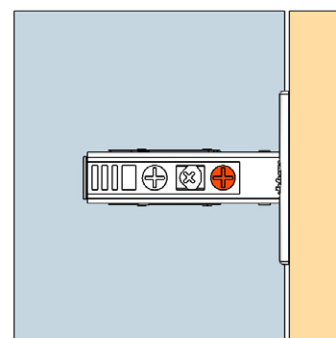
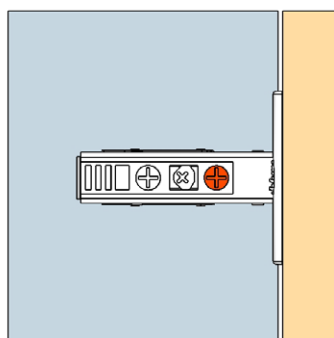
Front to back adjustment with Nixons hinges

By rotating the rear cam screw highlighted in orange, it is possible to adjust the door depth by +2mm.

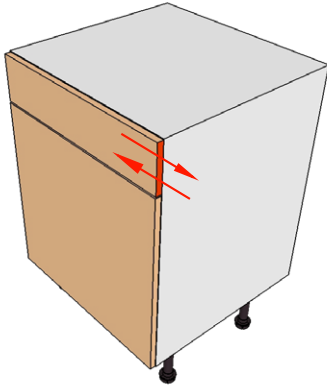


Sideways adjustment with Nixons hinges

Sideways adjustment of the door is made rotating the cam screw highlighted in orange. This increases or decreases the overlay of the door on the carcass.

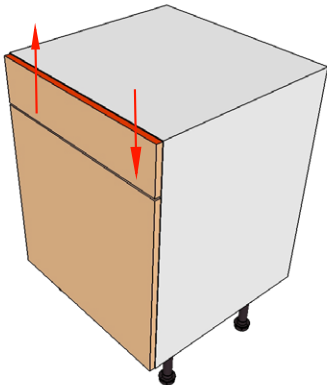
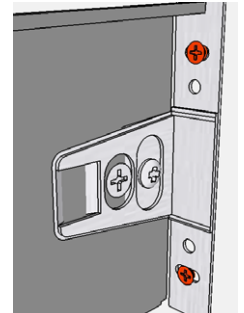
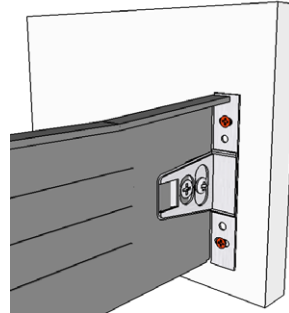


Drawer Adjustment | *Standard*



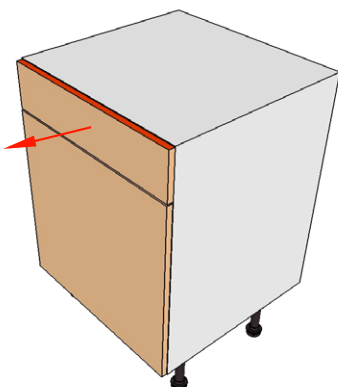
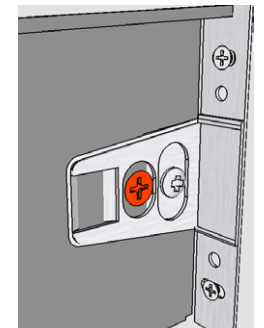
Sideways adjustment with RML standard drawer box

Sideways adjustment of the drawer front is done using the screws highlighted in orange. It is possible to adjust the drawer front horizontally by +1.5mm or -1.5mm. The oval holes allow for the drawer front to slide freely in both directions. Finally retighten the screws.



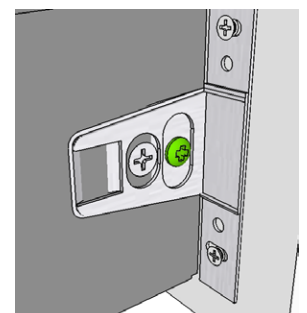
Height adjustment with RML standard drawer box

Height adjustment of the drawer front is done by using the screw highlighted in orange. The adjustment screw operates in conjunction with the front fixing bracket and drawer box side. It is possible to adjust the drawer front vertically by +1.5mm or -1.5mm. No further adjustments are necessary.



Frontal removal with RML standard drawer box

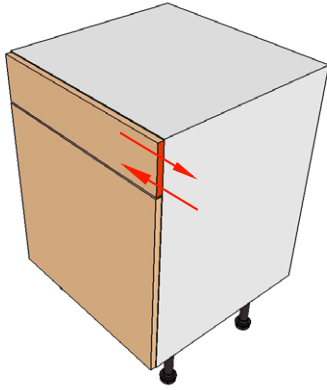
The frontal can be removed from the drawer box by using the screw highlighted in green. Simply slacken the screw on both sides of the drawer box and the front should come away from the box.



Please do not overfill drawers.

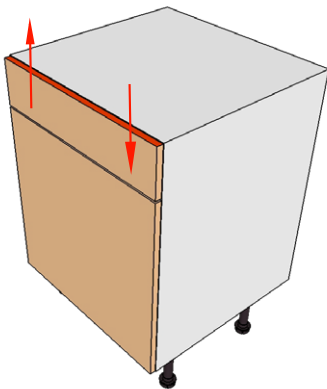
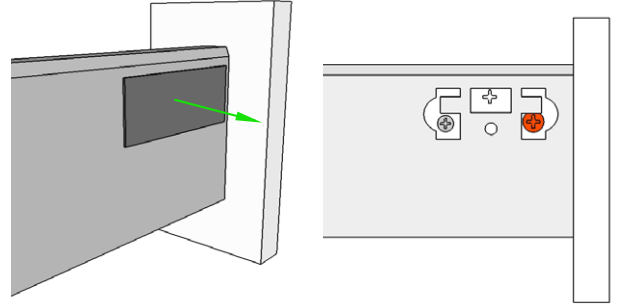
RML standard drawers and pan drawers – 25kg weight limit.

Drawer Adjustment | Antaro



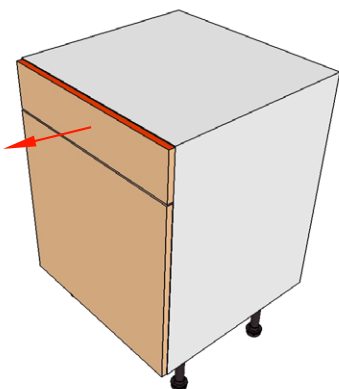
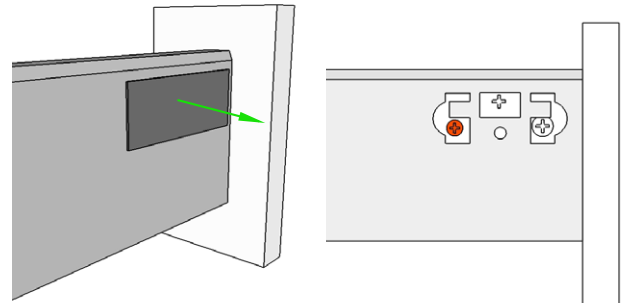
Sideways adjustment with Blum Antaro drawer box

Sideways adjustment of the drawer front is made by first removing the plastic cover, indicated, and exposing the adjustment screw highlighted in orange. It is possible to adjust the drawer front horizontally by +1.5mm or -1.5mm. Note both sides may require adjustment.



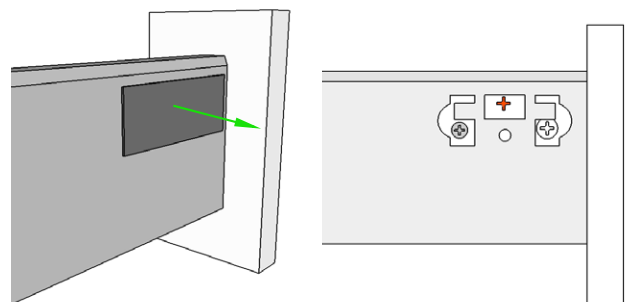
Height adjustment with Blum Antaro drawer box

Height adjustment of the drawer front is made by first removing the plastic cover indicated to expose the adjustment screw highlighted in orange. It is possible to adjust the drawer front vertically by +1.5mm or -1.5mm. No further adjustments are necessary. Note both sides may require adjustment.



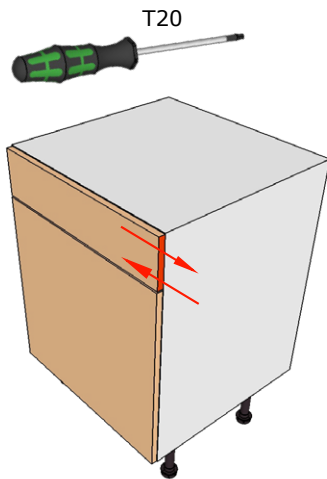
Frontal removal with Blum Antaro drawer box

The frontal can be removed from the drawer box by first removing the plastic cover indicated to expose the slot. Then using the slot highlighted in orange, simply turn with a screwdriver and the front should come away from the box.



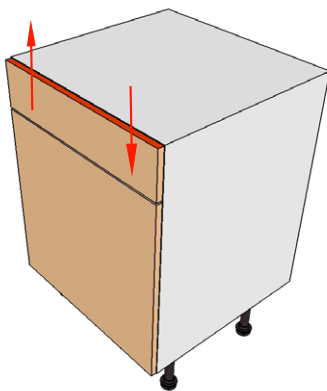
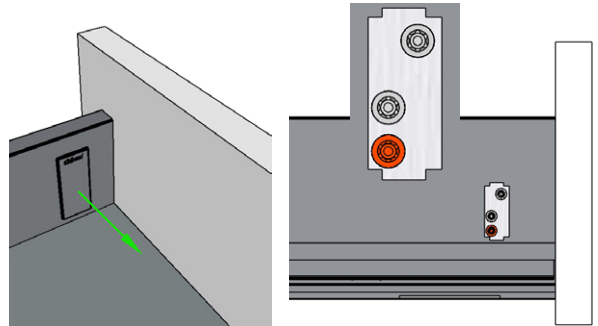
Please do not overfill drawers.
Blum Antaro drawers – 30kg weight limit.

Drawer Adjustment | *Legra*



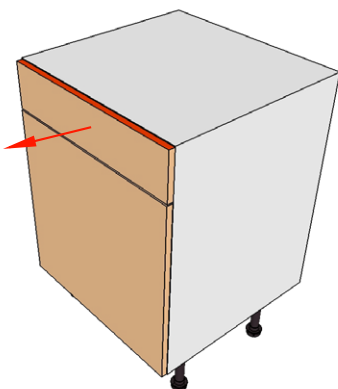
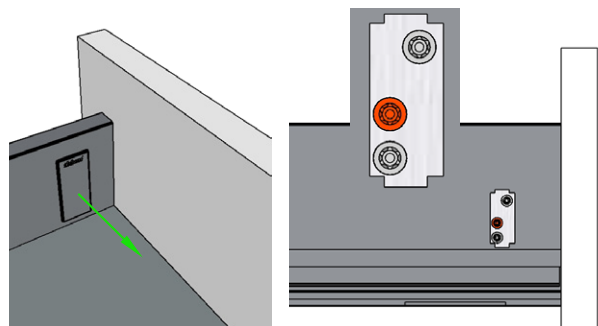
Sideways adjustment with Blum Legra Drawer box

Sideways adjustment of the drawer front is made by first removing the plastic cover, indicated, and exposing the adjustment screw highlighted in orange. It is possible to adjust the drawer front horizontally by +1.5mm or -1.5mm. Note both sides may require adjustment.



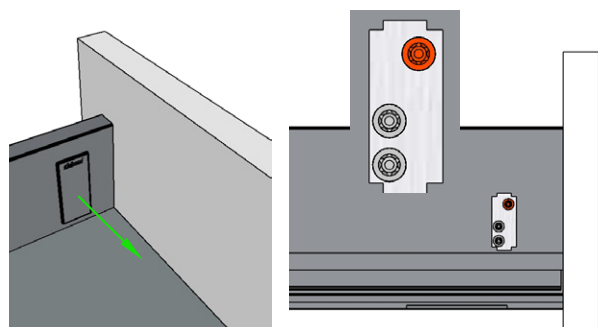
Height adjustment with Blum Legra Drawer box

Height adjustment of the drawer front is made by first removing the plastic cover, indicated and exposing the adjustment screw highlighted in orange. It is possible to adjust the drawer front vertically by +2mm or -2mm. No further adjustments are necessary. Note both sides may require adjustment.



Frontal removal with Blum Legra Drawer box

The frontal can be removed from the drawer box by using the indicated adjusting screw highlighted in orange. Simply turn the adjustment screw to release the front fixing bracket, the front should come away from the box.



Please do not overfill drawers.

Blum Legrabox drawers – 40kg weight limit. *70kg for large height pan drawers (241mm high box sides).



Cabinet / Frontal Surface Consistency

Timbers and veneers are natural materials and are subject to the variations in colour and grain differences that nature promotes. All timbers feature small graining marks and knots, which form part of the natural properties and do not represent faults. It is virtually impossible to guarantee a totally accurate match between the timber veneered frontals and accessories; however, the RML Group endeavours to produce the closest match that manufacturing and finishing technology allow.

These timber variations are also apparent on our painted veneered timber doors. Painted products, both veneered timber and foil wrapped frontals, are subject to variations in colour and tone over time; this is because ultraviolet light can cause colour fading (or photodegradation).

Melamine, PVC and laminates are synthetic materials and so have a very stable finish; however, they too are liable for changes in colour over time.

Care of your Kitchen Frontals

Doors and drawer fronts should be dusted with a soft cloth. If timber, veneered or stainless steel, always follow the grain pattern of the wood or steel.

When cleaning, use a solution of 5% liquid soap and 95% water, wiping with a damp (not wet) cloth. Dry with a clean, dry, soft cloth. Do not allow water to 'run down' or 'stand' on the doors; instead, dry immediately. Cooking splashes should also be wiped away immediately, using a damp (not wet) cloth.

Do not use any abrasive cleaner or strong chemicals such as vinegar, acetone, alcohol, bleach, washing powder or chlorine, polish, furniture cleaner or steam cleaning equipment.

Vinyl gloss doors only – DO NOT CLEAN the doors for a few weeks as it takes the special gloss finish this time to cure and reach its final properties, allowing the surface of the product to cope with extra cleaning.

Dangers

Many door products in manufacturing use heat reactivating adhesives – edging tapes, lipped doors, paper foil doors and PVC wrapped doors. Therefore, some thought should be given to the positioning of kettles, toasters, coffee machines, steamers, baby sterilising machines and candles, as these can have a detrimental effect on kitchen product. Please ensure that heat and hot moisture are directed away from your kitchen doors and drawer fronts.

Please also follow the manufacturer's instructions when cooking and grilling. Most manufacturers will recommend that you grill with the oven door closed, and after cooking, allow the oven to cool with the door closed to protect your kitchen doors and drawer fronts.



RML Group use only Duropal worktops, one of the worldwide leading manufacturers of engineered wood on surfaced finished products. Since 1958 Duropal has been a world leader in the manufacture of decorative high pressure laminate (HPL), the material used to manufacture your worktops.

The majority of kitchens are fitted using laminated work surfaces.

HPL is one of the hardest of all synthetically produced organic materials. This is the reason for the high scratch and wear resistance of this product.

There's nothing easier than caring and cleaning for your new work surfaces. Usually a damp cloth is sufficient with a little washing up liquid. To remove any grease and stubborn dirt, use an organic solvent such as methylated spirits or alcohol. Brushes with hard bristles (but not wire brushes) may also be used.

Common Cleaning Instructions

1. **Light stain or dirt**
Use only a damp cloth.
2. **Normal stains or dirt**
(e.g. fat, oil and dirt particles, lime deposits, rust, juice, coffee, tea and wax)
Use a damp cloth or soft nylon brush with washing powder, soft soap, toilet soap or washing up liquid. If necessary leave for a while and then rinse thoroughly with clean water making sure the area is immediately dried. Lemon juice or vinegar solution can usually be effective.
3. **Discolouration**
(through long exposure to tea, coffee or juice)
Use a damp cloth or soft nylon brush with washing powder or household bleach (do not repeat too often).
4. **Paint**
(water or solvent based paints, two-component paints and spray paints)
Use a damp cloth or soft nylon brush with water or an organic solvent. Remove spillage at earliest opportunity.
5. **Heavy stains or dirt**
(e.g. lead pencil, felt-tip pens, lipstick, crayons, shoe polish, nicotine and nail varnish)
Use a damp cloth or soft nylon brush with an organic solvent such as acetone (nail varnish remover), methylated spirits, petroleum spirit, or perchloroethene but always follow the manufacturer's instructions carefully.
Useful cleaning products from supermarkets – Ecozone 3 in 1 Kitchen Cleaner & Degreaser.

Please note that the use of abrasive cleaners and corrosive or aggressive cleaning products will have a detrimental effect on the HPL surface of the worktop and should be avoided.



Whilst your HPL worktops are manufactured to the most exacting standards, you should be aware that risks still exist and damage can occur if they are not used with care.

Heat, water and cutting are the most common causes of work surface damage.

To avoid scratching your worktops, heavy items should be placed into position and not pushed along the surface.

Heat

Your worktops are manufactured to sustain moderate heat. Do not place burning cigarettes on the worktop surface as this will result in surface damage.

Always place hot pans, ovenware and irons on a trivet or protective pad to protect the surface from the intense heat which will cause damage to the worktop if placed directly on the surface.

Kettles, baby steam sterilisers, microwaves, coffee machines, fryers and any other heat or damp source should not be positioned directly over worktop joints. Constant change in temperature could cause the joint to move and eventually fail.

CONTINUED



Water

Whilst HPL is a waterproof material, the core material is not. If subjected to moisture contamination, it will swell and distort.

Spilled liquids should always be cleaned up immediately, especially in the areas around cut-outs (sinks and hobs) and joints. Do not allow water to stand on the work surface as this will cause serious damage.

Do not leave food to defrost directly on worktops, water from thawing food can cause damage to worktops and water ingress at joints.



Cutting

Do not cut or chop directly on the worktop surfaces as this will result in cutting marks on the worktop surface.

Always use a chopping board or worktop saver.

Granite and Engineered Stone is a beautiful natural product. Polished granite or engineered stone will retain its look for many years. It is one of the hardest surfaces and wears extremely well. However, it is not indestructible and care should be taken with heavy and sharp objects.

To retain the polished look to your granite or engineered stone, all you need to do is regularly wipe with a damp (not wet) cloth. Use 5% liquid soap and 95% water solution and dry immediately with a clean, soft cloth. It is easily buffed up with a dry cloth and a little stone polish helps to build up the shine.

Food & Drink Stains

Your granite or engineered stone is already sealed and protected from most normal everyday staining.

Spills of oil or oil based products, such as mayonnaise, wine, vinegar or other acidic foods should be wiped clean immediately and then follow our general cleaning instructions. Care should also be taken to mop up spills of any hot liquids.

Rolling pastry directly on granite or engineered stone in most cases is fine but certain lighter colours will stain from the oil inherent in the pastry. Best to use a pastry board with these colours.

Hot Pans

Granite and engineered stone has excellent heat resistant properties, however we recommend that hot pans or casserole dishes be placed on a suitable trivet or heat pad rather than directly onto the surface.

Cutting & Chopping

The hardness of granite or engineered stone will quickly blunt any knives used for cutting on it and the activity can also result in the surface chipping. For these reasons, we advise you to use a chopping board.



Surface Care

The surfaces of the timber tops have been finished with Danish oil (supplied): 3 coats on faces and edges, 5 coats on the end-grain.

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 worksurface needs re oiling; in fact it is better to re-oil before the surfaces reach 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 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 depending on use.

Once In Service

Your new timber worksurface comes with a Customer Care & Maintenance Kit. The kit contains a guide and materials to start off the maintenance cycle.

Here are a few simple guidelines that need to be observed if the timber worksurfaces 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 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 and dirty pots and pans. Direct contact from iron, steel or copper vessels can also stain the timber surfaces.
- Always use cutting boards to chop and slice food upon. Do not cut directly onto the surfaces.
- Clean the tops with a sparing amount of warm water, a drop of washing up liquid and a well rung cloth.
- Never use bleach and other chlorine based cleaners, acids, photographic development liquid, alkalis (caustic soda) and concentrated disinfectants on timber. If any of these come into contact with the material, clean them off immediately, otherwise surface damage will occur.
- It is important that timber surfaces are re-oiled at regular intervals to remain in the same condition as when it was installed. The time span between oiling is dependant 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 into once a month (see surface care below).

Over time, with normal kitchen use, timber will acquire a patina and colour that reflects the use to which it has been put. It is normal for the original high sheen to weather and mellow in this way. Exposure to sunlight will also change the depth of colour.

Taps

We recommend you clean your tap daily with warm liquid soap and a damp cloth (use 5% liquid soap and 95% water solution). Finish by wiping over with a soft, dry cloth.

It is possible your tap may drip when first installed, which is very common in new homes. It is often the result of debris in the water system and will usually clear after a few days. If the tap has a diffuser, it should be cleaned periodically.

Abrasive cleaners, scouring cleaners and acidic cleaners must not be used under any circumstances. Avoid contact with all solvents (including chlorinated solvents, ketones or acetones as these may result in surface deterioration or etching). Also avoid contact with any harsh household chemicals such as oven cleaners, drain cleaners, rust removers, paint strippers and toilet bowl cleaners, bar keepers friend or Brasso.



Stainless steel, glass or other

Splashbacks are a beautiful addition to any kitchen, however, please remember...

- Do not allow any part of a hot pan to rest against the splashback (most commonly the handle).
- Ensure that pans are positioned correctly on a gas hob so that flames do not come in to contact with the splashback.

Failure to follow these basic rules could result in damage to your splashback.





Sinks can be manufactured from different materials, with the most popular being polycarbonate, composite resin, ceramic and stainless steel.

Golden Rules

It is advisable to not use your sink as a chopping board. Use a wooden chopping board, a laminated board or a ceramic worktop saver.

Plastic washing up bowls can cause scratching to the bowl of your sink, it is best to avoid using these. Wire baskets may be available for your sink if you prefer to use these which do reduce the risk of scratching.

Avoid dropping sharp objects into your sink as this can scratch or damage it.

Treated sensibly and with just a little care and attention, your sink will stay in pristine condition.

The methods of cleaning applicable to the types of materials differs considerably. Please use the appropriate cleaning method for your sink.



Stainless Steel

It's surprisingly easy to keep stainless steel clean. A simple daily wash and wipe dry is generally all it takes.

For best results, wash your stainless steel sink with a hot water solution containing a mild detergent or washing up liquid and wipe over with a soft, dry cloth.

"Wiping dry" is the secret to maintaining these gleaming good looks. So, don't leave your pots and pans dripping on the draining board. The "wipe dry" routine is especially important in hard water areas as it will prevent the build up of a grey coloured film caused by lime scale deposits.

Make sure that you avoid using abrasive cleaners, scourers and wire wool pads which will simply scratch the gleaming surface. Wire wool pads are particularly damaging as they often leave behind tiny fragments which can rust onto the surface.

Polycarbonate & Composite Resin

Clean daily with warm liquid soap and a damp cloth (use 5% liquid soap and 95% water solution). Diluted bleach or washing powder can be used to clean the bowl if stubborn staining occurs. Alternatively raw lemon juice can remove most stains. Finish by wiping over with a soft, dry cloth.

Ceramic

Clean daily with warm liquid soap and a damp cloth (use 5% liquid soap and 95% water solution). Diluted bleach can be used to clean the bowl if stubborn staining occurs.

Today's best dressed kitchen uses stainless steel in abundance, from gleaming cookware to shining stainless steel appliances. As a result of stainless steel's popularity and use, we are frequently asked how to deal with the most common stains on all stainless steel products. We hope the detail below will be of interest to you.

"Wiping dry" is the secret to maintaining the gleaming good looks. So, always remember to do this.

Oil, grease and finger marks

Use a mild washing up liquid or mild detergent in hot water. Rinse well with clean water and wipe dry. You can also use an e-cloth to great effect.

Surface scratches

Apply a proprietary stainless steel cleaner/polish with a soft cloth. The following must never come in to contact with stainless steel products: paint stripper, acids, acetone, wire wool, bleach, scouring pads, silver dip cleaners and any other aggressive chemicals.

*Further information can be found on the care guide supplied with your appliances



BLEACH
HARMFUL / IRRITANT

It's important that care is taken when cleaning stainless steel to avoid scratches and chemicals that can breakdown the very thin Chromium oxide layer and cause rust marks to appear.

Chemicals that can breakdown the chromium oxide layer:-

- Bleach
- Chlorides
- Ammonia
- Salt
- Alkaloids

Some of these chemicals are present in readily available cleaning products and care should be taken when using them on decorative stainless steel products. Cleaning products containing these chemicals may not have been applied directly to the stainless steel however there may be residues on cloths, or overspray and spatter whilst cleaning other surfaces.



Important

All appliances supplied with your kitchen have been supplied with their own fully detailed operational and care instructions and should be fully read prior to using the appliance.

Appliances should only be serviced or repaired by an authorised service engineer.

Only genuine approved spare parts should be used.

If you require a service call on any of your appliances, this is best organised directly with the appliance supplier. Please ensure you have the following information available when making the call:

- Your name, address and post code
- Your builder's name and plot number
- Your telephone number
- Clear and concise details of the fault
- The model and serial number of the appliance (found on the rating plate within the appliance or in the case of a hob, can be found on the instruction book)
- The date you took entry of your property

Do not operate the oven with the door open, this will cause damage to the adjacent kitchen frontals and the control knobs of your oven.

Never leave a gas or electric hob on without a pan in use. The heat generated will damage the kitchen units in and around the hob area.

Always use the extractor when using the hob.

Dishwashers & Washing Machines

To help protect your kitchen worktops and doors, please refrain from opening the doors of these appliances immediately when they cease their cycle. Wait at least 10 minutes allowing the heat and steam time to dissipate before opening.

Fridge & Freezers

We suggest you always store food in accordance with the supplier's recommendations.

Keep ventilating grills free of dust to allow air flow to circulate.

Never place items that cover the ventilation positions on tall fridge/freezer units as this can result in the appliance failing.

Extractors

Extractors are of two types: re-circulating & ducted. All re-circulating extractors have a replaceable charcoal filter (on some models more than one) fitted. These need to be changed at least every 12 months (more often dependent on use).

It is likely that both the re-circulating and ducted extractors will have grease filters fitted. Some of these filters are washable, but others require replacing (check the manufacturer's instructions). The efficiency of your cooker hood will be affected if the filters are not maintained / replaced in accordance with the manufacturer's guidelines.

General

When changing electric light bulbs or when cleaning light fittings, always think safety first and isolate the electrical supply at the socket or the fuse box.

Never work with electricity switched on.

Always replace bulbs with the correct wattage and type and never use one that is anything other than the one recommended, as this can be dangerous. Never immerse any electrical fitting in water to clean it. Be aware that lights fitted to the underside of wall units can transfer heat upwards and this can cause perishable foodstuffs to deteriorate more rapidly.



LED Lights

LED lighting fitted in your new kitchen is energy efficient, with long lamp life (up to 30,000 hours), it has low maintenance costs and is available in various outputs (warm white, cool white and natural white).

LED lighting can come in many different formats (under cabinet lighting, LED strip lighting, LED link lighting, LED shelves and plinth lights). **Please note these lights fittings have non replacement parts so please do not attempt to replace any element of the fittings.**

To clean and care for any LED product, please ensure that the electrical supply is switched off or the product is disconnected from the mains. We recommend that cleaning of any of the above products is performed with a soft, dry cloth. Do not use scourers, abrasives or chemical cleaners as this can adversely affect the performance/appearance of LED fittings. If required, flexible LED strip can be cleaned with a damp cloth, this is IP65 rated and has superior protection against water/moisture. If a damp cloth is used, please take care to ensure that only the flexible LED strip is wiped with the cloth and the distributor cable to the power supply is not exposed to moisture as this is not IP65 rated.



Oven Lights

Oven bulbs are designed to withstand very high temperatures and should only ever be replaced with the equivalent make and model. Always ensure the bulb you purchase displays the temperature on the glass.

They are normally fitted with a glass cover to protect them. Please follow the manufacturer's instructions when removing and refitting. When refitting the cover make sure it is correctly fitted or the lamp life will be affected.

Cooker Hood Lights

Always check the manufacturer's instructions to ensure you replace with the correct type and always follow the manufacturer's instructions when replacing.

Finally

All lights consume electricity. Think of both your pocket and the environment; switch them off when not in use.

For safety's sake always switch the appliance off before attempting to change any bulb.

If you are unsure always consult with a qualified electrician.

2 YEAR



The Terms Of Our Guarantee

Your kitchen is covered against faulty materials or workmanship for a period of 2 years. This excludes product that has been subject to misuse, neglect, damage or general wear and tear.

- In order to improve our service it may be necessary for us to make an inspection of the complaint. Alternatively we may ask for photographs showing the problem area.
- RML Group will make all the necessary arrangements for any remedial work that may be required and will make mutually convenient appointments. Please note - work can only be undertaken between normal working hours - Monday to Friday.
- Minor issues such as door/drawer realignment and light bulb replacement are the responsibility of the homeowner and as such are not covered under the guarantee.
- Only products manufactured by ourselves are covered by this guarantee and we therefore may refer problems arising from other goods supplied to the appropriate manufacturer, e.g. appliances, sinks, taps, lighting, etc.



Adding to your New Kitchen

Your new kitchen has been built to the highest standards by one of the UK's premier suppliers of quality fitted furniture to housebuilders. Designed to satisfy both style and functionality, and installed with the greatest attention to detail, we are sure you will be delighted with its appearance and durability for many years to come.

If you would like to expand your kitchen with additional matching cabinets, stone worktops, handle changes, or accessories such as a cutlery tray, draining board or sink basket, please fill out the webform on our website at <https://www.roundelkitchens.co.uk/new-build-homeowners>

You will need to quote the name of your builder, site name, plot number and the reference number on the back page of this guide.

Please note, your order is provided on a SUPPLY ONLY basis, so you will need to arrange your own kitchen fitter to install the items for you.

When planning your order, please ensure you have the correct measurements, as we are not able to offer a design and measure service for additional units. If required, your kitchen fitter should be able to help you with this.

Statutory Rights

Your statutory rights are unaffected.



When contacting our Homeowner Sales Team, please provide the following:

Kitchen reference number:

Housebuilder name:

Site name:

Plot number:

Roundel Manufacturing Ltd. 5-8 Sedling Road, Wear Industrial Estate, Washington, Tyne & Wear. NE38 9BZ
Telephone: (0191) 427 1222 Fax: (0191) 427 0902 www.roundelkitchens.co.uk

HOMEOWNER SALES: 08454 027 802
homeowner.sales@rml-group.co.uk

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