

**FIORE**  
CUCINE

CARE AND  
MAINTENANCE  
**MANUAL**

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# CARE AND MAINTENANCE MANUAL

## TABLE OF CONTENTS

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### 1. GENERAL RECOMMENDATIONS CLEANING COMMON STAINS AND DIRT

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1.1 Lime stains on kitchen surface	01
1.2 Proper plinth cleaning	01
1.3 Drainer cabinets	01
1.4 Being aware of water leakage	01
1.5 Maximum cabinet loads	01
1.6 Wall-cabinets with maximum range	01
1.7 Corrosive substances	01

---

### 2. INTERNAL SHELVES AND CARCASS STRUCTURE

---

### 3. DOORS

---

3.1 Wood veneer	02
3.2 Laminates and melamines	02
3.3 Lacquer	02
3.4 Glass door	02

---

### 4. WORKTOPS

---

4.1 Marble worktops	03
4.2 Granite worktops	04
4.3 Quartz worktops	04

---

### 5. SINKS #

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5.1 Stainless steel sinks	05
---------------------------	----

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### 6. VENTILATION AND HOODS

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# CARE AND MAINTENANCE MANUAL

## TABLE OF CONTENTS

---

### 7. OTHER COMPONENTS 05

---

7.1 Veneered plinths	05
7.2 Aluminum components and plinths	06
7.3 Hinges	06
7.4 Drawer runners	06
7.5 Metal handles	06
7.6 Wooden handles	07
7.7 Lacquered handles	07
7.8 Horizontal and vertical integrated handles	07

---

### 8. APPLIANCES 08

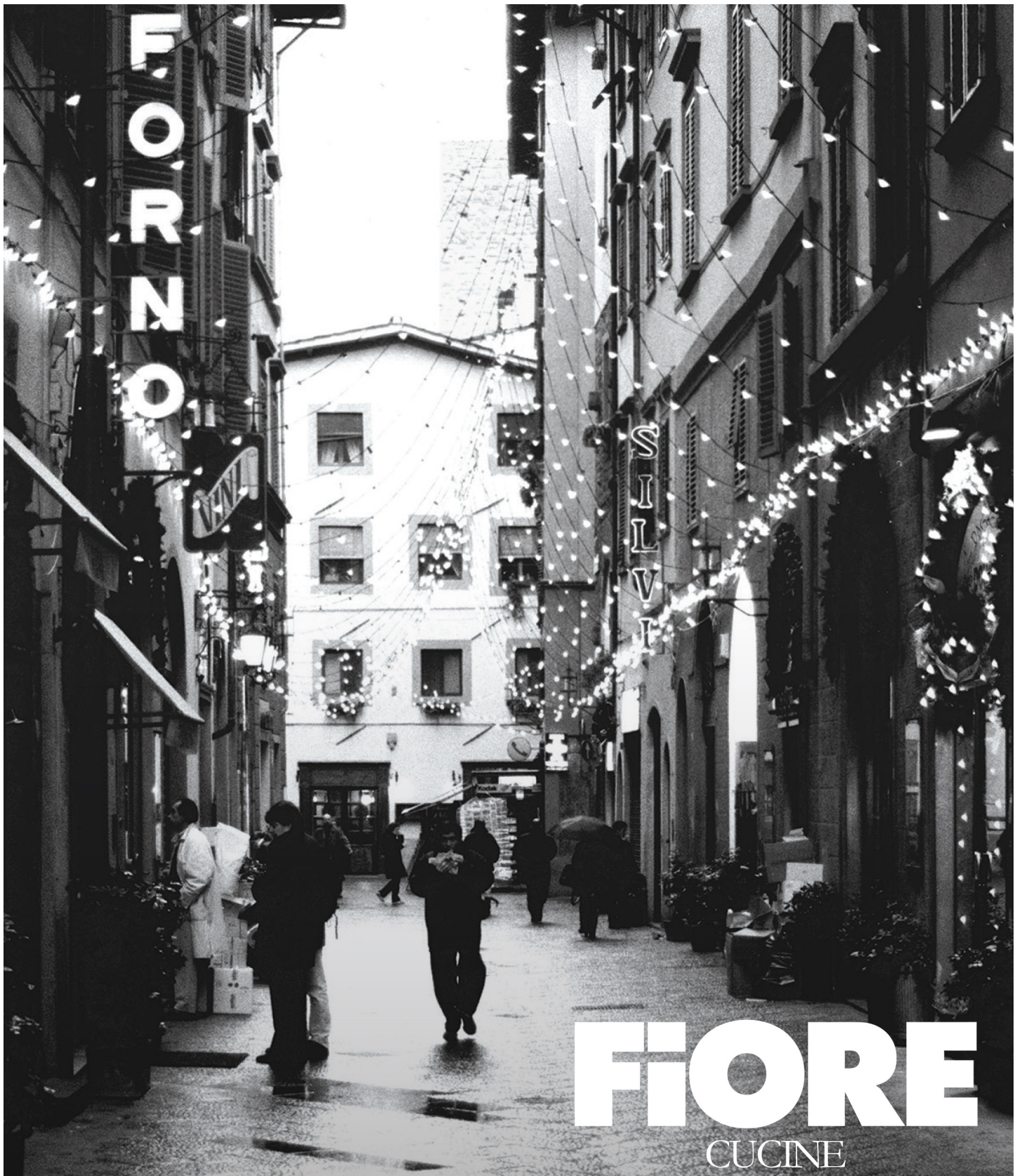
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### 9. CUSTOMER SERVICE 02

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9.1 After-sales service	08
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## **WELCOME TO FIORELIFE™**

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Thank you for choosing a Fiore™ kitchen. This care and maintenance manual contains guidelines and advice about cleaning and caring for your Fiore™ kitchen.

For after-sales service please contact your Fiore™ dealer for further assistance and information.

USA / Canada: [www.fiorelife.com](http://www.fiorelife.com)

## 1. GENERAL RECOMMENDATIONS CLEANING COMMON STAINS AND DIRT

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Cabinetry is the most exposed element to steam and smoke in the kitchen environment. Long-term exposure can essentially cause severe damage to kitchen interiors. To ensure cabinetry and other elements in the kitchen do not deteriorate always switch on the proper cooking ventilation or hood while cooking is in progress. It is important to acquire an insight into how to keep ventilation appliances and hoods working efficiently to ensure efficiency, and high performance for extended durations of time. Drawers and doors in the kitchen area are often used and offer outstanding performance. To ensure your kitchen cabinetry remains stable and strong do not rest or lean your body weight on them. Fiore™ kitchens are cloth. Using toxic, man-made detergents or cleaners on Fiore™ cabinets should be avoided.

### 1.1 LIME STAINS ON KITCHEN SURFACE

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The best way to get rid of lime scale stains is to just wipe off the water droplets soon and do not let them dry.

### 1.2 PROPER PLINTH CLEANING

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Plinths can be easily cleaned by just pulling and wiping them so that dirt does not rest on them. Afterwards make sure that the fixing clips are still in their correct position.

### 1.3 DRAINER CABINETS

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Make sure not to use chlorine for cleaning kitchen cabinets. Wash these frequently with soap and water. Dry immediately so that water does not rest causing staining on the surface. Never allow water to stagnate in the drainer cabinets and clean regularly using lime scale removers. Plastic cutlery and item racks at maximum temperature if about 50° C.

## 1.4 BEING AWARE OF WATER LEAKAGE

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Most materials in the kitchen equipment are usually water-repellant. Prolonged water leakage around sinks through worktop joints, around the hob area, and even cabinet walls damage the cabinets; hence make sure you call the dealer immediately.

### 1.5 MAXIMUM CABINET LOADS

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The kitchen shelves will be able to support maximum load of 35 kg when weight is distributed evenly. Wall cabinets regardless of volume can support about 80 kg maximum. Cabinets with four feet standing on the floor regardless of volume can store maximum load of about 250 kg. Also, take care not to load the wall cabinets with excess weight. The heavier ones are stored inside cupboards or cabinets.

### 1.6 WALL-CABINETS WITH MAXIMUM RANGE

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Regardless of the volume, wall cabinets have a maximum capacity of 80 kg. Do not load wall cabinets with heavy weights as the heaviest is distributed within tall units or base cabinets.

### 1.7 CORROSIVE SUBSTANCES

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Do not store toxic or corrosive substances within units such as ammonium, acetone, bleach, hydrochloric acid, etc; as they cause an impact on metal hinges and even have toxic effects on the food stored in these compartments.

## 2. INTERNAL SHELVES AND CARCASS STRUCTURE

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The kitchen carcasses on offer are entirely 100% eco-friendly (E1) panels and feature of water resistant materials. Edges of the kitchen structures are infused with glues resistant to water; increased temperature is used for the edges. These can be cleaned easily using microfiber based soft cloth available with the kitchen care essentials.

## 3. DOORS

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### 3.1 WOOD VENEER

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Wood doors featured in our kitchens are created using top quality seasoned wood veneers. Fiore™ veneers are .5mm thick and are formed and fabricated using technologically advanced techniques. Over the course of time, moisture found in kitchen environments can take its toll on veneer doors. It has been found that even if the doors are treated with the best variety of varnishes and sealers; eventually wood veneers will adjust to the natural environment, as they are a “living” product. Over time there is the possibility that the doors will expand and contract which can cause the doors to move out of shape and disrupt the design of the doors. Hence, it is viable to turn on the hood when cooking as well as absorb any moisture droplets in the kitchen so it does not affect the wooden structures.

For in-depth cleaning, use of non-abrasive wooden cleaner is suitable. The soft cloth must be rubbed in the vein direction so that even the tiniest of dirt particles can be extracted out from the wood. Wood is a naturally available material and hence the colors of the structure may vary. These differences cannot be removed even with mordants. Try never to use alcohol or even stain removers to clean the texture. Avoiding direct sunlight will delay the color discoloration process.

In any circumstance, DO NOT USE trichloroethylene, acetone, ammonia, alcohol, stain removers, bleach or detergents containing bleach.

### 3.2 LAMINATES AND MELAMINES

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High quality laminate and melamine doors that we offer are manufactured from top quality materials, designed to combat and repel moisture and water as efficiently as possible. Special polyurethane glues are merged with the finest edge-banding using only the moist advanced Homag™ edge-banding machinery; this ensures our laminates and melamines are extremely resistant to humidity, water, heat, and steam - they require minimal clean up.

The process of cleaning involves use of soft microfiber cloth that prevents streaking and loss of shine. Stains on laminate and melamine surfaces can be tackled using mild all-purpose cleaners; however it is always recommended to use detergents and

cleaners with neutral pH whenever possible. Ink stains can be removed using alcohol and a soft cloth.

DO NOT USE steel wool pads, abrasive creams, or powder detergents.

### 3.3 LACQUER

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Our lacquer doors are made from the finest Italian polyester resin. With a thickness of .4mm lacquer tends to be more delicate than other finishes - especially high-gloss lacquer.

It is important to prevent direct exposure to sunlight to retain the color; however, despite taking proper precautions it is normal and expected for the color of the lacquer to slightly change with time. The difference in between matt and glossy tones is normal since the effect is caused due to the matte that absorbs light and the gloss reflects.

Cleaning lacquer is simple yet extra attention and care should be given to this finish as it is very high-end and more delicate.

To clean, use soft sponges or microfiber clothes with soap and water or natural low-strength cleansers. For tougher dirt and stains use a soft brush, sponge or terry-cloth with mild window cleaning products or liquid detergents. Make sure that you use a little of the products on the inside of the door prior to using on the outside, to test the abrasiveness or strength.

DO NOT USE steel wool pads, products containing abrasive creams or powder detergents, trichloroethylene, acetone, ammonia, alcohol, stain removers, bleach or detergents containing bleach.

### 3.4 GLASS DOORS

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We offer tempered glass that essentially provides greater strength and intense safety. The cleaning is easy with soap and water or even using a neutral detergent will offer a better stain removal. Do not use abrasives, alcohol, or any other solvent that can deteriorate surface texture. Spray the solvent directly onto the surface, while stains or dirt deposited on the outside must be treated promptly.



## 4. WORK TOPS

Work surfaces are extremely important when it comes to components in the kitchen. These are prepared using a careful selection of materials used for production with great care. In order to ensure that the worktops are performing well, we provide materials with superior quality.

### 4.1 MARBLE WORKTOPS

Marble is a metamorphic rock composed mostly of calcium carbonate ( $\text{CaCO}_3$ ). Marble results from the metamorphism of sedimentary rock, a process that causes complete recrystallization of calcium carbonate. The natural material induces color variations of vein patterns, background, or even colored marks that are within single slab. The material exhibits an intensely unique and sophisticated look with age.

We suggest the following marbles with our kitchens:

Bianco Carrara  
Nero Marquina  
Crema Delicata

Marble worktops tend to be more susceptible to nicks and scratches due to their inherent crystal-like structure. Marble worktops may deteriorate or become stained over time, with more visible stains if the surface is light.

Detergents, edible liquids must not be left unattended on the surface. Make sure you immediately remove the liquids of citrus fruits, or acidic vegetables which remove the original shine from marble surfaces. If a stain is left, attend to the stain

immediately while it is still fresh. Even with the best methods in water-proofing treatment, remember that these treatments may not provide the top immunity to acidic foods and liquids.

Marble worktops do not particularly require adhering to certain precautions with water and steam. Do not allow water to stand and wipe any such deposits immediately.

Wipe off any dirt using the soft cloth that comes with the kitchen kit. Make sure that even the smallest areas are cleaned thoroughly. Do not use harsh detergents ever that contain acetic acid, chlorine or even its compounds, dry-cleaning solvents or even acetone. Never place any load on the worktop surface.

## 4.2 GRANITE WORKTOPS

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Granite is also a naturally available product that is composed of a porous or even a compact structure. It is abrasion resistant and durable under high-impact and stress. Granite's appearance can vary due to it being a natural product. The difference may be in terms of color, veins, and more. In fact, the aging signs make it highly elegant to be used on kitchen countertops.

Granite worktops may deteriorate or become stained over time, with more visible stains if the surface is light. Detergents, edible liquids must not be left unattended on the surface. Make sure you immediately remove the liquids of citrus fruits, or acidic vegetables which remove the original shine from marble surfaces. If a stain is left, attend to the stain immediately while it is still fresh. Even with the best methods in water-proofing treatment, they may not provide the top immunity to acidic foods and liquids.

Any limescale marks can be removed easily with a small amount of white wine vinegar diluted in warm water. It has been found that strong chemicals, bleach, or even bathroom cleaners can be a major cause of discoloration. Make sure you clean all of these deposits at once to avoid any tough stains later. Alcohol and vinegar when not treated properly might cause irremovable stains. Always treat the stain when it is still fresh.

Granite worktops do not particularly require adhering to certain precautions with water and steam. Do not allow water to stand and wipe any such deposits immediately.

## 4.3 QUARTZ WORKTOPS

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These are the worktops that comprise of more than 90% natural quartz, includes acrylic resins and colored pigments. Quartz agglomerate is a material that is produced in the form of slabs measuring 3000x14000 mm. By using a special vibro-compression process our quartz counter tops provide worktops with intense resistance to scratches, liquids, heat, and chemicals. Areas and elements of the worktop material that is of different color on the slab surface or throughout the product must not be considered as defective; rather it is a vital characteristic of the raw material.



All Fiore™ quartz stone surfaces have been evaluated and certified by NSF® international as a safe material for food contact; assuring maximum safety and protection to our customers and final consumers.



Fiore™ quartz stone surfaces are CE (Conformité Européenne) certified, and meet the standards of the European Union.



Fiore™ quartz surfaces conform to GREENGUARD™ Indoor Air Quality Certification standards. GREENGUARD™ identifies low-emitting materials, finishes and products for indoor environments.

Always treat stains immediately to prevent material alteration and discoloring issues. Edible liquids and acidic vegetables such as oil, vinegar, tomatoes, etc. will not damage the work top; however should be remedied and cleaned immediately.

Using cream cleaners is not recommended due to their abrasive nature. For persistent stains it is recommended to use a soft terry or micro-fiber cloth along with an ordinary mild detergent.

Limescale deposits can be removed with a small amount of white wine vinegar diluted in warm water or with a soft sponge and a limescale remover (the product used should not be concentrated as it will potentially damage surrounding stainless steel appliances and accessories).

Steel wool pads should not be used for cleaning the work top.

Even though quartz counters are resistant to scratches, a cutting board should always be used.



## 5. SINKS

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### 5.1 STAINLESS STEEL SINKS

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Fiore™ stainless steel sinks are comprised of T-304 18/10 stainless steel (18% chromium, 10% nickel). Chromium offers resistance from corrosion, while nickel increases material strength and toughness. Fiore™ stainless steel sinks are available in 18 Gauge (1.2mm) and 16 Gauge (1.5mm).



Fiore™ stainless steel sinks conform to CSA North American building standards and codes.

Adequate prevention can hence be implied to heat and acids. Stainless steel sinks have a fairly good resistance and is intensely elastic, which makes it quite tough and non-susceptible to breakage. The product is highly hygienic as there are no pores within the surface. Stainless steel is extremely robust, resistance material; however the user must follow certain guideline to keep it functioning at its best.

After use, make sure that you clean stainless steel surface using soap and water or even neutral detergent. Rub the surface with a synthetic sponge. Rinse and dry by using a microfiber cloth later. The stainless steel sinks that are square shaped usually have some water droplets that are left in the corners and even in the drainage. The water molecules cling to the steel surface as a result causing such deposition. It prevents the liquid from getting drained off normally. Sinks in that case must be dried using a soft cloth after every use or at least the end of each day.

Even the cleanest tap/potable water is comprised of lime, iron, salts, and chemical substances that can cause corrosion on these steel materials. Make sure you use only products that are meant for specifically cleaning the surface of stainless steel kitchen sinks.

Do not use any kind of abrasive substances, powdered detergents, polishing creams or even steel wool. Do not use acid detergents that contain chlorine or any abrasive paste products.

Do not leave the detergent soaked sponges in the sink, which can cause oxidation. Detergent bottles, acidic chemicals, and open packets under the sink space can release fumes and may cause intensive

corrosion or oxidation.

Do not leave wet metal items in the sink for a long time; these items can cause oxidation that may be transmitted to the sink material. Prolonged contact may leave stains which can be impossible to get rid of.

The stainless steel surface must be cleaned and rinsed to prevent oxidation when using the tap for the first time. Wash down the traces of iron in the new pipes.

## 6. VENTILATION AND HOODS

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For proper care and maintenance instruction for ventilation and hoods refer to the Fiore™ Range Hood Use and Care Guide.

## 7. OTHER COMPONENTS

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### 7.1 VENEERED PLINTHS

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Regular cleaning of wooden plinths is recommended. Use soft damp cloth for cleaning the surface. Use a soft damp cloth with a mild and natural, non-abrasive detergent. Rinse with the cloth and dry all the surfaces thoroughly.

Immediately dry all plinths that may have been affected by water drips, seepage, and steam. Never use alcohol or stain removers to get rid of tough dirt. Take extra care of veneered materials as exposure to direct sunlight can cause considerable damage. Do not use acetone, ammonia, or the trichloroethylene.



## 7.2 ALUMINUM COMPONENTS AND PLINTHS

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Clean the aluminum surface using neutral detergent or soap and water. Rub over the surface of the aluminum components with a wet sponge. Always rinse and dry using a soft cotton cloth to abate water from standing. Never use any abrasive steel wool pads or abrasive creams that cause scratches on the surface.

## 7.3 HINGES

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Fiore™ is proud to integrate Hettich® hinges into our kitchens. Some models have integrated cushioning systems that provides the benefit of gentle door closure. The hinge comprises of a return string, however doors that are less than 600mm wide might need few more seconds to close. Closure is faster at high temperatures. Never leave detergent packers or other chemical products within the units as it may eventually lead to oxidation.

## 7.4 DRAWER RUNNERS

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Fiore™ is proud to integrate Hettich® metal-box drawer glides into our kitchens. The movement is optimal and intensely quiet due to the techno-polymer rollers that run on full-extraction metal runners. These runners are calibrated to bear substantial loads and great care should be taken to protect and preserve them.

Do not force or overload open drawers, nor slam drawers shut.

## 7.5 METAL HANDLES

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Cleaning the handles is beneficial using a soft cloth. Use a soft damp cloth or sponge with soap. For tougher stains a mild, natural cleaning detergent can be effective. Wipe away all residue and polish with a dry cloth to prevent loss of shine. Never use scouring pads or polishing creams that are abrasive in nature.

## 7.6 WOODEN HANDLES

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It is important to use a soft cloth to wipe away all dirt. For more in-depth cleaning, use of a small amount of non-abrasive cleaner may be used. Wipe away any cleaner or liquid residue and dry all surfaces thoroughly. Handles must be cleaned immediately when the stain is fresh.

## 7.7 LACQUERED HANDLES

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To clean, use soft sponges or microfiber clothes with soap and water or natural low-strength cleansers. For tougher dirt and stains use a soft brush, sponge or terry-cloth with mild window cleaning products or liquid detergents.

DO NOT USE steel wool pads, products containing abrasive creams or powder detergents, trichloroethylene, acetone, ammonia, alcohol, stain removers, bleach or detergents containing bleach.

## 7.8 POIGNÉES INTÉGRÉES HORIZONTALES OU VERTICALES

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Proper cleaning of our integrated, extruded metal handles requires the use of soft cloth with soap and water. A soft sponge with a mild, natural detergent cleaner can be used to treat tough stains.



## 8. APPLIANCES

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For proper care and maintenance instructions for Fiore™ appliances please refer to your Fiore™ appliance installation instructions.

It is suggested to use Fiore™ appliances which developed and designed to function and integrate seamlessly with Fiore™ kitchens.

## 9. CUSTOMER SERVICE

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### 9.1 AFTER-SALES SERVICE

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Fiore™ is dedicated to ensuring you are completely satisfied with our products. Our customer assistance representatives are available to offer proper care and maintenance advice and will support you in resolving any issues that may present themselves when using our products. For further information please visit:

[www.fiorelife.com/site/support/](http://www.fiorelife.com/site/support/)

# FIORE

## CUCINE

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Edition 2012/2013

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