



Guarantee certificates /

All our kitchens are made of Ecological Panels, according to a certified process that respects the environment. Ecological Panels guarantee you have chosen a high-quality product without felling a single tree.



The kitchen you have bought is an original product, manufactured in our plants under our aesthetic and qualitative control. For over fifty years, we have been supervising every processing stage, paying great attention to detail, keeping strict control and carefully selecting the materials used. It is for all these reasons that Pedini has obtained UNI and ISO 9001 certificates



Italian corporate
quality system
certification



Certification
board accreditation



The international
certification
Network



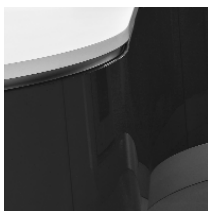
ICILA
Wood and furniture
companies' quality
certification institute



*Your kitchen is a perfect piece of equipment and a major investment. You'll use it at least three times a day for many years, so, in order to make it last and continue to perform well, try to use it correctly and follow a few essential rules. Smoke and steam are enemies to any kitchen. They generate humidity, that can cause damage over time (mould, edges coming off, and so on). To prevent these problems, turn on the hood whenever you cook, so it will keep working well and have the best suction performance over time. Do not leave the sink and work tops, even those made of steel, wet. Remove the skirting boards to clean the area between the floor and the furnishings at regular intervals. If water seeps in near the sink, contact the retailer from which you bought your kitchen, immediately. Your kitchen is easy to keep clean with **Pedini microfibre cloth** included in the **SANACLEAN BOX**. For use refer to the instructions provided on the pack. Never use the steam to clean your kitchen.*

General maintenance rules /

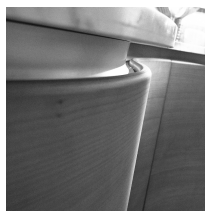
Varnished surfaces



Light exposure causes colours to alter slightly over time, on all the doors or varnished surfaces, even if treated with acrylic paints. Since this is a natural ageing process, it cannot give rise to any claims. Just remember that the colours of any furniture that you may buy at

a later date could look different from the older kitchen furniture, but will tend to look the same with time. When adding some new part later, you should always send the front that our company always provides along with the kitchen, as a colour sample.

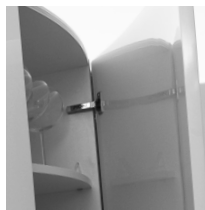
Wooden surfaces



Since wood is a natural material, its colour and texture can look slightly uneven; this is not a fault, but a valuable feature, so it cannot be give rise to any claims. The colour of wooden as well as varnished doors can also look slightly different over time due to light exposure.

The colour of any part that should be added later could look slightly different, though it will tend to look the same with time. Do not expose your wooden kitchen to direct sunlight.

The inner spaces



Since our kitchens are made of high-quality materials (Class-E1 IDRO V 100 and edges glued with hygrosensitive polyurethane thermoadhesives), they do need any maintenance.

Cleaning: to clean the shelves and internal areas, just wipe them with a soft cloth soaked in warm water and some neutral detergent.



Doors /

Doors, whatever their type (varnished, laminated, wooden, etc.), are some of the most stressed parts in a kitchen. Due to their weight, their initial position could change, so they should be brought back to their original position later on. This operation is very easy due to the special blocks and hinges used by Pedini: all it takes is a normal screwdriver to move some adjusting screws. Clean them depending on their nature, as specified below.

Lacquered doors

The paints used by Pedini to finish the doors are tested by the manufacturer and only those which provide excellent guarantees are included in our production process. Don't forget that the colour of varnished doors tends to be altered by sunlight. The colour of any part that may be added at a later date might look slightly different, but with the passing of time, it will grow to look like the older colour.

Cleaning: gently wipe the surface with some cotton-wool soaked in glass-cleaner or clean with the Pedini microfibre cloth. Then, rinse with a soft cloth soaked in hot water and dry. For tougher dirt, use alcohol diluted in water and immediately dried with a soft cloth.

Do not use abrasive sponges or steel wool and detergents such as bleach, acetone, trichloroethylene, ammonia, etc, because the use of this materials would cause indelible scratches on doors.

Laminate doors

These doors are made of wooden layers coated with high-pressure laminated sheets (HPL). This material is exceptionally resistant to wear and tear and blows.

Cleaning: at regular intervals, wipe the surface with a soft cloth soaked in hot water or a sponge soaked in liquid detergents. To remove scaling marks, use acid detergents (10% solution of water and citric or acetic acid).

Do not: use steel wool or abrasive creams.

Wooden doors

They are obtained by different methods, either veneered or in solid wood, and are coated in acrylic paint to delay as much as possible any colour change and protect them from water and moisture seepage. Despite the use of seasoned and stabilised wood, excessive humidity may cause irreparable damage.

Cleaning: to clean them, rub them in the direction of the grain to remove all dirt from its pores. To remove more persistent dirt, denatured alcohol can be used.

Do not: use steel wool or abrasive sponges, such detergents as acetone, trichloroethylene or ammonia, and do not use furniture polishing waxes.

Precautions: do not expose to direct sunlight, since UV rays speed up the colour ageing process.

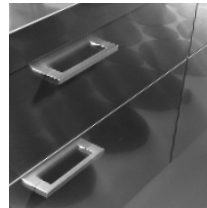
Alpikord wooden doors

These doors are made of wood particle panels and covered with 0,8 mm thick alpikord wood.

Cleaning: to clean them, rub them in the direction of the grain to remove all dirt from its pores. To remove more persistent dirt, denatured alcohol can be used.

Do not: use steel wool or abrasive sponges, such detergents as acetone, trichloroethylene or ammonia, and do not use furniture polishing waxes.

Stainless steel doors



Even if the steel is top quality and mark-proof (18/10 AISI 304 Scotch-Brite finished stainless steel), some maintenance tips are recommended.

Cleaning: clean them with hot water and dry with a deerskin. To remove scaling

marks, use the specific stainless steel products that can normally be found in shops.

Do not : use steel wool or abrasive sponges, nor powder detergents or any detergent containing acids or chlorine.

Precautions: coke, coffee, salt, lemon and grapefruit juice leave indelible marks if left on the surface for a long time; remove them as soon as possible.

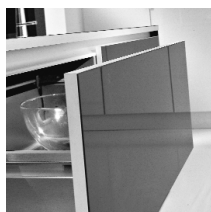
Doors /

Satinized glass door

Aluminium framed, 5mm-thick tempered glass. Compared to normal glass this has a greater resistance and if broken it crumbles into inoffensive pieces.

Cleaning: these parts should be cleaned with alcohol diluted in water and immediately dried with a soft cloth or cleaned with the **Pedini microfibre cloth** to avoid scratches on the surface

Lacquered glass door



Aluminium or wood framed, 5mm-thick tempered glass. Compared to normal glass this has a greater resistance and if broken it crumbles into inoffensive pieces. The glass is lacquered inside; it cannot be unfitted because glued to the frame.

Cleaning external side:

these parts should be cleaned with alcohol diluted in water and immediately dried with a soft cloth or cleaned with the **Pedini microfibre cloth** to avoid scratches on the surface

Cleaning Internal side: internal side glass is lacquered, then use the same shrewdness that you use for any lacquered surface (see chapter lacquered door). Don't use acetone, ammonia, abrasive cream and diluting substances.

Rolling parts (shutters)



Rolling parts (shutters). From time to time, if the roll shutters do not slide smoothly, grease them with specifically produced refined oils.

Cleaning: at regular intervals, wipe the surface with a soft cloth soaked in hot water or

a sponge soaked in liquid detergent.



Worktops /

They are the parts that wear out and deteriorate the most, due to heat, humidity, water, acids, scratches and blows. This is why we build them with the best materials and technology.

Even if resistant, for each kind of worktop, we advise:

- a)** *to avoid the use of steel wool pads or abrasive substances.*
- b)** *don't place hot saucepans, coffee-pots or irons on the worktop, to prevent burns and cracks.*
- c)** *don't drag objects across the top which may cause scratching and always use a chopping board when using knives to prevent permanent damage onto the worktop.*

Laminate worktops

The laminated tops used by Pedini are composed of class-E1, water-repellent wooden sheets (V100) coated with EU-compliant HPL laminates (EN438); high-pressure laminated wood, having a high grade of resistance to heat, abrasion, humidity and water seepage.

Cleaning: use a moist cloth soaked in a glass-cleaner or normal detergent that does not contain any abrasive or acid. To remove scaling, use a sponge soaked in vinegar or an anti-scaling product. Then, dry the surface with a soft cloth.

Do not use: steel wool or alkaline detergents on the glossy or wax-finished surfaces.
Do not drag objects along the surfaces, as this could scratch them.

Precautions: the work tops have limited heat-resistance. To avoid burns or cracks, do not place pans straight from the burner, or hot irons, on these surfaces. Even if the top is very resistant to abrasions, do not cut straight onto the work top, since this could get scratched. Use a chopping board, instead.

Steel worktops

Just a few tips will help to make this strong and resistant material stay in good condition for a long time.

Cleaning: use a soft cloth soaked in hot water, then use deerskin to dry. The same tips and precautions provided for stainless steel sinks apply to these tops.

Marble tops

Marble is a limestone of organic origin, generated by metamorphic processes and originating from fully crystallised calcium carbonate. It's a material that looks good and suits any kitchen, but which requires special care. It comes in blocks from the quarries and its colours and texture may look uneven due to its natural origin, making each slab unique.

Cleaning: use a soft cloth and soapy water. Food stains should be removed immediately. Since this is a porous and therefore very absorbent material, avoid oil, coffee, wine, liquor, coke, tomato stains and any corrosive stain from lemon, wine, vinegar, etc. or dyes that can normally be found in a kitchen.

Precautions: even if they are stainproofed during production, the effectiveness of these treatments decreases over time (6 months), so the treatment should be periodically repeated using the stainproof products available from our retailers. How to treat marble surfaces:

clean the marble top with a moist cloth and dry it with a dry cloth.

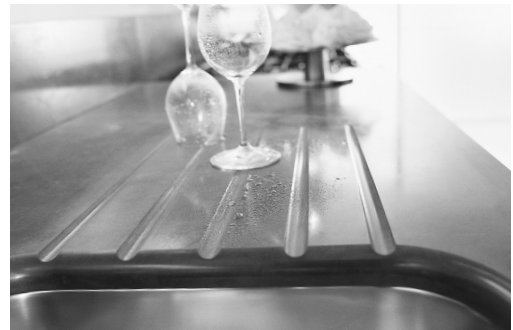
Then, apply our stainproof waterproofing product or a similar product with a clean, dry cloth all over the top surface.

Leave to dry then wipe the top with a dry wool cloth. Repeat a few months later.

Granite tops

This stone comes from eruptive rocks containing a high percentage of silica and chemically consists of quartz and alkaline feldspars. Unlike marble tops, granite tops are more abrasion-resistant and their texture looks more even.

Cleaning: They should, however, be cleaned and maintained like marble tops. The waterproofing treatment should be repeated (approximately) every year.



Worktops /

Wood layered tops

These tops are composed of sectioned wooden blocks that are spliced in a groove-and-tongue fashion. They are waterproof, the only problem being that their colour changes slightly over time. To avoid this natural process, try not to expose the top to direct sunlight. The colour of any part that may be added at a later date could look different, but it will gradually change to match the older colour.

Cleaning: rub a soft cloth soaked in soapy water along the top surface, in the direction of the grain. Wring out the cloth, rinse and dry the top.

Do not use alcohol, nitre and trichloroethylene thinners or furniture polish.

Quartz worktops

The Quartzite is composed of sand, fine grain silicon, and micro-crystals and resins. Because of its hardness it can be compared to the granite. Its care and cleaning is similar to the one of granite and marble. Quartz tops are highly shock-resistant, completely waterproof, resistant to all type of abrasion and sudden changes of temperature. They are hygienic and static-proof (it does not attract dust).

Cleaning: for routine cleaning of Quartz tops use just a soft cloth or the **Pedini microfibre cloth**. To remove stubborn stains use the Pedini cream or tough detergents which must then be removed with a sponge. Rinse the area with the soap and water.

Cristalan worktops

The Cristalan is a composite material, made for 2/3 of aluminium hydroxide and 1/3 of high quality acrylic. The combination of these two materials gives to the worktop a considerable hardness and thermo-mouldability. Its colouring allows the removal of stains or accidental cuts through an abrasive sponge.

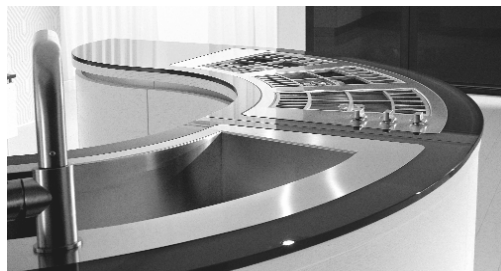
Cleaning: for a correct daily cleaning please use a micro-fibre cloth with some water. To avoid the limestone deposit please use vinegar or detergents based on vinegar. Please do not use fat detergents to avoid the developing of a patina on the surface of the worktop.

Glass worktops

Crystal is a material heat-resistant, difficult to be attacked from the chemical agents found in the kitchen and waterproof. The use as worktop is very suitable because it is very easy to clean and absolutely hygienic.

Cleaning: after use, clean Glass tops using just a soft cloth with soap and hot water, a normal household detergent or the **Pedini microfibre cloth**.

Do not: climb onto the work top.





Sinks /

Stainless steel sinks

Steel sinks are among the strongest, most water-proof, most hygienic ones, are practically indestructible and need no maintenance. Just a little damage prevention is required.

Cleaning: after use, rinse the sink with hot water and a normal detergent, then dry with deerskin. Specific stainless steel detergents will make it easier to get rid of marks and scales, while to remove persistent stains use some denatured alcohol. Should you not have this product, you can still obtain a good result by using a cloth soaked in hot white vinegar or by rubbing lemon peel on the stain. After this, immediately rinse with soapy water and dry. Periodically clean the steel with Pedini cream which you will find in the **"Sanaclean box"** following the instructions on the packet carefully.

Do not use abrasive products (steel wool, powder detergents) that would scratch the surfaces, or aggressive, acid or abrasive products.

Precautions: salt, coke, coffee and lemon juice, if left for long periods of time on the sink surface, will stain it. Remove them as soon as possible. Do not leave any open box or bottle of detergent under the sink; they can give off exhalations that could oxidise the steel. Don't leavewet metal objects in sinks for long time, because may cause oxidation which may be transmitted to the sink themselves causing stains.

Cristalan sinks

The Cristalan is a composite material, made for 2/3 of aluminium hydroxide and 1/3 of high quality acryl. The combination of these two materials gives to the worktop a considerable hardness and thermo-mouldableness. Its colouring allows the removal of stains or accidental cuts through an abrasive sponge. Sinks and tops are perfectly matched.

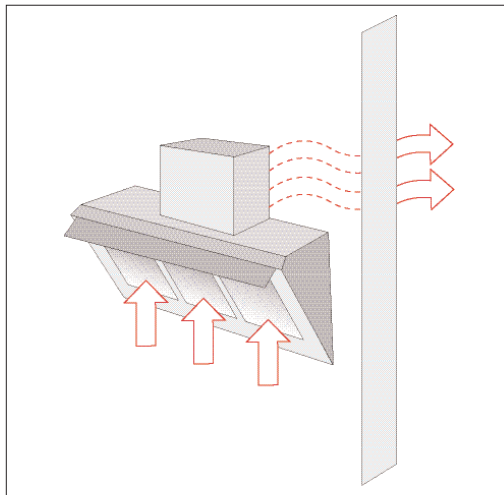
Cleaning: for a correct daily cleaning please use a micro-fibre cloth with some water. To avoid the limestone deposit please use vinegar or detergents based on vinegar. Please do not use fat detergents to avoid the developing of a patina on the surface of the worktop.

Do not use hot caustic soda to clear drains and don't leave ammonia in the sink for any length of time.





The sucking power of the hoods is originated by good engine and by correct plan of the external pipe



Hoods /

Stainless steel and aluminium hoods

The suction hood removes cooking steam and smells, and traps the greasy particles that are given off during cooking, within special filters. These particles are the main cause of the dirt that builds up on kitchen furniture.

Cleaning: use a soft cloth soaked in neutral liquid detergent or **Pedini microfibre cloth**. Do not use acid or caustic detergents, abrasive products or steel wool. They would irreparably damage and scratch the outer surface.

Do not leave the burners on and free when the hood is off. After placing the pans on the burners, turn the hood on to prevent the motor from overheating and to get rid of cooking smells and steam quickly.

Advice: To keep the suction hood in perfect condition, the (aluminium) grease filter should be washed every 3-4 months, or at more regular intervals if it is often used. The same applies to the charcoal filters of the filter hoods. To replace the filters, follow the instructions contained in the user's manual supplied with the hood.



Tables, chairs, stool /

Tables

Special maintenance is not required for tables.

Cleaning: To clean the table tops, refer in the chapter on Worktops and follow the instructions given in this manual.

Do not: iron clothes on veneered, laminate or layered wood tops as this may damage the plans, causing permanent heat marks and ungluing of the surfaces.



Chairs and stools

Cleaning: normal cleaning can be done using the Pedini microfibre cloth or a normal soft cloth.

Warning: remember that the chairs are not suitable for outdoor use. Do not stand on chairs or allow children to jump onto them.



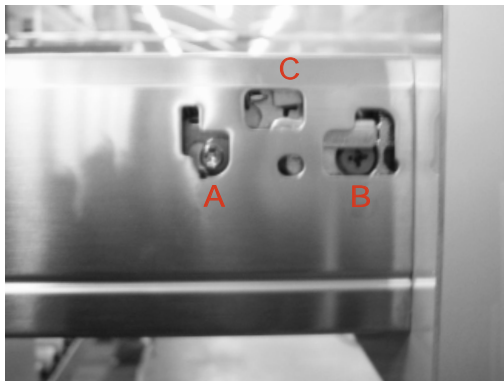


Others /

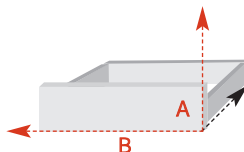
Drawers and baskets

Engaging and releasing of the drawer (or basket) is an easy operation; pull-out completely the drawer, lift it slightly, lower it again and remove it. To engage it, pull-out the runners, fit the drawer onto the runners and then close it completely; you will hear it snap into place.

Adjustment of the front panel

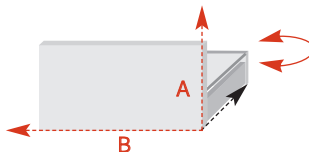


Attention!
Rotating the screw C
the face door is released



Adjustment of the drawers front panel

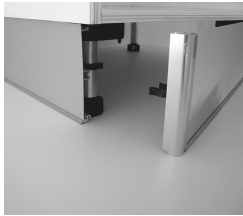
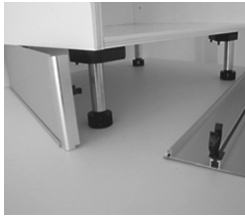
To remove the cover plates and using a screwdriver rotate the A-B screws (see picture) for adjusting to the left or the right side.



Adjustment of the baskets front panel

To remove the cover plates and using a screwdriver rotate the A-B screws (see picture) for adjusting to the left or the right side. Rotating the rail F you can obtain a further adjustment of the front panel.

Plinths and feet



The plinths are shaped aluminium sections, which sometimes are customised to match the kitchen and they are mostly for beauty. They close the area between the base blocks and the floor and are fastened to the feet of the furnishings by plastic hooking springs that slide along the skirting board itself. The feet have to support heavy weights and their level can be adjusted to keep the furniture perfectly flat. Remove the skirting board at regular intervals to clean the areas behind. To remove, grasp the skirting board at one end (right or left) and pull it out.

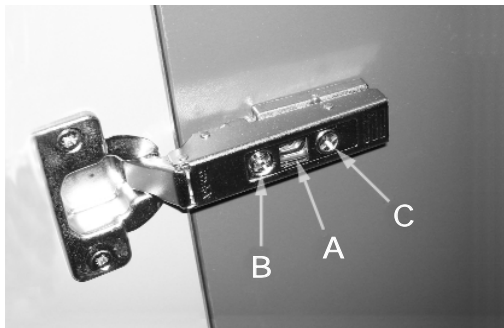
Cleaning: to clean, use a soft cloth soaked in hot water and neutral detergents.

Others/

The hinges

Adjustment of the hinges.

Hinges are very important: they must be strong, use-resistant, easy to be adjusted. No saving can be made for their quality or quantity. Pedini knows it, and its hinges are rapidly coupled and have triple adjustment with 110° and 170° opening; they are protected in galvanic bath in order to resist to vapours and chemical agents. They are tested for 200.000 openings and certified by LGA according to the Deutsch body of legislation.

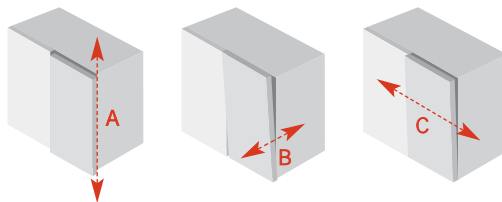


The hinges fitted by Pedini have a triple adjustment.

Moving the screw (A)
you adjust the hinge vertically.

Moving the screw (B)
you adjust the hinge horizontally.

Moving the screw (C)
you adjust the parallelism between the door and the sides of the unit in the direction:





Electric appliances /

All the electric appliances installed by Pedini have been selected from the best brands that offer good customer service assistance all over the area. In case of need, directly contact the service centres listed in the guarantee certificates supplied with each appliance.

Cleaning: follow the manufacturer's instructions

Ovens

Cleaning: first of all, switch the power off. If the oven is not equipped with self-cleaning panels, clean it just after use, when the parts are still warm. To do this, just wipe it with a sponge soaked in warm water and some normal detergent.

Do not use aggressive detergents and avoid any abrasive material or steel wool.

Precautions: restrain from using spray products, even if specifically designed, and in any case, use them on glazed surfaces only. Electric resistors, air fans and self-cleaning panels (if supplied) must not be treated with these products.

Burners

Cleaning: to clean the burners installed on stainless steel tops, use water and normal detergents, then rinse with hot water and dry. For persistent dirt or water marks, use a specific stainless steel product. Electric plates (if provided) are to be cleaned with a cloth soaked in a mild detergent, then dried.

Do not use steel brushes or knives.



Electric appliances /

Refrigerators and freezers

Cleaning: to clean inside, use mild, non-abrasive normal detergents only. For automatic defrosting appliances, keep the opening of the draining-board clean.

Do not obstruct the drainage hole, since this would cause liquids to flow over into the appliance. Never use any metal or sharp object to remove the ice layer, since it could damage the cooling plates! Use the special plastic scraper supplied with the appliance.

Precautions: if the appliances are not provided with an automatic defrosting system, such as freezers and shelves, defrost them at regular intervals: the ice layer would affect their performance!



Dishwashers

For dishwashers to work perfectly, just follow a few essential rules.

Cleaning: clean the filters at regular intervals. From time to time, clean the suction pipe. Keep the door gasket clean, to ensure a perfectly sealed closure. An imperfect closure would cause steam to seep out, which could damage the surrounding furniture.

Precautions: check the salt and polish level (for quantities, see the manufacturer's instructions). Use specific dishwasher detergents in the right amounts.

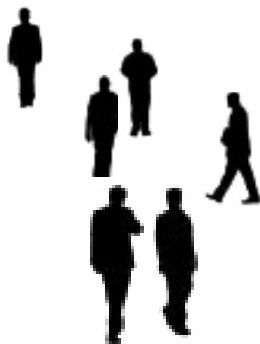




Customer service /

After sales service

Pedini has selected its retailers with care to provide you with qualified consultants who will help plan your kitchen and qualified technicians who will resolve any problems after you have purchased it.



Replacing or adding elements

Should you wish to replace or complete your kitchen by adding different elements or new appliances, please contact your Dealer who will help you make your choice and place your order. Pedini Dealers spokespersons for the Company and reference points for our Customers, will help you decide exactly what you need. To make it easier to complete or replace the model you have purchased, please go to the authorized Pedini Dealer with the guarantee certificate, in order to enable the Dealer to obtain updated information on the characteristics of the model manufactured and delivered, even at a much later stage. Before you replace domestic appliances or add new ones to your kitchen, we recommend that you buy appliances which have been fitted directly by our company. Incorrect installation might prevent your appliances from working or damage your kitchen.