



Care and Operating Instructions

to be retained by the customer

SieMatic

Thank you for your trust!

At SieMatic in Löhne/Westphalia, we have been manufacturing high-quality kitchens since 1929 and as our customer, you also attach great importance to the quality and durability of your furniture. To meet our shared high expectations, we operate our own test laboratory and regularly have our products and our processes tested by independent institutes.



That is why our kitchen furniture has been awarded the RAL „Golden M“ quality mark. The „Golden M“ quality mark is an award for tested furniture that must meet strict criteria in terms of quality, safety and health/environmental protection. The „Golden M“ is awarded by the German Furniture Quality Association (DGM). (DGM), which as a RAL quality association has an important task: to ensure the quality of furniture and to intensify consumer protection. SieMatic has been a member of the German Furniture Quality Association (DGM) for many years and has to fulfil very high requirements for the award. Every year, SieMatic manufacturing processes and products are subjected to extensive tests by impartial testing institutes.



SieMatic kitchen furniture also bears the GS „Tested Safety“ mark. Since 1977, the GS mark has been the only mark in Europe for the voluntary application of legally regulated product safety. The „GS“ certifies that a SieMatic kitchen meets the requirements of the Product Safety Act (ProdSG).



The integrated quality and environmental management system at SieMatic is certified according to the international standards DIN EN ISO 9001 (quality management) and DIN EN ISO 14001 (environmental management). This ensures that our internal company processes comply with the international standard for quality and environmental management.

So you have made a good choice: In choosing your new SieMatic kitchen, you have opted for a product that meets the highest standards of quality, safety, environmental and health standards.

The pleasure of owning a SieMatic will last a long time if you follow our care and operating instructions, which we have compiled for you below.

We hope you enjoy your new SieMatic every day and for a long time to come!

Safety

Even if your SieMatic kitchen complies with all legal safety regulations, there are still sources of danger that you should be aware of:

- Electrical appliances such as hobs, ovens and cookware can become very hot. There is a risk of burns or scalding!
- Do not climb up or onto cupboards, shelves, etc., or the worktop. There is a danger of falling!
- Flaps, doors, drawers, pull-outs, etc., can become jammed if they are not operated using the handles or at the positions intended.
- In particular, do not leave children under 3 years of age unattended in the kitchen.

Additions, conversions and assembly work on your SieMatic kitchen may only be carried out by competent, trained kitchen fitters.

Your SieMatic kitchen can withstand heavy loads. However, certain load limits must not be exceeded. Load capacity with even load distribution (unless otherwise stated on the furniture):

- base and tall cabinets: 42 kg per shelf
- wall cabinets: 20 kg per shelf, max. 80 kg per cabinet
- Cabinets with glass shelves: 20 kg per shelf
- Drawers/pull-outs:

	Depth -cm-	Wide -cm-	Total load capacity -kg-	Additional load capacity -kg-
Drawers	35,4 - 61	30 - 120	40	26
	71	30 - 120	70	53
Pull-outs	46	30 - 120	40	20
	56 - 61	30 - 60	40	25
	56 - 61	70 - 120	70	50
	71	30 - 120	70	46



General information Climate and Humidity

Indoor climate / ventilation / heating

An optimal room climate is essential for health, comfort and to prevent the formation of mould. An incorrect room climate can lead to malfunctions or even damage to your SieMatic. We recommend temperatures between 18 - 23° C and a relative humidity of 40 - 60 % for your kitchen. People feel most comfortable in this range, and your SieMatic kitchen is optimally designed for such a living area climate. SieMatic thereby supports healthy living.

Ensure by heating, ventilating and, if necessary, air-conditioning that the room temperature does not remain below 10° C or above 35° C for long periods of time and that the relative humidity remains between 30 % and 70 %. It is essential to avoid extreme fluctuations, such as those caused by rooms which are air-conditioned during the day, but which are switched off at night.

Short-term overshoots or undershoots, as they occur due to the weather, are not critical, but can cause temporary malfunctions; for example, fronts can warp. After the optimal climate has been re-established, these effects recede again. On the other hand, a permanently unsuitable or strongly fluctuating room climate will inevitably damage your kitchen!

Humidity / Water / Light

SieMatic kitchens are extremely durable. You can support this by taking certain precautions to prevent premature ageing.

Always use the extractor fan. Set it to an appropriate level before you start cooking. If necessary, adjust the setting and leave the extractor fan running for a few minutes after cooking. Please always refer to the operating instructions for your appliance!

Avoid any standing water on, or under your kitchen furniture. Never use a steam cleaner, not even around your kitchen. Clean the floor only with a damp cloth and wipe away standing water from the floor and all surfaces immediately.

UV radiation can cause some materials to age faster. You should protect areas of your kitchen that are constantly exposed to the sun, e.g. with textile shades. We recommend that objects permanently placed on kitchen surfaces should be moved regularly to prevent shadows from forming.

General information Climate and Humidity

Steam-generating appliances

Steam-generating appliances such as kettles, coffee machines, etc. must be positioned so that rising steam cannot condense on furniture surfaces. Never operate such appliances in or under cupboards! Rising steam causes permanent damage to fronts and carcasses (risk of swelling).

Never open the dishwasher while it is running. Wait about 20 minutes after the programme has finished so that the steam can settle in the appliance and dry off before opening the appliance. Please always refer to the operating instructions for your dishwasher.

Heat and steam can escape from ovens, microwaves and steam cookers during operation and when the appliance door is opened. To protect the surrounding furniture, open the appliance doors only briefly and never allow the appliance to cool down by opening the appliance door. If steam or moisture condenses on the surrounding furniture parts, wipe them dry immediately.

Protecting surfaces

Although the surfaces of a SieMatic kitchen are resistant to most stresses and strains, there are still limits:

Never place hot pans, pots or the like unprotected on a kitchen surface. To avoid fire or heat damage, always use a suitable trivet.

Never cut directly on your worktop or any other kitchen surface. To avoid cut and scratch marks, use a suitable chopping board. This will also protect your high-quality knives.

Some foods have strong colouring properties. Never store or process them directly on the kitchen surface, but use suitable crockery.

Objects made of earthenware, clay, terracotta, etc. without a glazed base can cause scratches when pushed over kitchen surfaces.



Cleaning / Care

Regular cleaning is essential to maintain the value of your SieMatic kitchen. It also helps to keep your kitchen in a hygienically perfect condition.

Remove dirt as soon as possible and do not allow it to dry. Use clear water and a cotton cloth or other soft, lint-free cloth for cleaning. Always use a clean cloth so that no dirt particles can rub into the surface or scratch it. Always wipe in gentle movements and without pressure to avoid scratches or shiny spots. Then dry the surfaces with a clean cotton cloth.

Do not use scouring agents, furniture polishes, waxes or agents containing silicone. Likewise, do not use cleaning agents with skin care additives, as these can lead to streaks that are difficult to remove. Aggressive cleaning agents such as acid cleaners, agents containing nitro and synthetic resin thinners, nail polish remover, oven cleaners, etc. can also attack and damage the furniture surfaces.

Please note the special cleaning instructions for the different furniture surfaces below.



Fronts / Surroundings

SQ lacquer surfaces (high-quality PUR lacquered surfaces on all sides)

SQ lacquer surfaces velvet matt

Basic cleaning:

For daily cleaning, it is sufficient to use clear water and a low dosage of standard household cleaner or washing-up liquid. All standard household cleaning cloths or rags can be used. Wipe the fronts dry immediately with a cotton cloth to avoid streaks.

Intensive cleaning:

As with all velvet matt surfaces, grease and dirt can clog the porous surface. Remove stubborn dirt with kitchen cleaners available in specialised shops. For particularly stubborn dirt, repeat the process several times if necessary. Clean the surface slowly and never with pressure so as not to create shiny spots.

SQ lacquer surfaces glossy

Basic cleaning:

The care of high-gloss fronts is by far not as elaborate and complicated as is usually assumed. The smooth, high-gloss surface ensures that grease and dirt are difficult to adhere to and can be easily removed.

For daily maintenance cleaning, clear water and commercially available household cleaner or washing-up liquid in low doses are sufficient. Only use soft, clean cleaning cloths to avoid scratching the surface.

Intensive cleaning:

The high quality of this surface should be treated and cleaned appropriately. Stubborn dirt is best removed by repeating the basic cleaning procedure several times in succession.

SimiLaque surfaces velvet matt (HPL laminate with lacquer-like surface)

Basic cleaning:

For daily cleaning, clear water and a low dosage of standard household cleaner or washing-up liquid is sufficient. All standard household cleaning cloths or rags can be used. Wipe the fronts dry immediately with a cotton cloth to avoid streaks.

Intensive cleaning:

As with all velvet matt surfaces, grease and dirt can clog the porous surface. Remove stubborn dirt with kitchen cleaners available in specialised shops. For particularly stubborn dirt, you can use a dirt eraser sponge on matt SimiLaque surfaces and clean the affected area without applying pressure.

SmartLaque surfaces (UV-curing acrylic coating of the surface)

SmartLaque surfaces velvet matt

Basic cleaning:

For daily cleaning, clear water and a low dosage of standard household cleaner or washing-up liquid is sufficient. All standard household cleaning cloths or rags can be used. Wipe the fronts dry immediately with a cotton cloth to avoid streaks.

Intensive cleaning:

As with all matt surfaces, grease and dirt can clog the porous surface. The best way to remove stubborn dirt is to repeat the basic cleaning procedure several times. Clean the surface slowly and never with pressure to avoid creating shiny spots.

SmartLaque surfaces glossy

Basic cleaning:

The care of high-gloss fronts is by far not as elaborate and complicated as is usually assumed. The smooth, high-gloss surface ensures that grease and dirt are difficult to adhere to and can be easily removed. For daily cleaning, it is sufficient to use clear water and a low dosage of standard household cleaner or washing-up liquid. Only use soft, clean cleaning cloths to avoid scratching the surface.

Intensive cleaning:

The high quality of this surface should be treated and cleaned appropriately. Stubborn dirt is best removed by repeating the basic cleaning procedure several times.

Laminate surfaces (plain, wood decors, metallic laminate)

Laminate surface velvet matt

Basic cleaning:

For daily cleaning, all that is needed is clear water and a low dosage of standard household cleaner or washing-up liquid. All standard household cleaning cloths or rags can be used. Wipe the fronts dry immediately with a cotton cloth to avoid streaks. For structured decors, always wipe in the direction of the design to achieve the best possible cleaning effect.

Intensive cleaning:

Remove stubborn dirt with kitchen cleaners available in specialised shops. For particularly stubborn stains, you can repeat the process several times.

Metallic laminate surfaces

Basic cleaning:

For daily cleaning, use only clear water and a low dosage of standard household cleaner or washing-up liquid. Clean the surface by working in the direction of the grain. Use only soft, clean cleaning cloths to avoid scratching the surface.

Intensive cleaning:

The high quality of this surface should be treated and cleaned appropriately. Stubborn dirt is best removed by repeating the basic cleaning procedure several times.

Ceramic surfaces

Basic cleaning:

Ceramic surfaces are extremely easy to clean. For daily cleaning, all you need is clear water and a low dosage of standard household cleaner or washing-up liquid. All standard household cleaning cloths or rags can be used.

Intensive cleaning:

Remove stubborn dirt with kitchen cleaners available in specialised shops. For particularly stubborn stains, you can repeat the process several times.

Wood surfaces

Basic cleaning:

Daily cleaning of wooden surfaces should be carried out with clean water only. All standard household cleaning cloths or rags can be used. Only wipe with a damp cloth, wringing it out well beforehand. Wipe the fronts dry immediately with a cotton cloth to avoid streaks. Always wipe in the direction of the grain to achieve the best possible cleaning effect.

Intensive cleaning:

For stubborn stains, add commercial household cleaner or washing-up liquid to the water in a low dosage. Particularly stubborn stains can be brushed out carefully with a soft nail brush.





Handles

To clean your handles, all you need is clear water and a low dosage of standard household cleaner or washing-up liquid. All standard household cleaning cloths or rags can be used. Do not use abrasive or aggressive cleaning agents.

To protect against contact irritants, SieMatic seals all metal furniture handles with a protective lacquer. This protective lacquer reacts sensitively to fats and acids in the long run. Therefore, clean your furniture handles after cooking if you have handled fat or acid (e.g. from fruit) during cooking.

Side slide doors

Static electricity can cause dust to adhere to the outer surface of the front panel. These dust deposits should be removed regularly with suitable cleaning agents to prevent permanent discoloration, especially on light-colored front panels. Please observe the special cleaning instructions for the various furniture surfaces (page 9, ff).

Glass doors

All smooth glass surfaces are particularly easy to clean as it is very difficult for grease and dirt to adhere to it and it can be easily removed. Standard household glass cleaner and a soft kitchen cloth are sufficient for cleaning all smooth glass surfaces. Never use glass scrapers or ceramic hob cleaners as they can scratch the glass surface.

Some glass doors have a lacquered or satin finish on the back. These surfaces have a different structure and are therefore somewhat more sensitive to adherent dirt. In this case, use clear water and standard household cleaner or washing-up liquid in a low dosage. The best way to remove stubborn dirt is to soak it briefly. Clean the surface slowly and never with pressure so as not to create shiny spots.

Cleaning fluid running down vertical glass surfaces can penetrate the frame or adjacent components and cause damage. Therefore, never spray glass cleaner directly onto the glass, but onto your cleaning cloth and immediately absorb any liquid that runs down.





Countertops

Materials and objects that can come into contact with food must meet strict legal requirements. The most important is that they must not pose a health hazard. All SieMatic worktop surfaces are therefore suitable as food contact materials.

However, this does not mean that worktops are intended to be used for preparing food without a base on them. For reasons of hygiene and to prevent discolouration, cuts or scratches, please always use suitable cookware or a surface intended specifically for cooking. The following applies to worktops in particular: Remove dirt as soon as possible and do not allow it to dry on!

Laminate countertops

Basic cleaning:

Plastic worktops are extremely easy to clean. For daily cleaning, it is sufficient to use clear water and a low dosage of standard household cleaner or washing-up liquid. All standard household cleaning cloths or rags can be used. Wipe the worktop dry immediately with a cotton cloth to avoid streaks.

Intensive cleaning:

Remove stubborn dirt with kitchen cleaners available in specialised shops. For particularly stubborn stains, you can repeat the process several times.

StoneDesign countertops

Ceramic

Ceramic is a very homogeneous and hard material. The fired surface is waterproof, recyclable and absolutely food-safe. When handled and cared for correctly, Ceramic is highly scratch-resistant, acid-resistant and very easy to clean. Ceramic can be cleaned with all standard household cleaners. All household liquids such as tea, coffee, fruit and vegetable juices as well as grease and oil can be easily removed.

Composite stone

Composite stones are not impregnated and can be cleaned with mild household cleaners, e.g. dishwashing detergent. Glossy surfaces are hard and insensitive to scratches and can therefore be cleaned easily and without problems. Using scouring agents can scratch the surface. Light surfaces are more susceptible to stains than dark surfaces. Coffee, tea and colour-intensive food can leave stains, especially on light surfaces. Therefore, remove them immediately!



Polished granite

The stone is protected against the penetration of grease, oil and normal household liquids by a food-grade impregnation product applied at the factory.

The cleaning agent (natural soap) supplied is to be applied as follows before the kitchen is put into operation: Clean the worktops with clear water to remove dust and dirt. Dissolve 1 measuring cup of cleaning agent in 3 litres of warm water. Soak a cloth with the cleaning agent and wipe the worktops with it. After a few minutes, the surface dries. This process must be repeated five times before first use; the stone is then saturated. Then polish the surface with a dry cloth. Depending on the stone, a soap film may remain on the surface. However, this can be removed with a damp cloth.

Depending on the intensity of kitchen use, the work surface must be cleaned once or twice a week with the cleaning agent. For daily cleaning, standard household washing-up liquids and mild cleaners can be used. Note: light granites darken over time.

Matt and textured granite, quartzite

The same properties and care instructions apply to these surfaces as to polished granites. Matt and textured surfaces tend to darken more than polished surfaces. The cleaning and maintenance requirements for these surfaces are greater than for polished surfaces. The above-mentioned use of cleaning and care guarantees the lasting beauty of the natural stone.

Volcanic stone

Volcanic stone has the same properties as granite. Pores are closed with a visible filler. Wide, dark veins and textures created by the flow of lava are possible. Before the first use, apply the supplied cleaning agent twice, then once or twice a week (see granite). Coffee, tea and colour-intensive food can leave stains and must therefore be removed immediately.

Marble and limestone

Hardness/sensitivity to scratches: Marble and limestone are relatively soft and therefore sensitive to scratches and not cut-resistant. Knives leave cut marks. With regular use of the natural stone treatment supplied, limestone and marble are conditionally protected against colour-intensive liquids, but not against acids such as carbonic acid in mineral water, fruit acid, vinegar and wine, which should therefore be removed immediately and this by no means contradicts, but rather endorses these stones: For while an artificial patina is readily created on tiles, wood or walls today, the traces of use are part of the nature of marble and limestones. They give the material a unique personality, liveliness and charm. They tell its story and underline its natural look.

1 litre of natural stone treatment and 0.5 litre of food-grade impregnation products are supplied with each limestone/marble commission. The natural stone care is to be handled as described for granite. Acid burns can be reworked with the impregnation product as follows: Soak a dry, clean cloth briefly at the mouth of the bottle and „dab“ the affected area. In case of severe burns, the impregnation product can be applied thickly to the affected area, e.g. with a pipette; leave it for three hours. Rub vigorously with a cloth to remove the excess impregnation product. In this way, the burn is only slightly visible in the backlight and the colour is brought back into line. Repeat the process if necessary.

Stainless steel countertops

It is best to clean your stainless steel worktop directly after use. For daily cleaning, it is sufficient to use clear water and a small amount of washing-up liquid. Clean the stainless steel surface by working in the direction of the surface structure. You can see the direction by looking at the stainless steel at a slight angle.

Wipe the worktop dry immediately with a cotton cloth to avoid streaks. Avoid circular movements when cleaning, as this can lead to lasting changes in the surface structure. In addition, intensive polishing in one place leads to a localised change in the gloss level.



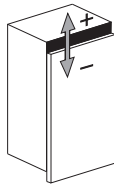
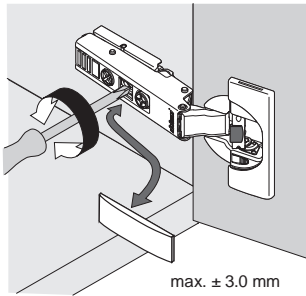
Adjusting fittings

Your SieMatic kitchen is equipped with the latest functional fittings to make it as easy as possible for you to use.

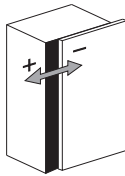
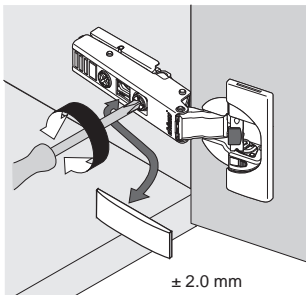
During installation, the trained SieMatic fitter has adjusted all components and fittings so that they function optimally. In the course of use, these settings can be lost. For example, due to seasonal temperature fluctuations or changing cabinet loads, it may become necessary to adjust settings. With a few simple steps, you can ensure that the fittings in your SieMatic kitchen continue to function perfectly and that an optimal joint pattern is maintained.

Hinges

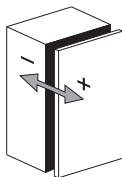
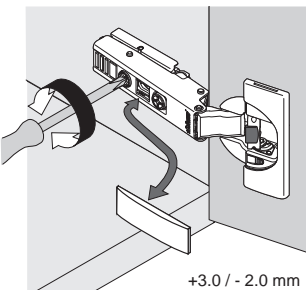
If your furniture doors do not close properly, hang or do not rest correctly, the hinges of your SieMatic kitchen can be adjusted in all three dimensions. Please do not use a cordless screwdriver to adjust the hinges, but always a hand-held Phillips screwdriver.



Vertical adjustment

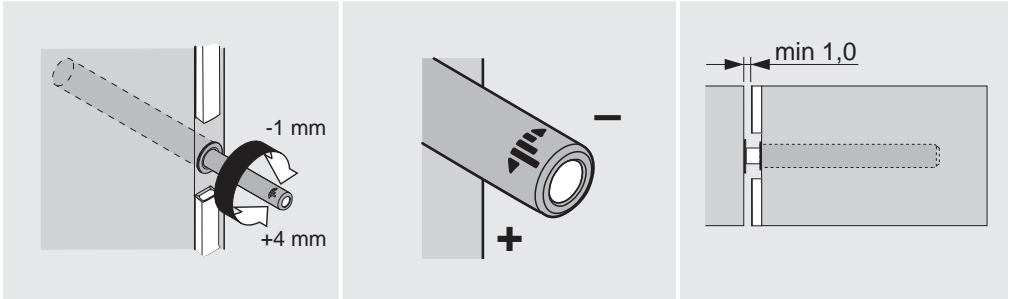


Horizontal adjustment



Depth adjustment

For handleless opening doors and panels (TipOn), the gap on the opening side can be adjusted simply by turning the TipOn.

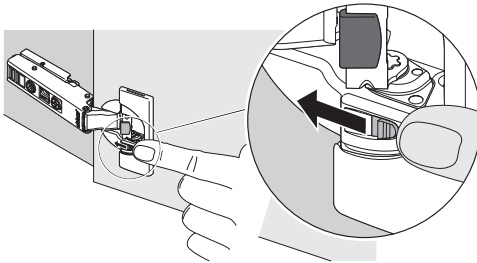


All furniture hinges are equipped with a soft-close mechanism as standard (except for TipOn). Different door weights, for example due to multifunctional rails in the front, can change the cushioning effect.

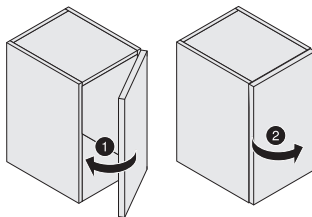
You can regulate the cushioning effect by specifically deactivating individual hinges. To switch off the softclosing effect completely, deactivate all hinges of a door. To restore full soft-closing, activate all the hinges of a door.

Deactivation

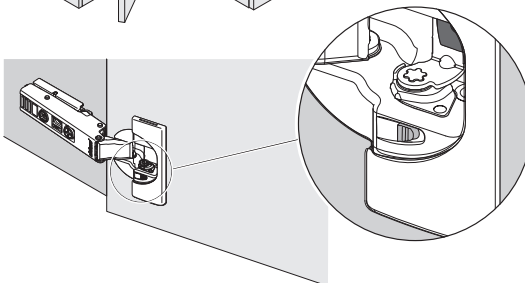
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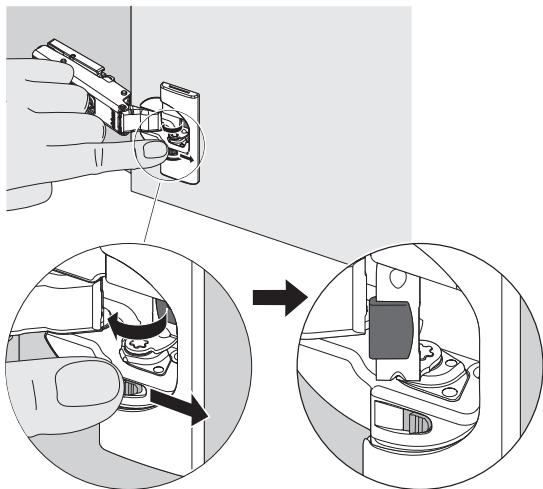
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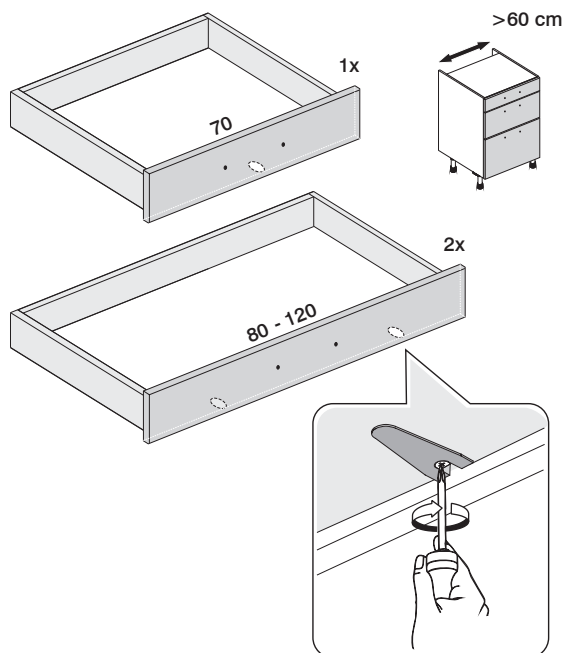
Activation



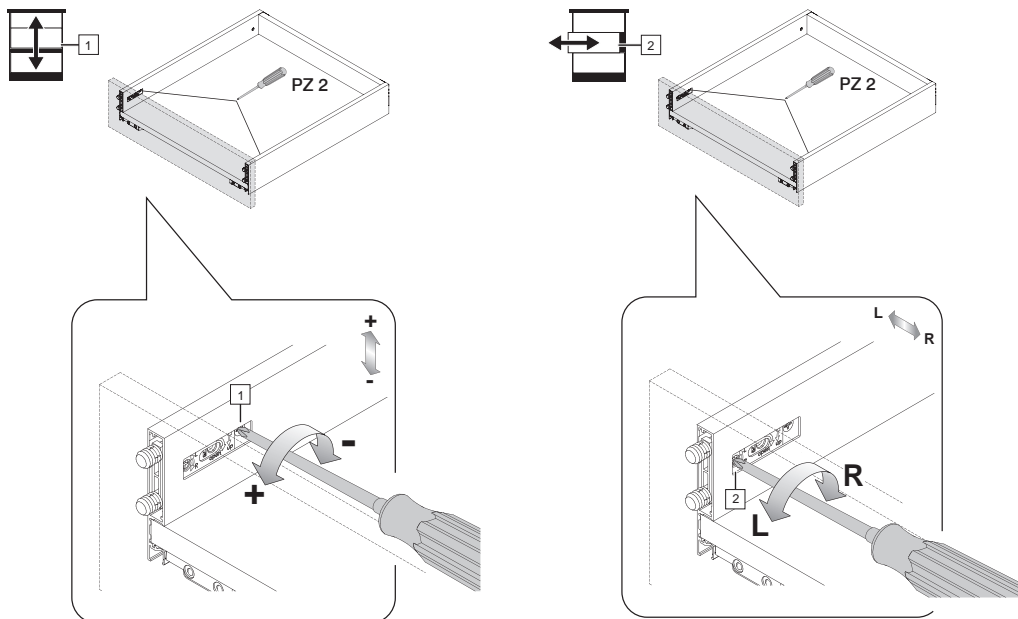
Drawers and pull-outs

Drawers and pull-outs can also be adjusted in all three dimensions. To adjust them, please do not use a cordless screwdriver here either, but always a hand-held cross-head screwdriver. For carcase widths > 60 cm, drawers and pull-outs have a front lock on the underside. This must be loosened before adjusting. After adjusting, please do not forget to lock the front lock again.

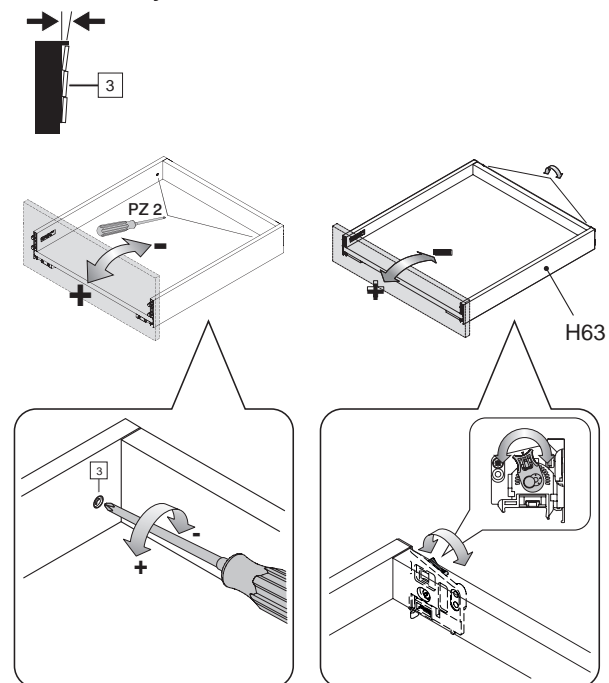
Loosening the front lock



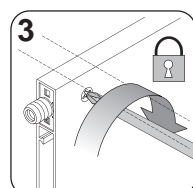
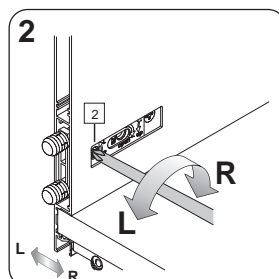
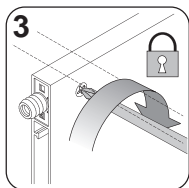
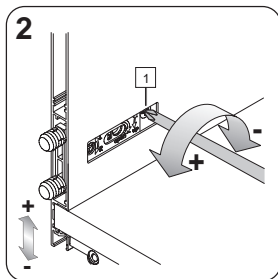
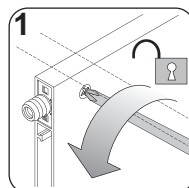
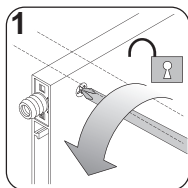
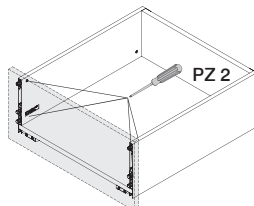
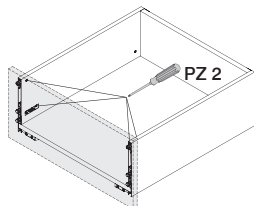
Drawer: Height and side adjustment



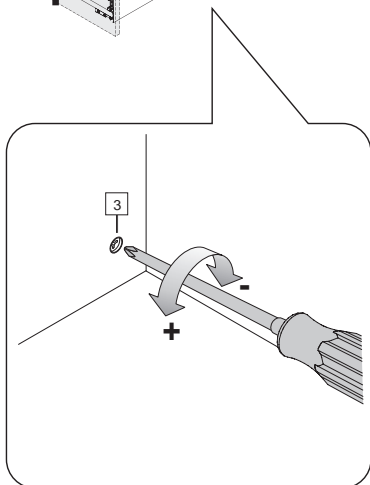
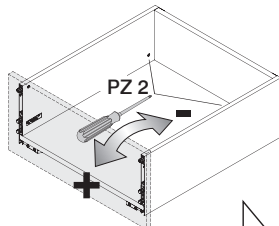
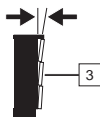
Drawer: Tilt adjustment



Pull-outs: Height and side adjustment

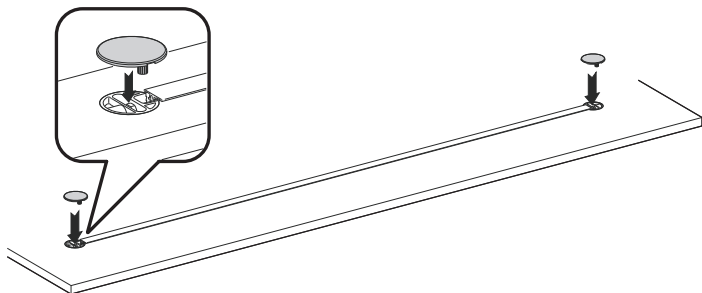
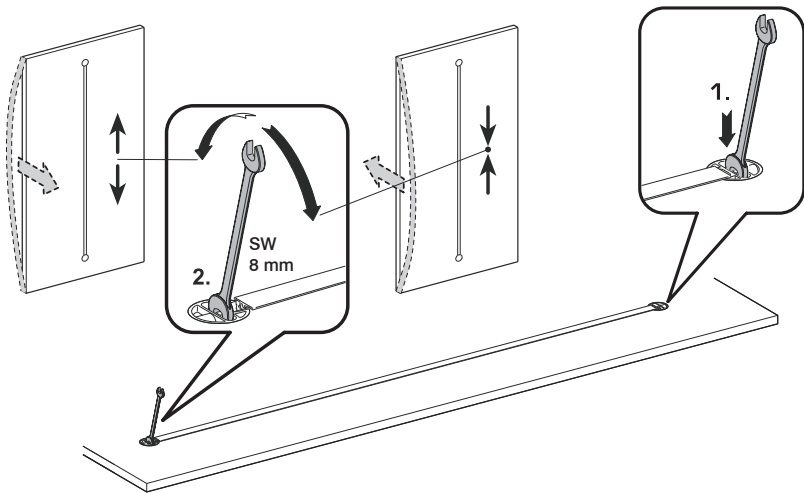
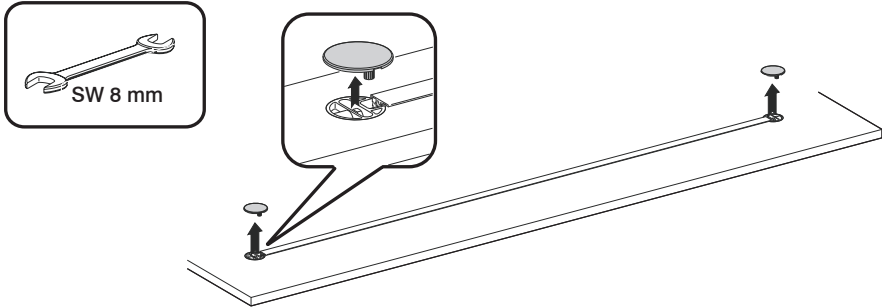


Pull-outs: Tilt adjustment



Alignment fitting

Most SieMatic furniture fronts are made of wood-based materials. These are hygroscopic, i.e. they regulate climate fluctuations in the living area excellently. In the process, the material absorbs or releases moisture, which can lead to warping. This is completely normal and not a reason for complaint. It is said: „wood works“. To ensure that warping does not result in any loss of function, SieMatic provides particularly high furniture fronts with an alignment fitting. Changing temperature or climatic conditions may mean that this needs to be readjusted.



Disposal

Again and again we receive friendly letters from satisfied customers whose SieMatic has served them for generations. That makes us happy, of course. However, as an environmentally conscious company, we are also concerned about the correct disposal and recycling of valuable raw materials once you have decided to buy a new kitchen.

Disposing of furniture

Ask your local authority about the possibilities for the disposal of your kitchen furniture in an environmentally friendly way. At the end of its life, do not throw it in the household waste.

Disposing of old electrical appliances

Any electronic parts or components in your SieMatic kitchen can be easily removed. Separate them from the furniture before disposing of them. Old electrical appliances do not belong in the household waste either. Every consumer is legally obliged to dispose of old electrical appliances separately from household waste. Local recycling centres, for example, take these appliances free of charge. If necessary, enquire about your local options as well. This ensures that old appliances are recycled properly and that negative impacts on the environment are avoided.

Batteries

Some electronic components of your SieMatic kitchen, such as remote controls or radio sensors, may contain batteries. Batteries contain recyclable materials, but they can also contain substances that are hazardous to health and the environment. Therefore, they should never be disposed of with household waste. As the end user, you are legally obliged to return used batteries to battery distributors or, for example, to the collection points of recycling centres, which will take them back free of charge.



Information about your SieMatic.

Door style:

Color No. :

Handle No. :

Handle color:

Delivery date:

Order No.:

Dealer:



Do you have any further questions about your SieMatic?
Feel free to contact us, we are there for you - in person, by phone and digitally.

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