

# Care and Maintenance Manual

for the end customer

**LEICHT<sup>®</sup>**

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### General product information

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### For the end customer!

Edition: January 2012

## Product information for safety and environment questions

### General

#### Quality and Safety

All LEICHT kitchens carry the **RAL-Quality sign “M”** (RAL German Furniture registered Association) as well as the **“GS-Mark”** for tested safety.

Through a comprehensive quality safeguard-system and constant product tests in the in-house laboratory, as well as additional product control through the independent State Institution for trade, Nürnberg (LGA) it is ensured that only high quality, environmentally suitable, materials are being used and that LEICHT kitchens meet all safety related requirements.

All LEICHT kitchens meet the guide lines of the safety standard DIN EN 14749 as well as the conditions of the EN 1116 and DIN 18022 and satisfy/ exceed the requirements of DIN 68930 for kitchen furniture.

With the RAL-Quality sign “M” all LEICHT kitchens are **additionally tested for “healthy living”** and ensure that the strictly mandatory limits are adhered to/ or surpassed.

#### Formaldehyde

All materials are tested for formaldehyde emission and meet the conditions of emission-class E1 with max. 0.1 ppm (parts per million).

#### Surface lacquering

High quality reaction lacquers on an acrylate-PU-basis are used for surface lacquering. The lacquered surface is resistant to moisture and meets the requirements of the standard kitchen furniture DIN 68930 as well as the DIN EN 71 Part 3 (safety of toys):

Migration of certain elements).

The lacquer-systems used are physiologically safe, as mainly environmentally friendly water based lacquers are used.

#### PCP and Lindan

The wood materials used do not contain Pentachlorophenol (PCP) or Hexachlorocyclohexan (Lindan).

**Azo-dye** is not contained in the colours and stains used.

**For safety reasons fitting of all furniture components must be undertaken by trained experts - in accordance with the fitting instructions. The specially enclosed fitting instructions must be followed. The walls, to which the kitchen components are to be fixed, must be checked for suitability.**

Kitchen furniture and built-in components must not be used for purposes other than intended (e.g. drawers or pullouts used as steps; doors, shelves, worktops and table-tops for cutting on, or other panels, hobs not for heating purposes, ovens not for drying etc).

**It is essential that the manufactures' instruction manuals, concerning all appliances such as refrigerators, hobs, dishwashers, extractor hoods etc., enclosed with each delivery, are carefully read and followed. It is equally essential that any electric and water connections are only undertaken by accredited tradesmen.**

#### Kitchen climate

**Kitchen furniture consist largely of timber products, which absorb or emit moisture through humidity variations. This condition is called expansion and contraction. It is said that wood “works”. Surface treatment can slow this action, but cannot totally prevent it. Therefore, you must ensure an air humidity in your kitchen of 40% to 65%.**

**Short-term overrun of between 2 to 3 days should have no ill effects. Therefore, the kitchen climate influences the function, safety and lifespan of your kitchen.**

## Cleaning and maintenance

**Attention: Do not use steam cleaning appliances!**

#### • Wood veneer surfaces

(Solid wood and veneered surfaces)

Wood is a natural product. It lives, or – as the experts say - it works. Because of changing humidity, it expands or shrinks, possibly producing slight misalignment on solid wood frame connections. As a natural material, wood has differences in colour and structure which are perfectly normal and seemingly produce a change in appearance. These differences, being ruled by nature, are therefore no reason for complaint.

These individual features give every LEICHT wooden kitchen its very own character and emphasize the natural beauty of the material. All wood veneer surfaces are lacquered with high quality, mainly UV-hardened lacquer systems on an acrylate-PU-base. They are therefore maintenance friendly and largely insensitive to common household fluids.

It is not possible to achieve a total light-fastness for wood surfaces. Over the years light and other environmental influences will effect colour deviations in time, these are **no cause** for complaint. A natural patina enhances the beauty of this natural wood.

All surfaces should be wiped with a dry duster. For cleaning stubborn dirt on the veneered surfaces, a damp chamois leather or a fine, damp sponge cloth (not wet) can be used.

A mild, non-scouring detergent may also be used. It is important to always wipe in grain direction so that any possible dirt can be wiped out of the pores. **It is also important to wipe over carefully with a dry lint-free soft cloth.**

In obstinate cases, e.g. for removing dried fat spots, shoe polish or felt pen, methylated spirit or cleaning products may be used. For cleaning and protecting wood veneered surfaces we recommend a special “Quick and clean- furniture treatment” (200 ml) which you can obtain from LEICHT and specialized trade suppliers or from your kitchen specialist.

Be careful when using furniture polish of other makes. These can cause changes to the lacquered surface. Also unsuitable are ammonia based cleaning agents, acetone as well as nitro- or resin-thinners or –cleaning detergents.

#### • Colour lacquered surfaces

(Fronts, carcase components accessories)

Lacquered fronts are treated with special lacquers in several processes, which have been developed to the latest level of technology for heavily stressed surfaces. They are subject to light and heat influences and thus, in a natural ageing process, will slowly darken in time. External influences such as smoke, grime and steam can lead to a discolouring of the surface. We therefore recommend regular cleaning and care for lacquered fronts.

**No specific cleaning agents are necessary for colour lacquered surfaces.**

Just use soft, **non-abrasive** common cleaning agents (e.g. mild detergents) diluted in water. **It is essential to dry immediately with a soft cloth.**

For stubborn dirt, e.g. greasy remnants, cleaning streaks etc., proceed as follows:

- 1) Wipe surface with a damp, soft cloth, using washing-up liquid in water in circular movements.
- 2) Wipe over with a second damp cloth (without the addition of washing-up liquid).
- 3) Immediately dry the surface.

Please use the tested and approved cleaning cloth from the manufacturer (Id-No 66925). Do not use any other micro fibre cloths, normally available within the trade, since these can damage the surface

**Attention: Never use aggressive or abrasive agents.**

**Nitro- or synthetic resin thinners or similar cleaning agents can result in permanent damage to the surface.**

## Cleaning and maintenance

### • Acrylic surfaces (Fronts)

These acrylic surfaces can be cleaned without any problem with lightly soapy water. Do not use abrasive, alcoholic cleaning or glass cleaning materials!

In order to improve the resistance to wiping- and scratch-traces, the surface should be treated with the ULTRA GLOSS Superpolish+DGS (250 ml, ident No. 24945). Clean only with enclosed micro fibre cloth. Customary micro fibre cloths can damage the surface.

### • Laminate surfaces with melamine resin or foil coating (Fronts and carcass components)

These laminate surfaces can be cleaned trouble-free with common household cleaning agents for plastic furniture. The cleaning agents diluted in water should be applied with a soft damp cloth.

You can also use common household glass cleaner.

Matt or super matt surfaces are more **susceptible** to dirt through the special surface texture than smooth fronts.

Dirt must be removed immediately so that it does not get too dry and adhere to the textured surface, which would make it much harder or extremely difficult to remove.

Frosch methylated spirit-glass cleaner or POLIBOY plastic cleaner are particularly suitable for cleaning super matt foil surfaces.

**It is important to wipe immediately with a dry cloth to avoid streaking.**

**Attention:**  
**No aggressive or abrasive agents or "solvent-containing glass cleaning liquids" should be used!**

### • Plastic components (Polystrol, PVC, Makrolon, Acrylics etc.)

Cutlery trays, plastic inserts, canisters, plastic profiles etc. can be cleaned with a mild cleaning liquid or detergent using a damp cloth. An immediate wiping dry is recommended.

**Aggressive or abrasive cleaning agents must not be used.**

**Attention: All nitro- or synthetic resin thinners or similar cleaning agents can cause damage to the plastic components and should be avoided.**

### • Stainless Steel surfaces

**In general:** clean with a sponge or fleece cloth, using washing-up liquid. Strong and stubborn grease marks, smudges, spots or rust film can be removed with standard metal polish agents. Clean thoroughly with a damp cloth.

**Do not use chloride-, iodine or bromide-containing cleaning agents as these substances can destroy the applied protective layer.**

For the care and cleaning of surfaces such as **fronts, carcass components, handles, wire-ware, extractor canopies and segment rear walls, we recommend** the oil-containing LEICHT-stainless steel cleaning and maintenance agent PFME (50 ml code No. 05317). **Not to be used for stainless steel sinks and worktops.**

This cleaning agent removes water spots, dirt and finger marks. Apply thinly with a soft cloth in texture-direction. It is not necessary to wipe over.

**Stainless steel sinks and worktops** as well as all **other** stainless steel surfaces of the items not listed: cleaning as above but without the oil-containing PFME cleaning agent. **Please use a cutting board in order to avoid scratches.**  
**Always use a worktop saver for hot pots and pans!**

## Cleaning and maintenance

### • Aluminium, anodized and chromed metal parts (Grip rails, handles, wire baskets etc.)

We recommend warm water with a dash of washing up liquid for daily cleaning and care. Tougher stains can be wiped away with a cloth and diluted washing up liquid.

Strong acid and alkaline cleaning products must not be used, they will damage the surface.

**Abrasive agents, steel wool, sand-paper etc. must not be used for cleaning.**

### • Powder-coated and lacquered metal parts (drawers and pullout parts, pullout-frames, handles, hinges etc.)

Use only common household detergents for cleaning and care.

**Do not use aggressive, solvent-based or abrasive cleaners, or any chromium-cleaning agents!**

### • Cupboard interior

For cleaning of cupboard interiors, shelves, drawers and all components use damp cloths or a chamois leather, perhaps with addition of a little methylated spirit. You can also use common household liquid cleaner (glass cleaner). After cleaning always wipe over with a fluffy dry cloth.

### • Care instruction for felt inlays

The felt must not be washed or dry cleaned because it is not wash resistant.

Most marks can be removed quite easily.

Remove marks with lukewarm water without detergent. Thoroughly blot the spot with a clean, damp cloth.

More obstinate dirt can be treated with soft soap or with a spot remover. The spot remover should not be directly applied to the felt but to a clean cloth. Finally blot with clean water.

### Worktops:

#### • Worktops with laminate surface

Worktops with laminate surface code HPL – are today a very hard laminated plastic, which are used in furniture manufacture.

You should observe a few rules in order to avoid disappointment.

The worktop surface is water resistant. With careful installation, cutouts, corner connections are water resistant after a short time.

**Water puddles at cutouts, front worktop under-edges and worktop corner connections must be removed immediately.**

Worktops with textured surface are short-term **heat resistant up to 180°**, whereas tops with high gloss surfaces are **short-term heat resistant only up to 120°**. Hot oil, saucepans or frying pans which have burned dry get hotter and cause damage. **It is important to always use worktop protection.**

Use a cutting board for cutting, not the worktop. Do not pull heavy pots with a coarse base (i.e. ceramic bowls and pots) across the worktops, use a coaster or saucer, otherwise scratches cannot be avoided in spite of strong scratch resistance.

Traces of use (scratches etc) cannot always be avoided with all care and are therefore **no** reason for complaint.

Wooden edges on worktops are by nature less hard and should be protected from scratches and standing water. Residual water on surfaces and bottom edges must always be removed promptly. Damages have to be re-lacquered quickly otherwise the wood could be damaged.

**Furniture polish and wax-containing cleaning agents should not be used, as otherwise unhygienic dirt-layers could develop.**

Clean regularly with gentle agents - **no abrasive cleaning agents should be used.** Rinsing with warm or hot water and drying is important so as to avoid streaks.

Obstinate dirt on laminate surfaces with “fine pores” can be cleaned with a brush and common household washing-up liquid. It is important to rinse with cold water and dry immediately.

### • Granite worktops / sand-blasted granite / (Worktops, inserts, back walls)

The natural material granite is a stone conglomerate in different colours, of different structure and graining.

This can therefore cause colour- and structure differences at the joints, as well as dull marks on the top surface and indentations and fine pores which cannot be polished out.

The material surface of the tops has, by nature, the finest indents and is therefore treated with an impregnation to improve moisture- and stain-resistance which delays liquid penetration but does not necessarily prevent it.

**Fat, oil and other household common liquids must be removed immediately so that they are not absorbed, leaving lasting stains.**

The surface impregnation is lasting. In the rarest of cases it may become necessary to repeat this treatment. A suitable care product can be obtained via your LEICHT dealer.

**Hot pots and pans must be placed on a protection coaster in order to avoid cracks forming damage.**

To avoid scratches, always use a worktop saver for setting down large ceramic or stoneware crockery.

**All above listed properties and Characteristics are natural and not defects!**

For daily maintenance use warm water with a little washing up liquid. Afterwards wipe the surfaces dry.

#### **Granite care product:**

For cleaning and protection of granite surfaces, we recommend specifically the care product Imperstone (250 ml), which you can obtain from LEICHT.

#### **Sandblasted granite worktops:**

Because of the coarse surface, oil, fat or fruit juice stains or other liquids cannot be removed despite impregnation. Therefore any stain has to be removed immediately with a damp cloth, however, a stain cannot always be avoided, depending on the care product used.

### • Solid wood worktops

Solid wood worktop surfaces are treated in the factory with special oil in several processes. This oil penetrates deeply into the wood, giving it a surface protection.

It is also biologically and physiologically harmless.

Clean slight stains with water and a soft kitchen sponge washing up liquid in water.

Treatment of stubborn stains with coarse sponge (P 180) or sandpaper (P 240) necessitates an oil treatment with listed care product.

**Moisture (water puddle, damp sponge) on the surface and particularly at the joints must be removed immediately.**

Despite the oiled surface, colour- intensive vegetables, spices, fruit juices, raw meat etc. stains can occur. It is therefore important to wipe away immediately. All surfaces are easy to clean.

**Do not used an abrasive cleaning products!**

For cleaning and protection of the surface, this should be treated from time to time. We recommend our Care-set **PF APM** (HABIOL), code No. 24944, consisting of: maintenance-oil 0.25/P3, wet- sponge and 2 cloths. All available from LEICHT, your kitchen expert or direct from Messrs Armbruster in 73230 Kirchheim/ Teck, Hans-Böckler-Str. 29 ([www.habiol.de](http://www.habiol.de)).

Should the work surface become unsightly with constant use then it can be treated according to the instructions in the maintenance-set. If using other oils, follow the instructions of the manufacturer.

In order to avoid worktop damage when cutting, always use a cutting board and a protective mat when setting down hot saucepans and pots.

### • Quartz material worktops

Worktops of quartz material are durable, hygienic and easy to clean. The material is easy to clean because the combination of natural quartz-crystals and Polymers provides a particularly smooth, non-porous and mostly dirt-resistant surface.

Wine, vinegar, tea, coffee, lemon juice, fruit- and vegetable-juices and much more can generally be removed without problem if tackled within one day. Avoid longer exposure times to make cleaning easier and to prevent permanent staining. The best way to remove stains is to wipe over immediately with a damp cloth whilst they are still fresh.

Dried in stains are more stubborn. Here add a little vinegar to the water or a common vinegar based cleaning agent. Always rinse

with clean water and wipe the surface dry. Common household chemicals do not present any danger. However, contact with strong abrasive-or bleach products, dyes, aggressive solvents, corrosive fluid or others must be avoided.

In order to avoid worktop damage when cutting, always use a cutting board and a protective mat when setting down hot saucepans and pots.

Matt surfaces are coarser than polished ones and therefore necessitate more cleaning effort. Any spillage and spots should be removed immediately so that they do not dry on the surface. Stubborn stains can be removed quickly with a non-metal ‘scotch-brite’ type sponge by using a little washing up liquid, using slight pressure in a gentle circular motion. Be careful not to press the sponge down too hard as this can result in shiny areas.

For oil and fat spots use a domestic cleaning agent, followed by wiping the surface thoroughly with clean water and drying immediately. Never use metal based scratch pads or similar.

### • Glass worktops

Glass worktops are formed in safety glass. This can be cleaned with all common household glass cleaners and washing up liquid or even clear water with a dash of methylated spirit. Do not use abrasive cleaning agents.

Scraping tools, razor blades, choppers and scouring agents must be avoided.

Always use a worktop saver when setting down large ceramic- and stone-ware so as to avoid scratches.

Glass worktops are **short-term heat resistant up to 180°**. Hot oil containers or burned-out pans get hotter and lead to damage. **It is imperative to use a protective worktop saver.**

### • Ceramic Worktops

Ceramic worktops have a highly compressed and homogenous surface. The material is particularly noted for its Alkali and chemicals resistance. It is flexible and colour-fast, holds its colour extremely well, easy to maintain and is absolutely fire resistant.

Grease, oil and other common household liquids can easily be removed. It is recommended that the soiled surface be cleaned within 24 hours. For cleaning we recommend using Frosch®Orange for fat containing dirt and Cilit® Bang for chalky deposits.

Usually a dash of vinegar in water or a common household vinegar cleaning fluid help with dried on dirt. However, the above listed cleaning agents can also be used with a Scotch Brite® cleaning sponge without metal inclusions. In particularly stubborn cases methylated spirits or acetone may also be used. On completion rinse the surface very carefully with clean water and dry thoroughly.

In order to avoid surface damage, a cutting board for cutting and a coaster for hot pots and pans must always be used.

### Rinsing:

### • Rinsing in Silgranite / Cristalite

These sinks consist mainly of stone granules such as natural quartz, granite and others, which have been mixed with acrylics or polyester-resin into a compact, pigmented mass. The surface is largely resistant to flaking, although with time the bowl base may lose some of its sheen through constant handling with crockery and cutlery. Utility value and aesthetic look are not diminished.

Since the special surface that has been adapted to the natural stone, coloured liquids in daily use can lead to dis-colouring of the surface, making daily cleaning as listed below, necessary.

**Cleaning:** For daily cleaning use common household rinse and cleaning products. Non-calcium based stains such as metal-rub from cutlery or pots and pans can easily be removed with a lightly abrasive cleaning agent (e.g. jiff, stainless steel paste or “Küchenwichtel”).

With strong soiling, please use hard brush or a hard sponge e.g. scourer for cleaning.

Fat and wax containing cleaning agents tend to clog the texturing of the surface, building up a dirt-binding layer and must therefore not be used.

**Decalcification:** Dirt culprit No. 1 in kitchen and bathroom is lime scale which, in time, builds up to a strong layer through continuous wetting and evaporation, particularly on the bottom of the sink bowl. This porous layer is the cause of discolouring and staining (e.g. through tea or coffee).

It is therefore best not to let this calcification start by cleaning the bowl base regularly - at least once a week – with a simple vinegar, or even better with vinegar-essence, commonly available.

Vinegar or essence should be effective over an extended period and are biologically harmless. You can, of course, also use a common household decalcification agent. Always follow the manufacturer's instructions.

**After decalcification rinse several times with water.**

You can also buy special sink-bowl care products.

### • Stainless Steel sinks

see page 4 stainless steel surface.

### Hobs

### • Ceramic Hobs (CERAN)

Any pots and pans are suitable as long as they have a smooth base. Iron pots could create scratches when they are pulled across the hob. (So “lift up” only).

Clean daily with a dash of washing up liquid in water. Coarser dirt needs to be removed with commercial household cleaning agents specifically for ceramic hobs. For stubborn or burnt on dirt, use a scraper blade utensil. Carefully remove whilst still hot from the also still hot cooking area.

All cleaning products must be wiped off with damp cloth.

**Please also comply with the additional instructions from the manufacturer of the ceramic hob.**

### • Protection from heat, steam and water

Make sure there is enough ventilation so that steam cannot condense on the furniture. Also please note instruction on chapter 3 under “kitchen climate”.

### Small appliances:

do not let steam and water condense on furniture elements when using electric appliances such as microwave, coffee machine, egg boiler etc.

### Dishwasher:

do not open the dishwasher immediately once the washing cycle has finished, as steam could cause damage to the furniture elements. Also comply with the appliance manufacturer's instructions.

Should there be no manufacturer's instructions, then rule of thumb is to wait 20 minutes after finish of cycle before opening the door, so that the steam can condense inside the machine.

### Extractors:

always use the extractor when cooking so as to avoid moisture damage to the immediate cooking area and to the wall units.

### • Further tips on care and maintenance

All plinth covers are removable.

Doors, drawers and pullout fronts are adjustable.

Storage units, roller shutter cupboards and corner carousels have adjustable hinges. If a re-adjustment becomes necessary, please contact your dealer.

The fat filter in the extractor (the charcoal filter on recirculation appliance) must be cleaned or changed periodically. See instructions of the extractor manufacturer.

If in doubt, ask your dealer

### • Maintenance of moving metal parts

So as to extend the life and proper function of moving metal parts, we recommend the use of a drop of oil on the hinge part once or twice a year.

Hinges on frequently used doors (e.g. sink floor units with waste bin) should be oiled at the latest within two years

**All moving plastic parts are maintenance free.**

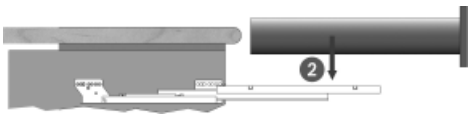
## Technical Information

### Drawers and pullouts

#### Drawer installation



❶ Pull out drawer runner ...



❷ ... Set drawer on runner ...



❸ ... Push in until drawers locks in place

#### Removing Drawer

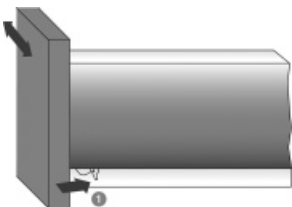


❹ Pull out drawer completely and lift

! If a front bottom restrictor is used, you must first disconnect the restrictor on the underside of the drawer!

#### Side adjustment

Press clamping lever ❶ slightly to the back. Position front in the required position. Release clamping lever. Adjustment range  $\pm 1.5\text{mm}$ .

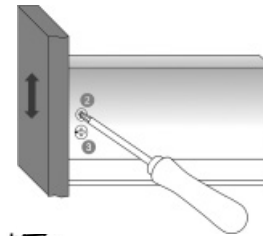


## Technical Information

### Drawers and pullouts

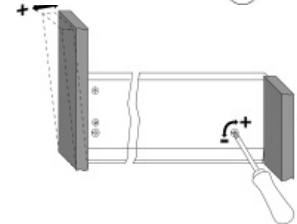
#### Height adjustment

Loosen screws ❷ slightly and bring the front into the required position using eccentric screw ❸. Adjustment range  $\pm 2\text{mm}$ . Tighten screw ❷.



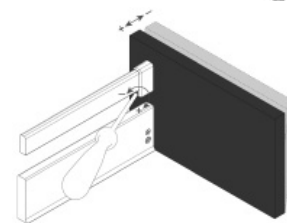
#### Tilt adjustment GS7 of front

Readily accessible tilt adjustment facility on the inside of the decor. The tilt adjustment is achieved by angling the drawer.

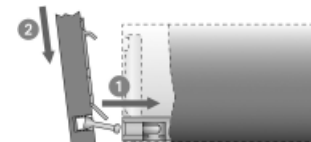


#### Tilt adjustment NS7 of front

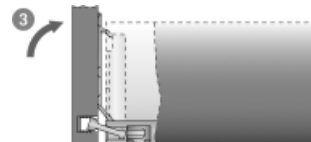
Readily accessible tilt adjustment facility on the inside of the decor. The tilt adjustment is achieved by angling the drawer.



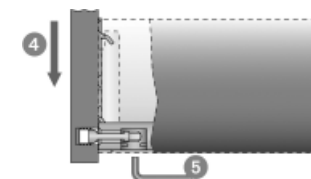
#### Front assembly with front-bottom connector



❶ Position bolt of front-bottom connector in bore hole.



❷ Insert front with installation hooks into the bottom, angled slot.



❸ Tilt the front into place ...

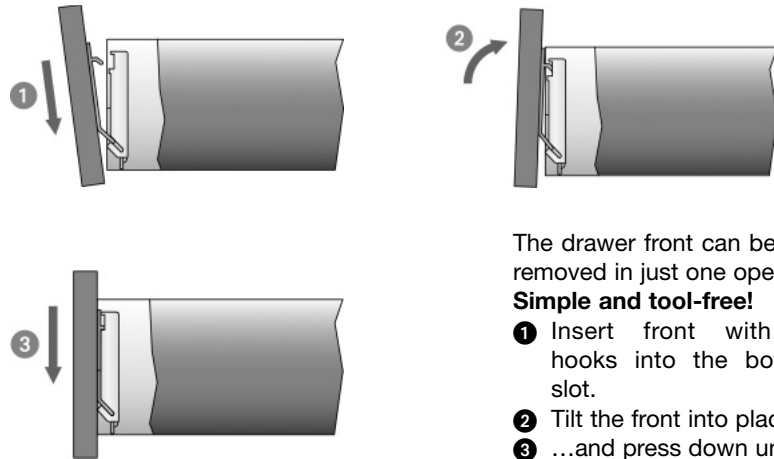
❹ ... and press down until installation hooks have locked in place.

❺ Then tighten bottom connector on underside of drawer bottom.

## Technical Information

### Drawers and pullouts

#### Front assembly

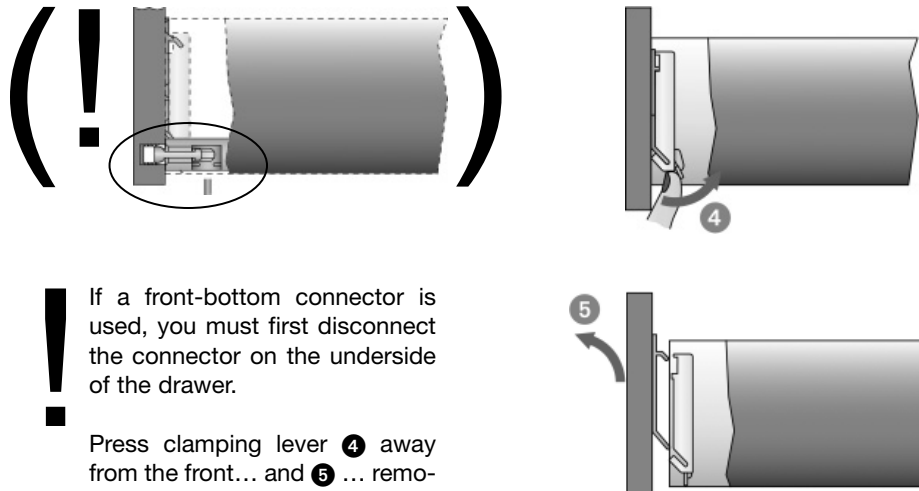


The drawer front can be installed and removed in just one operation.

#### Simple and tool-free!

- ❶ Insert front with installation hooks into the bottom, angled slot.
- ❷ Tilt the front into place...
- ❸ ...and press down until installation hooks have locked in place.

#### Front removal



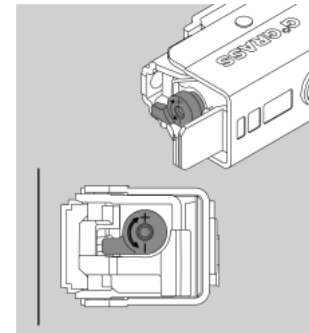
If a front-bottom connector is used, you must first disconnect the connector on the underside of the drawer.

Press clamping lever ❹ away from the front... and ❺ ... remove front.

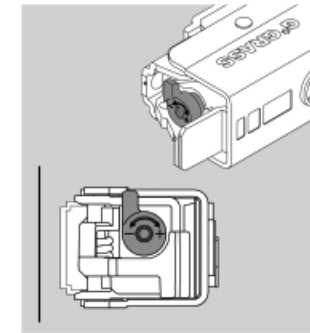
## Technical Information

### Damper and hinge adjustment of GRASS hinges

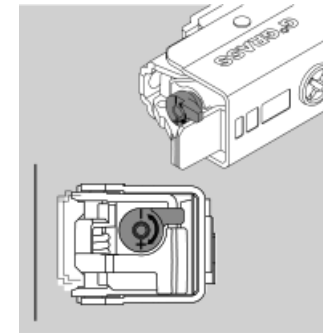
#### Adjustment of damper



Low level -  
for light and  
small doors



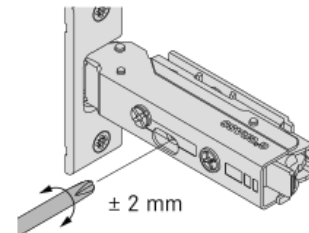
Middle level/  
factory setting  
for standard doors



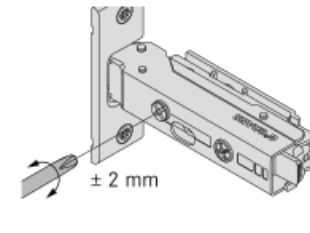
High level -  
for large and  
heavy doors

#### Hinge adjustment

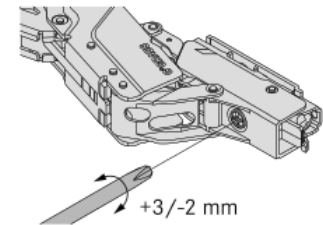
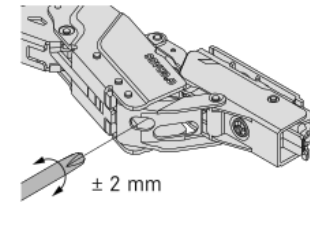
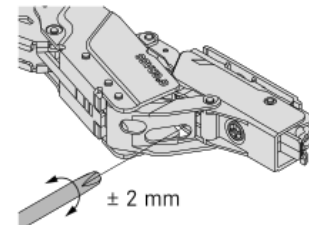
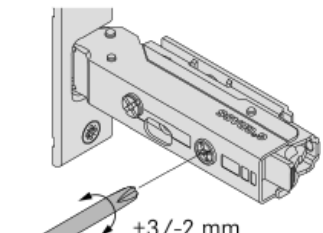
##### Side adjustment



##### Depth adjustment



##### Height adjustment,

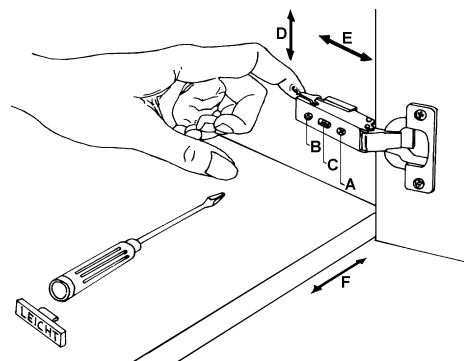




## Technical Information

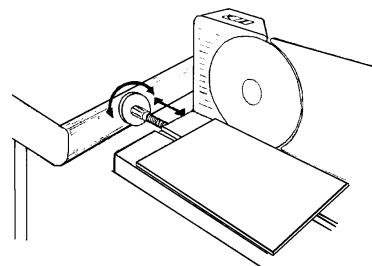
### Hinge adjustment of doors and flaps with BLUM hinges

- **Depth adjustment** in direction **E**:  
For 170° hinges: smooth adjust with screw **B**.  
For all other hinges: loosen with fixing screw **B**.  
Move door in direction **E**. Re-tighten fixing screw.
  - **Width adjustment** in direction **F**:  
Door can be adjusted with screw **A** in direction **F**.
  - **Height adjustment** in direction **D**:  
Loosen fixing screw **C** lösen. Adjust door in direction **D**. Re-tighten fixing screw.
  - **Remove and relocate door**:  
The door can easily be un- and re-clipped.
    - 1) **Unclip**: Hold door. Push finger behind hinge and pull forward, see sketch.
    - 2) **Clip on**: Set hinge at a slant from base plate and clip on with slight finger pressure.
  - **Door opening restriction** (plastic clip) for 155° hinges (wide angle hinges), to be used in critical handle situations.
- A drop of oil once a year will increase the lifespan of the hinges.**



### Bread cupboards ASA- TSB .. E

The adjustment screw (stopper) on the universal slicer must be carefully adjusted otherwise there is danger of injury.



## Technical Information

### Flap door cupboard - setting of spring tension

#### Fixing instruction:

On delivery the adjustable spring is in centre position.

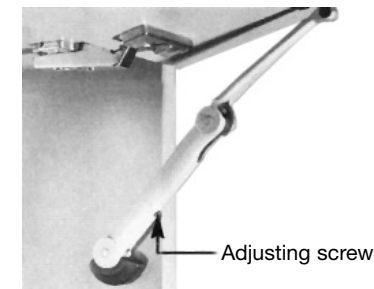
After fitting the hinge, the tension can be set with a screwdriver (Pozidrive size 2)/electric screwdriver. Important that this it at its lowest drive setting.

The adjustment is made with an adjusting screw via the opening in the housing. Turning to the right will increase the tension, to the left it will decrease it. Maximum tension will be signified by a click sound.

**The spring tension adjustment must be optimized in such a way that the flap door stays safely open at approx. 90°.**

#### How to dismantle:

**Carefully** remove the upper part of the hinge sideways in order to dismantle the flap door. Do not apply undue force to support flap holder!



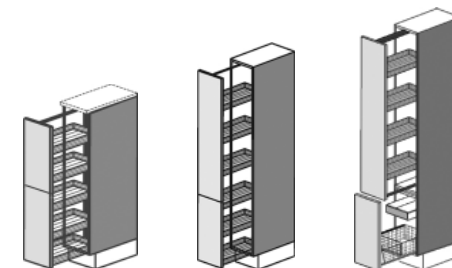
#### Storage unit

Tall unit pullouts have been designed with high quality, fully extendible guide rails, enabling you to gain access to the complete cupboard contents and remove each basket individually, complete with all stored items.

Drawing out the pullout completely to the stop, a second damper in the upper part is activated, providing an additional cushioning when closing. If only partially drawing out the pullout, the soft cushioning in the lower section comes into action.

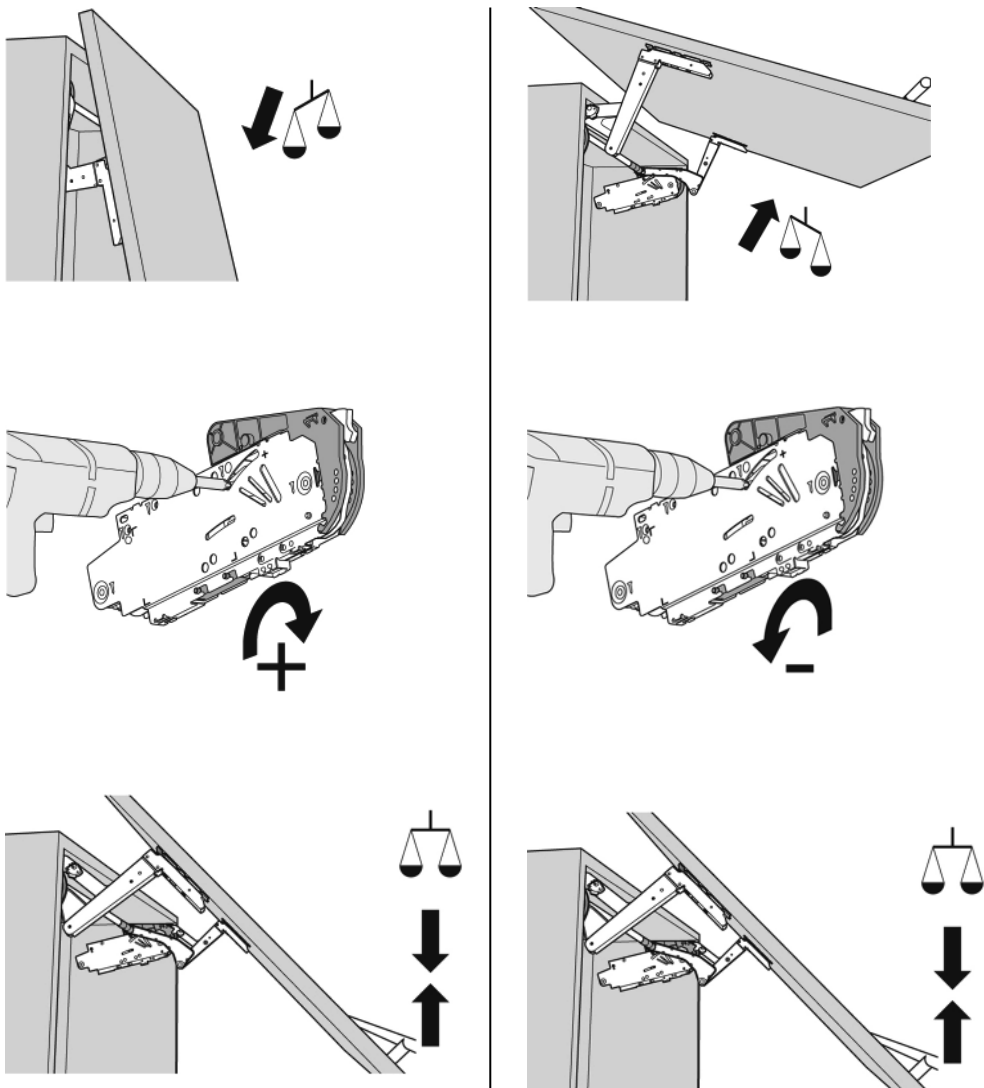
**All product components are balanced to the highest degree and are always ready to function when drawing out the pullout to its full extent.**

A gap may appear if you part-use the pullout-action several times in a row only. This is not harmful to the product. To enable the pullout to close again properly, it is sufficient to fully pull it out just once to its end-stop.



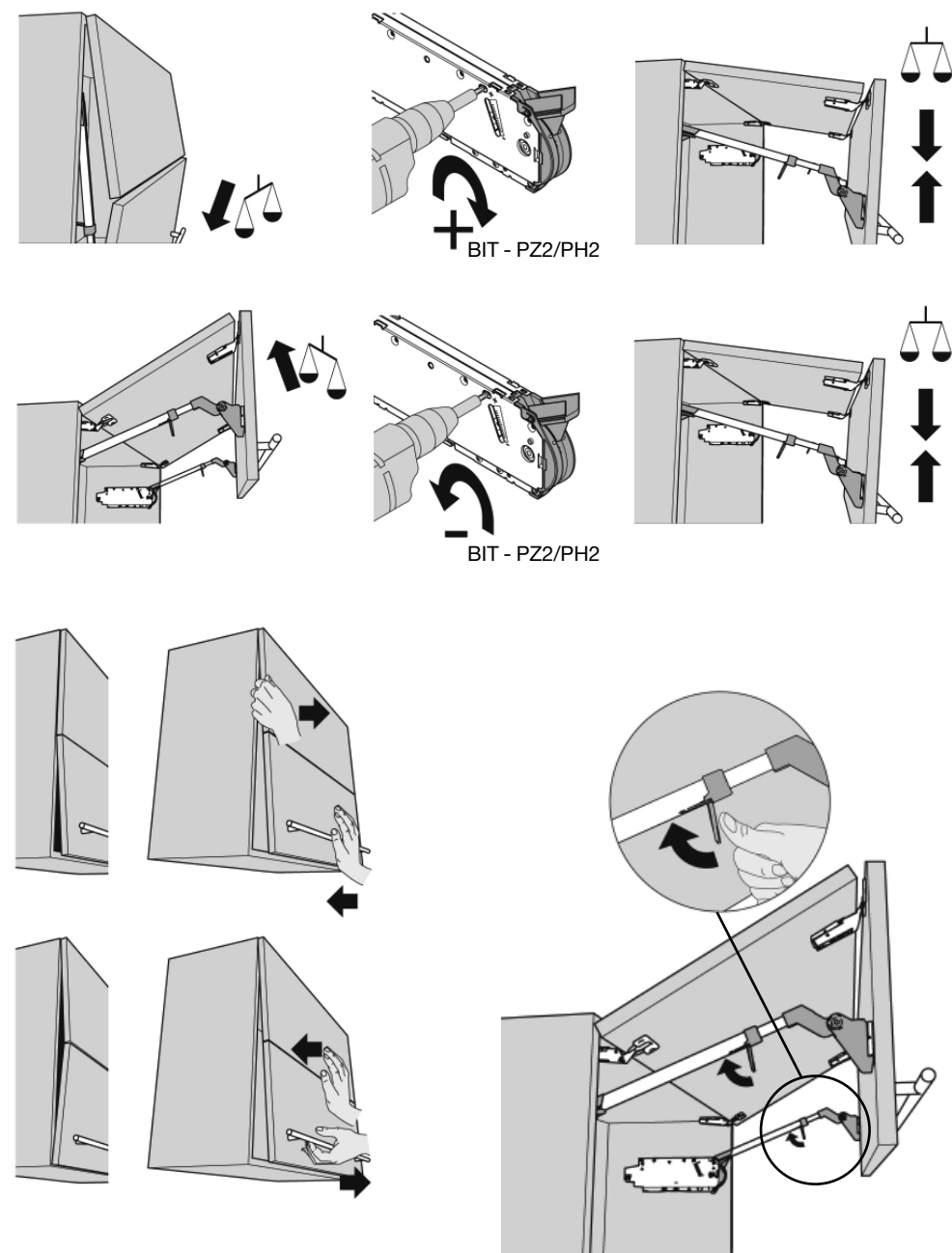
## Technical Information

### Front adjustment for swing-up door cupboards



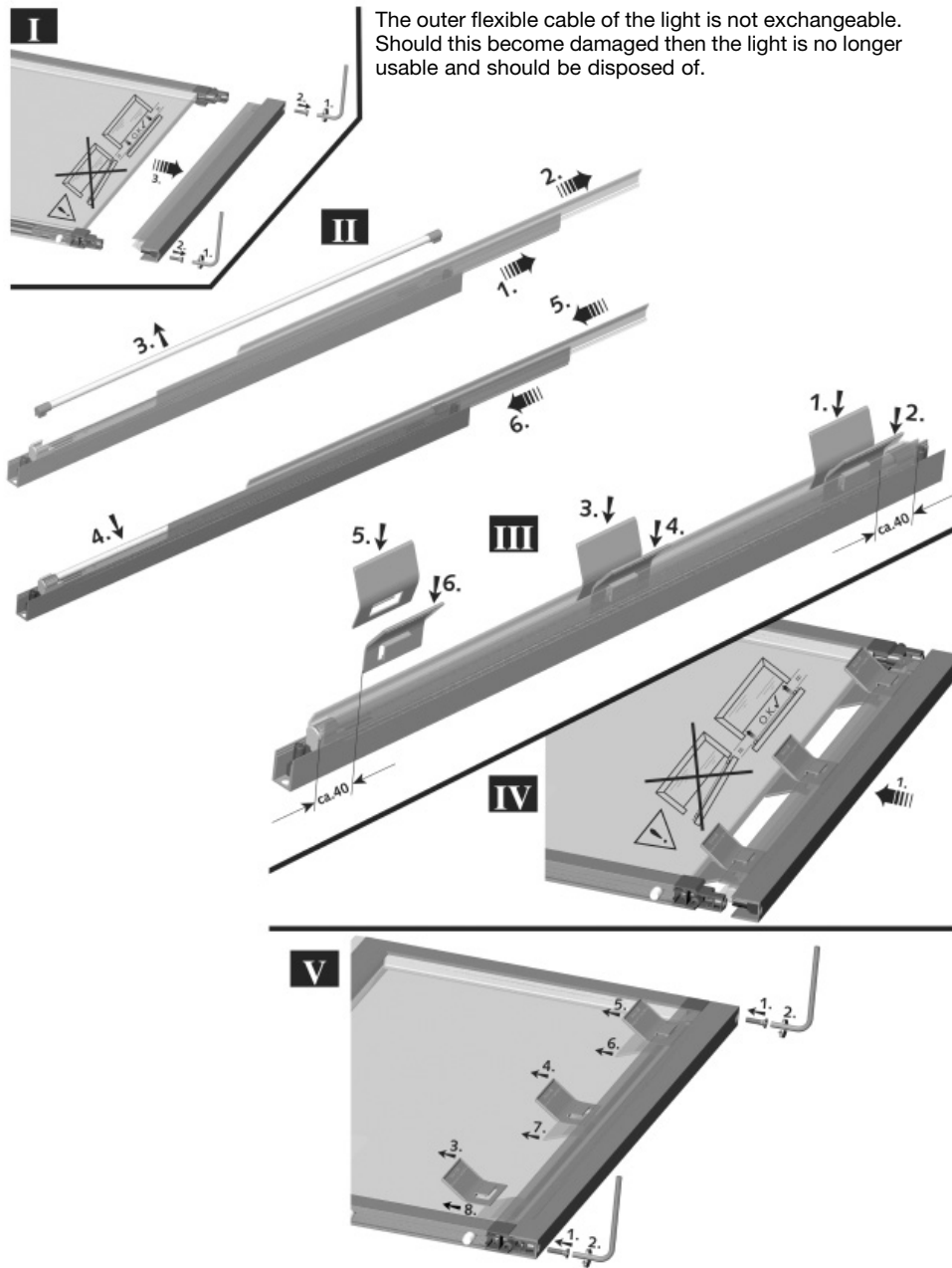
## Technical Information

### Front adjustment for fold-up door cupboards



## Technical Information

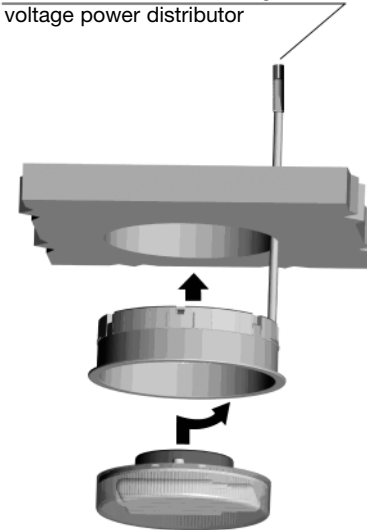
**LBE 45 - 100 Light base**



## Technical Information

## Energy saving lights ENL 7 / HNL 7

For connection to mains high voltage power distributor



Sylvania MLF 6W



Protection category II



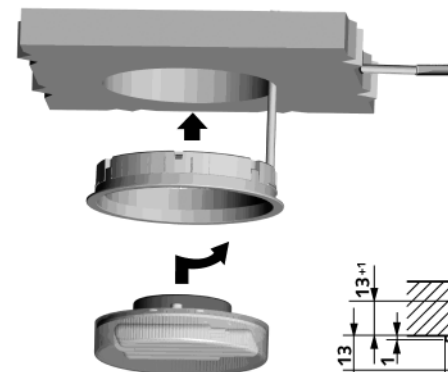
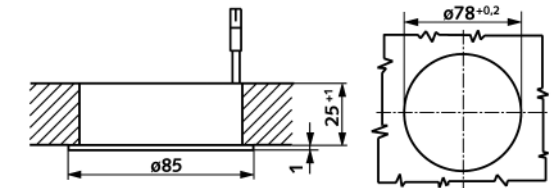
Suitable for building-in and –  
on to furniture



Suitable for installation in normal inflammable building materials (e.g. wood)

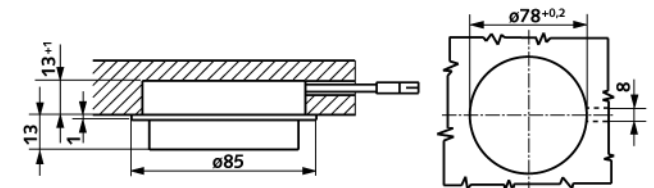


EU Conformity code



1. Fitting the light in or on metal parts is not permitted.

2. The connecting cable of this light cannot be changed. If the lamp is damaged, it has to be destroyed.





LEICHT Kitchen AG has submitted its products to this additional test at the LGA – Landesgewerbeanstalt (Department for Trade and Industry) Bavaria.

The result showed that all tested data at LEICHT meet with the expectations and are well below the specified limits by the Deutsche Gütergemeinschaft e.v. (German Quality Association – registered Association) “Gesundes Wohnen” (Healthy Living). Furniture and furnishing components with the **RAL quality sign** and this quality certificate are top products of the German furniture industry.



The furniture test institute LGA-Nürnberg has tested all programmes from the LEICHT-Collection for safety. The **GS-Test Seal** for all LEICHT programmes ensures the highest measure of ease of use, toughness, material consistency and safety.

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email: [kontakt@leicht.de](mailto:kontakt@leicht.de)

START

A-Z

SUCHE

TAGS

INTRANET

VERWALTUNG

Pflege- und Gebrauchsanleitung Übersicht  
17.01.2012

In neuem Fenster öffnen

Attribute

Objekt

Tags

Montageanleitungen

Pflegeanleitungen

Bearbeiten

Permalink

Pflege- und Gebrauchsanleitung

Montageanleitungen

Montagezubehör

Pflegeanleitung für Filz

Pflegeset

Die Pflege- und Gebrauchsanleitung ist für den Endverwender bestimmt.

Die Pflege- und Gebrauchsanleitung wird dem Montagezubehör mitgegeben (Pos. 9999).

Die Auswahl der Pflege- und Gebrauchsanleitung wird über die Marke und die Sprache gesteuert

- Für LEICHT gibt es die Pflege- und Gebrauchsanleitung mit LEICHT-Logo

Deutsch	Hersteller LEICHT	Ident-Nr. 45420 0000000	Stand Januar 2012
Englisch	Hersteller LEICHT	Ident-Nr. 45420 1000000	(Stand Januar 2010)
Französisch	Hersteller LEICHT	Ident-Nr. 45420 2000000	(Stand Januar 2010)
Niederländisch	Hersteller LEICHT	Ident-Nr. 45420 3000000	Stand Januar 2012
Italienisch	Hersteller LEICHT	Ident-Nr. 45420 4000000	(Stand Januar 2010)
Spanisch	Hersteller LEICHT	Ident-Nr. 45420 5000000	(Stand Januar 2010)
Russisch	Hersteller LEICHT	Ident-Nr. 45420 6000000	(Stand Juni 2008)

- Für DESIGNO, GRANDO und SELEKTION D2 gibt es die Pflege- und Gebrauchsanleitung neutral, ohne Logo

Deutsch	Hersteller LEICHT	Ident-Nr. 55420 0000000	Stand Januar 2012
Niederländisch	Hersteller LEICHT	Ident-Nr. 55420 3000000	Stand Januar 2012

- Für IXINA und CUISINE\_REF gibt es die Pflege- und Gebrauchsanleitung mit IXINA-Logo

Französisch	Hersteller ALSA	Ident-Nr. 45450 2000000	(Stand Januar 2010)
Niederländisch	Hersteller ALSA	Ident-Nr. 45450 3000000	(Stand Januar 2010)

- Für SHACO gibt es die Pflege- und Gebrauchsanleitung mit SHACO-Logo

Spanisch	Hersteller LEICHT	Ident-Nr. 45440 5000000	(Stand Januar 2010)
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