

# **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: October 2006

# Product information for safety and environment questions

## General

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### 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

Surface lacquering is done with polyurethane lacquer (DD-lacquer) on a base of acrylic resin. The lacquer surface is resistant to moisture and meets the requirements of the kitchen furniture standard DIN 68930 as well as DIN EN 71 part 3 ( safety for toys, migration of certain elements). This lacquer system is physiologically sound and meets the compulsory guidelines of the provisions and needs bill (LMBG).

### PCP and Lindan

The wood materials used do not contain Pentachlorophenol (PCP) or Hexachlorcyclohexan (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, dish-washers, 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 70%. 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.**

## 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 sealed with a premium quality polyurethane lacquer (DD-lacquer), making them easy to care for and largely resistant to normal household liquids. 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.

**Do not use special cleaning agents** 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.

**High gloss lacquered surfaces** must not be cleaned with micro-fiber cloths as these could affect 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.**

- **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.

Silk-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.

**You can also use common household glass cleaner. It is important to wipe immediately with a dry cloth to avoid streaking. Particularly important with very matt surfaces.**

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

- **Plastic components**

(Polystyrol, 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. 051317. **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.

- **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, sandpaper etc must not be used for cleaning.**

- **Powder-coated and lacquered metal parts**

(drawers and pullout parts, pullout-frames, hinges etc.)

Use only common household detergents for cleaning and care.

**Do not use abrasive agents or chromium cleaning products!**

- **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.

## 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 relacquered 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 / SOLIDgranite inserts**

(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.**

## Cleaning and maintenance

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To avoid scratches, always use a worktop saver for setting down large ceramic or stone-ware 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).

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.

For any cutting please use a separate cutting board.

#### **Hot pots and pans must not be set down on the wood, always use a protective coaster!**

### • **SOLIDart worktops**

(Surface matt and high gloss)

Ensure careful use and that the surface is not in contact with chemical substances such as thinners, turpentine, nail varnish remover or drain cleaner over long periods.

Hot pans, baking sheets, pots and heat generating appliances must be placed on appropriate protection mats to avoid damage.

Cutting on SOLIDart causes scratches. It is recommended to use a cutting board.

Fat- and wax-containing care products tend to build up a dirt-attracting film on the surface (different degree of sheen) and must therefore not be used.

Soap-suds, water and a soft sponge (e.g. Vileda ("mild")) remove most marks. When removing stains with glass-ceramic cleaning agents (e.g. cera-fix) follow the appropriate instructions of the manufacturer (attention, degree of "sheen").

Stubborn stains respond to soaking with diluted biological detergents and water over night.

## • CORIAN® worktops / SOLIDcorian inserts

CORIAN is a solid, non-porous material with pigmented colour and texture, i.e. not coated. Detergent, water and a soft sponge remove most stains. Remove other stains with an abrasive product (e.g. "VIM", "Ajax") and the green scotch-brite-sponge (coarse side of the sponge).

Treat stubborn stains by soaking diluted chlorine-calcium or diluted biological detergents over night.

For extremely stubborn stains, use coarse sponge (P 180) or sandpaper (P 240, P 320).

Clean the total surface according to above instructions with the green scotch-brite sponge and rinse with clear water. Afterwards dry the worktops to avoid calcium deposits.

Fat- and wax-containing cleaning products tend to leave a dirt-attracting film on the surface (different degree of sheen) and must not be used.

Always use coasters so as not to damage CORIAN® with hot pots and pans, baking sheets or heat generating appliances.

Cutting on CORIAN® causes scratches, use a protective mat.

Depending on the type of scratches, they can be removed with a coarse sponge (P 180) or with sandpaper (P 240, P32). So as to achieve a final even sheen, work on the surface with sandpaper (P400) and steel wool (00).

## • CaesarStone worktops

The quartz material CaesarStone is 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 be removed without problem. The best way to remove stains is to remove it immediately with a damp cloth whilst it is 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.

- To avoid scratches, use a cutting board.

- With extreme heat such as pots and pans direct from the stove, use a protective mat.

- 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 with a 'scotch-brite' sponge and a little washing up liquid, using light pressure in a 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.**

### Rinsing:

- **Rinsing in Ecorite / 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.

- **Enamel Sinks**

Use only common household washing-up liquids for cleaning and maintenance. Rinse with hot water and leave to dry. Do not use any abrasive cleaning products.

Remaining limescale can be removed with household vinegar, which has been diluted with warm water according to the degree of staining. Cause for marks are usually lime scale based.

**Hydrofluoric acid containing cleaning agents must be avoided, they will corrode the enamel.**

- **Stainless Steel sinks**

see page 6 stainless steel surface.

### Hobs

- **Ceramic Hobs**  
(CERAN)

1) 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).

2) 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.

3) All cleaning products must be wiped off with damp cloth.

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

# Cleaning and maintenance

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## • 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".

- a) **Small appliances:** do not let steam and water condense on furniture elements when using electric appliances such as microwave, coffee machine, egg boiler etc.
- b) **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.
- c) **Extractors:** always use the extractor when cooking so as to avoid moisture damage to the immediate cooking area and to the wall units.

## • 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.**

## • Further tips on care and maintenance

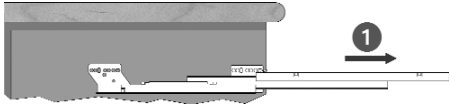
All plinth covers are removable. Doors, drawers and pullout fronts are adjustable. Storage units, roller shutter cupboards and corner carousels have adjustable hinges. If a readjustment becomes necessary, please contact your dealer. The fat filter in the extractor (the charcoal filter on recirculation appliance) must be cleaned or changed periodically. See instructions of the extractor manufacturer. If in doubt, ask your dealer.

# Technical Information

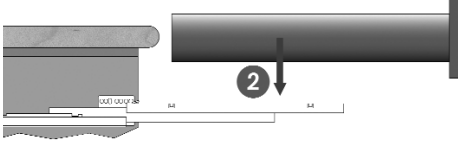
## Drawers and pullouts

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### Drawer installation



1 Pull out drawer runner ...



2 ... Set drawer on runner ...



3 ... Push in until drawers locks in place

### Removing Drawer

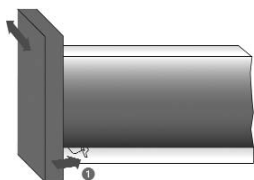


4 Pull out drawer completely and lift

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

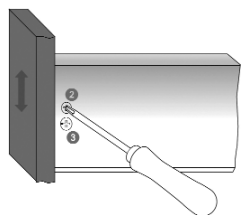
# Technical Information

## Drawers and pullouts



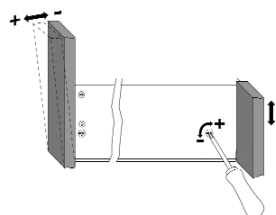
### Side adjustment

Press clamping lever **1** slightly to the back. Position front in the required position. Release clamping lever. Adjustment range  $\pm 1.5\text{mm}$ .



### Height adjustment

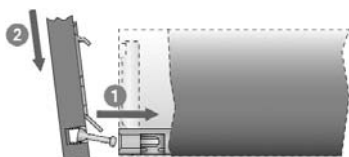
Loosen screws **2** slightly and bring the front into the required position using eccentric screw **3**. Adjustment range  $\pm 2\text{mm}$ . Tighten screw **2**.



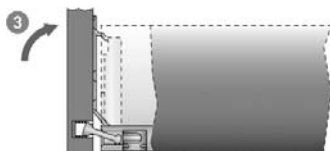
### Tilt adjustment of front

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

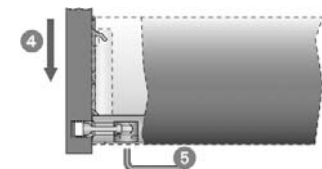


**1** Position bolt of front-bottom connector in bore hole.



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

**3** Tilt the front into place ...



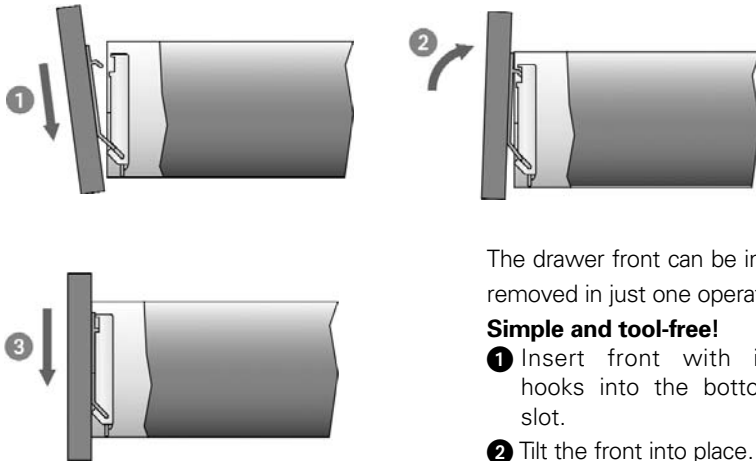
**4** ... and press down until installation hooks have locked in place.

**5** Then tighten bottom connector on underside of drawer bottom.

# Technical Information

## Drawers and pullouts

### Front assembly

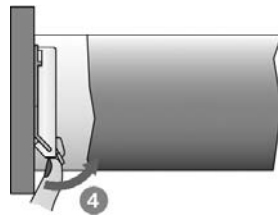
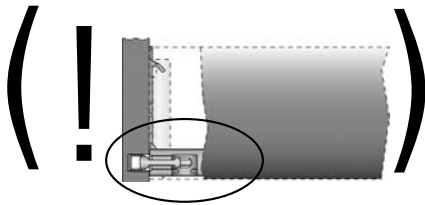


The drawer front can be installed and removed in just one operation.

#### Simple and tool-free!

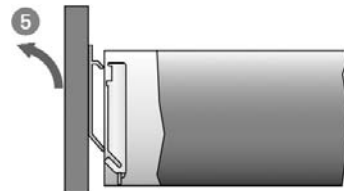
- 1 Insert front with installation hooks into the bottom, angled slot.
- 2 Tilt the front into place...
- 3 ...and press down until installation hooks have locked in place.

### Front removal



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

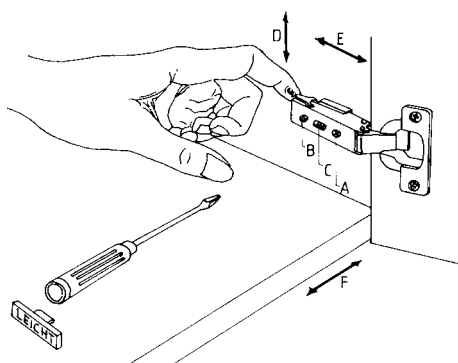
Press clamping lever 4 away from the front... and 5 ... remove front.



# Technical Information

## Fine adjustment of doors

- **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**. 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 176° 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.**

## Technical Information

### Flap door cupboard - setting of spring tension

#### Fixing instruction:

On delivery the adjustable spring is in centre position.

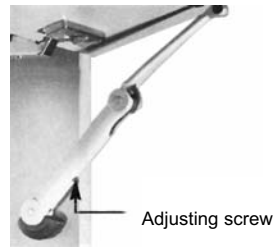
After fitting the hinge, the tension can be set with a screwdriver (Pozidrive size 2)/electric screwdriver. Important that this it at its lowest drive setting.

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°.**

#### Demontagehinweis:

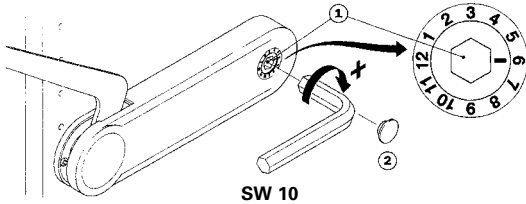
**Carefully** remove the upper part of the hinge sideways in order to dismantle the flap door. Do not apply undue force to support flap holder!



#### At the right and left cupboard sides, "huwilift-fold" must be evenly set to the door weight:

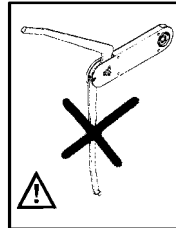
Turn adjusting screw **1** with **SW 10** Allen key clockwise (max. up to impact), until the cupboard door stays open in any given position. Press down plug **2**.

Adjustment instructions and Allen key remain with customer.



#### Important safety instruction!

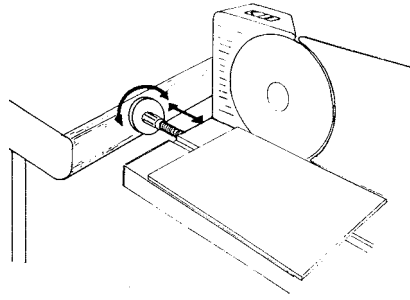
1. Hinge arm must only be removed when door is in completely open position.
2. If ignored, there is risk of injury with the hinge arm snapping back!
3. Safety disc must be fitted before closing the door!



## Technical Information

### Bread cupboards ASA- TSB .. E

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



### Halogen lights

Before changing ultraviolet lamp, **switch off light and allow to cool.**

Important safety advice:

**Inflammable objects underneath a halogen lamp must have a minimum clear distance of 15 cm otherwise there is danger of fire!**

**In case of light breakdown, check the light bulb first and then check the fuse in the transformer.**

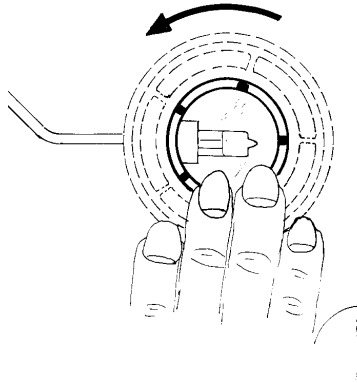
### Changing lights

(EL , ELS , HL und HLS)

Turn the glass anti-clockwise to the stop and take glass out towards the front. Use only 12V/10W lamps. Return glass with  **matt side to the inside.**

**Important advice for safety-lights with automatic sensor-switch off**  
(ELS und HLS)

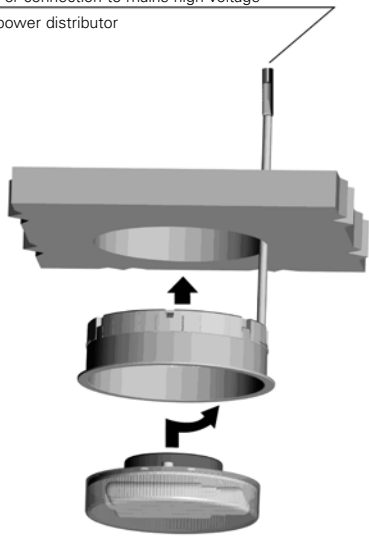
For safety reasons **fronts with dark edges** have a silver coloured **reflector strip** for the functioning of the automatic halogen switch off. It is essential that this **is not removed during cleaning!** Otherwise there is danger of fire!



# Technical Information

## Energy saving lights ENL6 / HNL6

For connection to mains high voltage power distributor



Sylvania MLF 7W



Protection category II



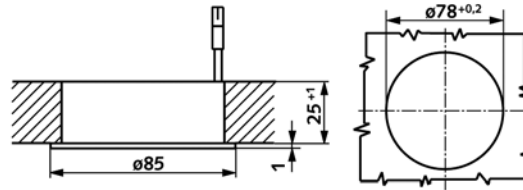
Suitable for building-in and on to furniture



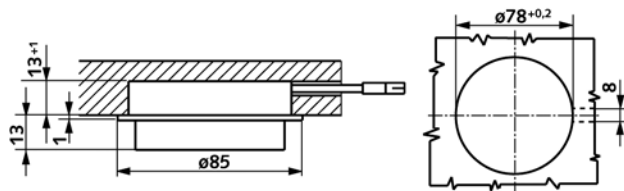
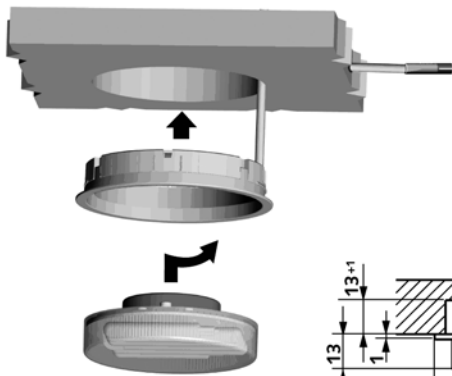
Suitable for installation in normal inflammable building materials (e.g. wood)



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 – Landesgewerbeamt (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 Gütegemeinschaft 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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