



MAINTENANCE GUIDE

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FURNITURE

LACQUERED WOODEN FURNITURE

- For daily care use a clean soft cloth wrung in lukewarm water. A mild detergent may be used.
- Difficult stains can be removed with mineral spirits. Always wash off with clean water and wipe with a clean, dry cloth.

OIL-TREATED WOODEN FURNITURE

- We recommend daily care with a clean, soft cloth wrung in lukewarm water. Avoid cleaning agents to prevent the wood from drying out.
- We recommend treating the wood with oil a few times a year using a clean cloth, an abrasive sponge (or fine sandpaper) and interior wood oil. Start by cleaning the furniture and let it dry completely, then sand it lightly or use an abrasive sponge to abrade the surface. It is important to work in the direction of the grain when abrading. Apply the oil to a clean cloth or sponge - it must not be poured directly onto the furniture. Apply the oil along the grain. Allow to dry for a few hours and wipe off any excess oil.

TEXTILE FURNITURE

- For regular cleaning use a vacuum cleaner with a soft brush at half power.
- Upholstery fabrics are often impregnated; however this wears off with use. It is recommended to re-impregnate the fabric - preferably outdoors.
- Spilled fluids can be absorbed with a clean cloth and if necessary treated with a recommended stain remover.

LEATHER FURNITURE

- For regular cleaning use a clean, soft cloth wrung in lukewarm water.
- Leather furniture will eventually fade and dry out if exposed to direct sunlight. To restore the leather apply a suitable leather balm to the entire surface.

TIP Cleaning vinegar can be used to eliminate odours from furniture and various surfaces, however, please use this tip at your own risk. Do not use cleaning vinegar on mosaic, marble, granite or other stone surfaces.

TEXTILES

TOWELS, TEA TOWELS AND TABLECLOTHS ETC.

- Always wash textiles before use.
- For best absorbency soak new tea towels or towels in cold water overnight.
- Avoid the use of fabric softener as this may cause a decrease in absorbency over time.
- To avoid shrinkage wash on a delicate cycle. (Please note: most textiles typically shrink up to 5%).
- Avoid detergents with bleach for darker fabrics.
- To avoid shrinkage and distortion of the material do not tumble dry.
- Do not expose coloured textiles to direct sunlight as the colour will fade over time.
- Carpet stains can be removed by covering the stain with potato starch, leave overnight and vacuum clean the following day. Repeat as necessary.

LAMBSKIN

- Never wash your lambskin in the washing machine.
- Wash the lambskin by hand using the foam from a wool soap (must contain lanolin), then rinse off the soap with a damp cloth (it must be rinsed and wrung many times) and shake off excess water.
- Shake your lambskin regularly.
- Air your lambskin regularly - if possible in frosty weather.
- Vacuum clean the lambskin at regular intervals.

CUTLERY

PREVENTION OF RUST SPOTS

- We recommend that you do not wash your cheese slicer, garlic press, egg slicer and grater in the dishwasher as these items contain iron particles which may cause rust spots on your cutlery.
- Check for cracks and rust on the baskets in the dishwasher as iron particles from irregularities inside the machine also may cause rust spots.
- Rust spots can be rubbed off with a brillo pad (steel wool impregnated with soap) or with a steel polish; but please note that the steel sponge can scratch the surface of the cutlery.
- Run the rusty cutlery on a regular program in the dishwasher using citric acid instead of detergent.
- Buy a suitable cleaning agent for rust spots such as Autosol at a cutlery distributor or in an appliance store.
- Dry the damp cutlery before putting it back in the drawer.

GLASS

PREVENTION OF CLOUDY GLASS

- Always use a correct dosage of detergent and rinse aid in your dishwasher.
- Always maintain a correct salt balance in your dishwasher.
- Recommended temperature for washing glass is below 55 ° Celsius.
- Open your dishwasher as soon as the cycle has finished and allow the steam to escape, since it may have a negative impact on your glasses.
- Always dry off damp glasses completely before they are put away.
- If your glasses are already cloudy try to soak the glasses overnight in water containing citric acid or cleaning vinegar. Remember to wash the glasses thoroughly afterwards.

VACUUM FLASKS

TIPS FOR CLEANING

- Put 1-2 tablespoons of baking powder in the vacuum flask and fill it with boiling water. Let it stand preferably overnight; do not attach the lid as this may cause the glass to shatter. Rinse the vacuum flask with clean water several times finishing with boiling water.

CAST IRON COOKWARE

- Cast iron cookware is suitable for frying and cooking food at high temperatures.
- Cast iron must be cleaned correctly in order to preserve the durability and the advantageous properties.
- Never clean your cast iron cookware with detergent.
- Clean your cast iron cookware with a stiff brush and hot water. Dry the cookware thoroughly and apply a thin layer of cooking oil.
- If you season the cast iron with cooking oil on a regular basis, you will protect it from rusting and maintain a spotless finish.
- If your cast iron cookware has become rusty, clean it with a scouring pad or steel wool pad and apply a thin layer of cooking oil.

CUTTING BOARDS

- Treat your cutting board with oil occasionally; grapeseed oil is preferable, as it will not go rancid over time.
- Use only food safe oils; avoid olive oil as it may have a strong smell.
- Apply the oil to a completely clean and dry cutting board. Leave the cutting board to dry and wipe off any excess oil.

CANDLES

NEVER LEAVE BURNING CANDLES UNATTENDED. KEEP LIT CANDLES OUT OF THE REACH FROM CHILDREN AND AWAY FROM PETS.

- We recommend trimming the wick to a maximum of 1 cm before each burn to reduce soot production.
- The first time you light a pillar candle let it burn long enough for the wax to melt right to the edge before putting it out in order to extend the burn time.
- Keep burning candles away from flammable materials.
- Always place candles on a stable surface and always use a suitable candle holder.
- Keep lit candles away from drafts and other heat sources.