

Caring for your Compact Kitchen

Keeping Clean!

For our Standard Kitchens and Tea Points Elfin Kitchens recommends that you simply use warm soapy water and a soft cloth and dry thoroughly.

Fingerprints show up clearly on brushed steel, but the solution to this is very simple. Clean the stainless steel with warm soapy water and dry thoroughly. Using a dry non-abrasive cloth lightly oil the surface going in the direction of the grain. (Any household oil can be used Vegetable/Olive/Baby Oil).

You can also buy special Stainless steel cleaner from your supermarket. Please follow the instructions carefully.

Stainless steel is particularly sensitive to scratches so avoid scouring powders or abrasive sponges!

Clean your stainless steel work tops regularly with lime scale remover to stop the build up of scale deposits. This is readily available from your supermarket; please follow the manufacturer's instructions.

For any further information please contact us and we would be glad to help.

Elfin Kitchens

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