

Use and care manual

COVA.

INTRODUZIONE

Dear Customer,
The staff of Cova Cucine would like to thank you for choosing one of our kitchens and your confidence in our work.
In this folder, we provide you with the **use and care manual**, which contains some simple tips on how to properly care for the surfaces and the various components chosen, so that your kitchen will remain fully efficient and safe over time.

GENERAL TERMS OF SALE AND WARRANTY

All Cova Cucine products are covered by a 5-year warranty from the date of purchase, proven by a delivery note, which is required for tax purposes. When properly validated by you by registering online (Contact/Warranty section), this warranty covers all parts of the furniture, except lights and appliances, which are covered by the warranty of the manufacturers.
For after-sales service, please contact the retailer where you made your purchase, who, working in close cooperation with Cova Cucine, will help you make arrangements for the desired service.

USE AND CARE MANUAL

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USE AND CARE MANUAL

Cova Cucine uses top quality materials and components, always tested and covered by the warranty of the manufacturers, who are among the best in their respective fields.

As stated in the **PRODUCT DATA SHEET** please note that all the wood-based panels used are certified to have very low formaldehyde emissions and that the edges are glued with polyurethane glues, which provide exceptional resistance to heat, water and humidity. Most of the materials used also have high antibacterial properties, which make the surfaces hygienic and suitable for contact with food. Even so, **you can take care of all parts of the kitchen by taking certain precautions and following rules of use and care.**

1. GENERAL INFORMATION ON USE

Limit the amount of smoke, steam, moisture and limescale in the kitchen. To prevent these agents from damaging furniture and appliances, a few simple precautions should be taken:

- switch on the extraction hood/recirculation hood every time something is being cooked and clean/replace filters periodically to prevent steam and smoke from settling on surfaces and causing them to dislodge, peel or crack;
- avoid direct contact with high heat sources: all surfaces may be deformed, burnt or damaged by contact with fire or glowing objects;
- always dry surfaces to avoid limescale build-up or the absorption of unpleasant stains. In fact, it is advisable to clean all parts of the kitchen as soon as possible, as leaving it dirty for a certain amount of time could significantly increase the risk of marks, stains and damage to items or parts of them;
- carry out all cleaning by using clean, soft cloths, slightly dampened with suitable products, avoiding using excessive force, especially on more delicate materials (see paragraph 2). Do not use acid-based products, harsh detergents, concentrated or corrosive chemicals, solvents or abrasive materials. In the case of specific cleaning products, it is advisable to check very carefully whether they are suitable for cleaning the materials they are to be used on;

- limit water splashes near the sink, hob and worktop joints. Pools of water can cause irreparable damage. Call your dealer immediately if you notice water seepage near any of the above-mentioned elements;
- avoid opening the dishwasher right after the washing cycle ends, so that no steam jets reach the top and adjacent doors in order to avoid possible peeling of the edges. Always wipe off any drips;
- Make sure pots and pans do not extend past the hob, as excessive heat will overheat the top and damage the finish;
- after using the oven, do not let it cool with the door open, in order to avoid excessive heat from escaping that could alter the colour or finish of nearby surfaces;
- periodically check the pipes that carry gas to the hob and water to the dishwasher to make sure they are working properly;
- during installation get your plumber to certify that the work done has been carried out properly;
- avoid keeping open packages of detergent or other chemicals inside the cabinet. Such products are corrosive and will damage the hinges;
- protect the cabinets from direct sunlight in order to keep the colour of the finish;
- all weights must be spread out inside drawers in order to achieve an equal distribution of loads over the entire available surface area and to allow for the necessary balancing of the sliding parts. In the case of tall elements (e.g. tall units, cabinets, etc.), it is advisable to put more load at the bottom in order to ensure greater stability;
- Do avoid all improper and inappropriate uses of the item.

2. CLEANING OF SURFACES AND COMPONENTS

2.1. Structure and internal shelves

Common stains: clean with a soft cloth (microfibre) and mild detergent, then rinse with a damp cloth. Finish by thoroughly drying all damp parts, making sure that they are dried properly as these are inside and are poorly ventilated parts.

Stubborn stains: in the case of stubborn or dry stains, use a soft cloth (microfibre) with a little ethyl alcohol, without pressing on the stain or rubbing too much. Leaving alcohol on the structure for a long time must be avoided and everything must be rinsed with a damp cloth, possibly soaked in lukewarm water, and dried thoroughly.

Avoid:

- use of scouring pads or other metal tools to remove stains;
- abrasive products, bleach and highly chlorinated substances, alkaline detergents and harsh solvents in general.

2.2 Doors, fronts, and side panels (additional side panels, shelves)

Veneered and HPL laminate elements - Futura A, Futura B and Quadra

All HPL melamine and laminates used by Cova Cucine have enhanced antimicrobial properties, which prevent proliferation of bacteria, guaranteeing the elimination of 99.9% of germs and bacteria within 24 hours (see page 5).

The surface of the HPL melamine-faced or laminate doors and panels is easy to clean and requires no special care: most dirt residues can be removed with just water and use soft, clean cloths to dry.

Common stains: clean with a soft cloth (microfibre) and a mild cleaning product, then rinse with a damp cloth, soaked in lukewarm water if necessary, and then dry thoroughly.

Stubborn stains: for stubborn or dry stains, use a soft cloth (microfibre) and glass cleaner or ethyl alcohol, without pressing on the stain or rubbing too much. Leaving these products on for a long time must be avoided, and wipe up with a damp cloth and dry thoroughly.

Avoid:

- use of scouring pads or other metal tools to remove stains;
- abrasive products, bleach and highly chlorinated substances, alkaline detergents and harsh solvents

in general;

- spills of water, wine, coffee, oil or other liquids, which must be wiped up with a soft cloth as they occur.

FENIX NTM Laminate Elements - Fenix

FENIX NTM laminate is known for its specific properties that make daily care easy: its closed-porosity outer layer, obtained with the aid of nanotechnology, is extremely easy to clean, reduces the amount of bacteria and has anti-mould properties, as well as great resistance to rubbing, scratching and abrasion.

Common stains: for the most common stains, simply use a soft cloth dampened with lukewarm water and, if necessary, a mild detergent. Almost all normal household cleaning products and disinfectants are however well tolerated.

Stubborn stains: these stains can be removed with non-abrasive household cleaners or solvents. If the residues are old and hardened, a soft microfibre cloth or a magic eraser can be used to remove them. If a solvent is used, always wash with warm water and detergent afterwards, then rinse thoroughly with warm water to remove the detergent.

Micro-scratches: As shown in the instructions below, the surface can be repaired using a magic eraser or a heat source (120°C-180°C) such as an iron.

Avoid:

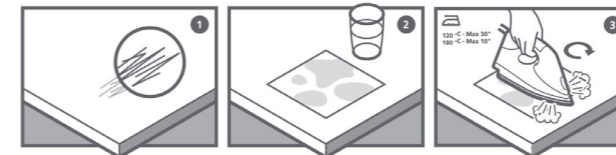
- leaving the protective film in place for more than one month after complete installation; instead, remove it (and clean it for the first time) as soon as possible after installation of the kitchen;
- use of scouring pads or other metal tools to remove stains;
- abrasive substances, acids and very alkaline products, bleaching products, bleach and highly chlorinated substances;
- furniture polishing products and wax products in general, because they tend to form a sticky layer dirt can stick to.

ISTRUZIONI PER LA MANUTENZIONE SPUGNA MAGICA

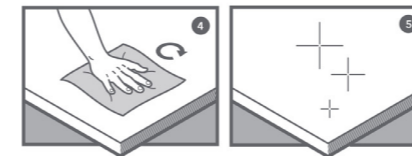


1. Difetti superficiali causati da micro-graffi.
2. Strofinare la spugna magica sull'area in cui sono visibili i micro-graffi. La spugna può essere utilizzata asciutta o leggermente inumidita.
3. Ora la superficie è riparata.

ISTRUZIONI PER LA MANUTENZIONE FERRO DA STIRO



1. Difetti superficiali causati da micro-graffi.
2. Disporre un foglio di carta da cucina inumidito sull'area in cui sono visibili i micro-graffi.
3. Posizionare il ferro da stiro caldo sulla superficie da riparare. Non lasciare il ferro da stiro sulla superficie per più di 10 secondi.



4. Sciacquare l'area riparata con acqua tiepida e un panno in microfibra.
5. Ora la superficie è riparata.

Single-sided lacquered elements – Easy

The Easy single-sided lacquer is an MDF panel with front in a super matt lacquer finish, obtained by means of an elaborate UV curing treatment of the lacquer, which is fingerprint-resistant and resistant to scratching and the stresses of daily use. On the other hand, the back is covered in melamine.

Common stains: clean with a soft cloth (microfibre) and a mild cleaning product, then rinse with a damp cloth, soaked in lukewarm water if necessary, then dry thoroughly.

Stubborn stains: for stubborn and dry stains, use a soft cloth (microfibre) and a diluted mild or acid-based detergent, without pressing on the stain or rubbing too much. It is advisable to try rubbing in a hidden area before starting to remove the stain, and avoid leaving the products used on for a long time, and any traces must be wiped off with a damp cloth and dried thoroughly.

The use of a magic eraser can at times prove efficacious in the case of apparently stubborn scratches or marks.

Micro-scratches: The varnishes of single-sided lacquered panels have heat-repairable properties, so, as shown in the instructions below, any small scratches can be repaired by a simple and quick way using heat, i.e., by using humid heat by passing an iron over a wet cloth (140°C) on the surface.

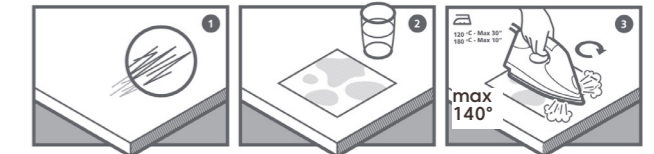
Avoid:

- leaving the protective film in place for more than one month after complete installation; instead, remove it (and clean it for the first time) as soon as possible after installation of the kitchen;
- use of scouring pads or other metal tools to remove stains;
- abrasive substances, acids and very alkaline

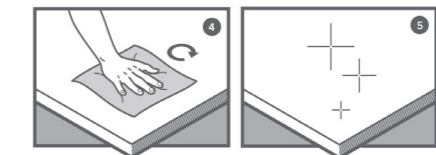
products, bleaching products, bleach and highly chlorinated substances;

- furniture polishing products and wax products in general, because they tend to form a sticky layer dirt can stick to.

ISTRUZIONI PER LA MANUTENZIONE FERRO DA STIRO



1. Difetti superficiali causati da micro-graffi.
2. Disporre un foglio di carta da cucina inumidito sull'area in cui sono visibili i micro-graffi.
3. Posizionare il ferro da stiro caldo sulla superficie da riparare. Non lasciare il ferro da stiro sulla superficie per più di 10 secondi.



4. Sciacquare l'area riparata con acqua tiepida e un panno in microfibra.
5. Ora la superficie è riparata.

Acrylic Elements – Lux

Cleaning the first time: After complete installation of the product, remove the protective film and apply an antistatic product (e.g., Pronto Multisuperficie) to improve its resistance. Avoid leaving the film on more than one month after the delivery date.

Common stains: clean with a soft cloth (microfibre) and a mild cleaning product, then rinse with a damp cloth, soaked in lukewarm water if necessary, and then dry thoroughly.

Stubborn stains: for stubborn and dry stains, use a soft cloth (microfibre) and a mild detergent or antistatic product (e.g., Pronto Multisuperficie), without pressing on the stain or rubbing too much. Leaving these products on for a long time must be avoided, and wipe up with a damp cloth and dry thoroughly.

Avoid:

- using scouring pads or other metal tools to remove stains. Use only clean, soft cloths;
- abrasive products, alcohol, acetone, trichloroethylene, bleach and highly chlorinated substances, alkaline detergents and harsh solvents in general.

Wooden elements - Mirada A and B, Kron and Campiglio

Wood is a natural raw material, and therefore has differences in grain and shade that cannot be eliminated; on the contrary, they are what make it truly beautiful. Any differences in colour or grain cannot therefore be a cause for complaint. Wood is a 'living' and hygroscopic material: over time it is subject to colour changes and constantly exchanges humidity with its environment, taking on slightly different shades from its initial ones and undergoing real dimensional 'movements'. None of this is to be considered a defect, but merely a natural characteristic of a living product that shows changes in colour, 'shrinkage' or 'expansion' with the passing of time and changing environmental conditions. For these reasons, any wooden elements purchased at a later stage, which are inevitably different upon arrival, will also tend to conform later on.

It is advisable to avoid exposing the wooden pieces to direct sunlight and, in the event of water drops, wipe them up as they occur with a soft cloth or a paper towel.

Common stains: clean with a slightly moistened soft, fluffy cloth (cotton or microfibre) by wiping in the direction of the grain, then dry all surfaces thoroughly.

Stubborn stains: clean with a soft cloth (cotton or microfibre) dampened with a mild detergent diluted in a watery solution. Tepid water can be used to improve the degreasing power of detergents. Always clean by wiping in the direction of the grain and finish with thorough drying. For stubborn stains, you can use a cloth dampened with a specific wood-cleaning product, so one that does not scratch: however, it is advisable to try any product in a corner on the inside of the door before using it on the outside.

Wooden parts should always be cleaned right after being stained, and any drops of water should be dried immediately.

Avoid:

- using scouring pads or other metal tools to remove stains. Use only clean, soft cloths;
- abrasive products, alcohol, solvents, stain removers;
- acetone, trichloroethylene, ammonia, bleach or highly chlorinated substances, harsh detergents and solvents in general should definitely not be used;
- products containing beeswax or brightening agents as, with polishing, they alter the matt finish of wooden parts;

- spills of water, wine, coffee, oil or other liquids, which must be wiped up with a soft cloth as they occur;
- exposing wooden elements to direct sunlight in order to delay the natural process of colour change that wood can undergo over time;
- using appliances with steam jets and nearby objects capable of releasing a lot of heat.

Matt, glossy and special lacquered parts and clay elements - Bali A and B, Capri A and B, Clay

Lacquered parts are treated with varnishes that have undergone laboratory tests for lightfastness, in compliance with standards for interior furnishings. Even so, the colour of the lacquer undergoes changes over time due to the action of light. Furthermore, differences in colour between a matt and a glossy lacquer of the same shade are to be considered normal, as they are due to the fact that matt lacquer absorbs light while glossy lacquer reflects it.

Finally, it should be noted that the special clays and lacquers (textured, pewter or satin effects), combining craftsmanship and technology, are not regular, continuous and perfectly matching products: this prerogative makes each piece unique. In general, for all lacquered and clay pieces, it is recommended that liquids that come into contact with the door should always be cleaned immediately to make it easier to remove stains.

Common stains: Wipe with a soft, fluffy, slightly moistened cloth, then dry all surfaces thoroughly.

Stubborn stains: clean with a soft, fluffy cloth dampened with a mild detergent diluted in a watery solution. Tepid water can be used to improve the degreasing power of detergents. Although it is a delicate and diluted product, it is nevertheless recommended not to leave it on for a long time. Remove all traces of it with a damp cloth and it must be dried thoroughly.

On high-gloss lacquer only, for stubborn stains you can use a soft cloth dampened with a weak dilution of ethyl alcohol (try it first on a corner on the inside of the door before trying to remove the stain on the outside).

Touch ups (Bali A): only for matt lacquers, in case of slight peeling of the lacquer due to knocks, the 'touch up bottle' supplied with the kitchen can be used. Take care to apply the right amount of paint to the door.

Avoid:

- using scouring pads or other metal tools to remove stains. Use only clean, soft cloths;

- abrasive products, alcohol and alcohol-based products, solvents, stain removers. A weak dilution of ethyl alcohol may be used on high-gloss lacquers only, by following the precautions described above;
- acetone, trichloroethylene, ammonia, bleach or highly chlorinated substances, harsh detergents and solvents in general should definitely not be used;
- spills of water, wine, coffee, oil or other liquids, which must be wiped up with a soft cloth as they occur.
- exposing lacquered elements to direct sunlight in order to delay the natural colour change process.

Glass and ceramic pieces - Prisma

Since these pieces are composed of two different materials (lacquered interior + glass/ceramic exterior), different precautions should also be taken when it comes to cleaning and caring for them. For the matt lacquered interior, please read the previous paragraph (Elementi laccati opachi, lucidi e speciali ed elementi in argilla - Bali A e B, Capri A e B, Argilla).

On the other hand, the exterior is characterised by high resistance to deterioration and aesthetic decay over time, provided that Laminam glass or ceramics are used properly.

Common stains: remove them with a soft cloth (microfibre) and a mild detergent or glass cleaner (for Prisma glass), then rinse with a damp cloth and dry thoroughly.

Stubborn stains: for particularly stubborn stains or residues, first try to remove them with warm water and mild detergent, rubbing longer on the stained area (always use soft, non-abrasive cloths). If this is not sufficient, choose progressively more effective cleaning techniques using specific products depending on the stain to be treated, such as: non-abrasive, mild pH detergents, acidic detergents (e.g., limescale remover) or basic detergents (e.g., bleach), solvent-based detergents (e.g., acetone). Finally, always rinse thoroughly, taking care to remove any traces of product, and finish by drying thoroughly.

Using mildly abrasive cleaning agents is only permitted on non-glossy Laminam ceramic doors and surfaces. As always, before applying a specific product to the entire surface, it is advisable to try it first in one corner in order to test how it works and its reactions.

Avoid:

- using scouring pads or other metal tools to remove stains. Use only clean, soft cloths or, for matt ceramics only, use a wooden or plastic scraper to

remove any residues of dried materials;

- spills of water, wine, coffee, oil and other liquids: although these are very resistant materials, the longer the stain is left, the harder it is to remove it completely;
- abrasive products, alcohol, acetone, trichloroethylene, bleach and highly chlorinated substances, alkaline detergents and harsh solvents in general: all these products may leave marks.

Stainless steel parts - Inox

Stainless steel parts are made from AISI 304 stainless steel sheet, containing both chrome and nickel, which give them properties of corrosion resistance, reliability and hygiene. It is a peculiar characteristic of steel that surfaces can become scratched in daily use. It is therefore recommended to avoid using metal sponges, scouring pads and dragging objects (especially on horizontal surfaces).

Common stains: clean with a soft cloth (microfibre) and a mild detergent, wiping in the direction of the satin finish, then rinse with a damp cloth and dry thoroughly.

Stubborn stains: for stubborn stains, such as limescale or greasy residues, clean using a warm mixture of water and vinegar (80% water + 20% vinegar) or denatured alcohol, then rinse thoroughly and dry with a soft cloth.

Avoid:

- using scouring pads or other metal tools to remove stains. Use only clean, soft cloths;
- abrasive products and corrosive detergents, which can decrease the corrosion resistance of steel, i.e., acids and compounds containing halogens (chlorine, bromine, iodine), bleach or highly chlorinated substances, hydrochloric acid and acids in general;
- spills of water, wine, coffee, oil or other liquids, which must be wiped up with a soft cloth as they occur. Water deposits left for too long can cause rust marks on the surface. Especially with steel tops or steel sinks, do not leave tomato, milk or coffee residues, cans with wet bottoms or iron objects in general for a long time, especially if they are wet. Doing the above continuously can cause corrosive attack of an electrochemical nature.

Glass-framed elements

Depending on the type of frame, different cleaning techniques are required.

For panel frames, please read to the paragraphs above, based on the door style used in the frame (e.g., see “Elementi in acrilico – Lux” for acrylic frames).

For Oregon and Nevada anodised aluminium frames, clean frame surfaces with soap and water or mild detergent. Obviously, this should be done using a soft or microfibre cloth, taking care to rinse and dry thoroughly. For stubborn stains, warm white vinegar or denatured alcohol can be used.

Avoid:

- absolutely do not use scouring pads or other metal tools to remove stains. Use only clean, soft cloths;
- abrasive products, acetone, trichloroethylene, ammonia, bleach or highly chlorinated substances and harsh solvents in general: all these products could affect the anodic surface finish with the risk of staining it.

For cleaning tempered glass, use common glass cleaners, taking care to keep these products away from the perimeter frame (both panel and aluminium).

Polymethyl methacrylate (PMMA) elements - Glaks

The Glaks door consists of a 12, 18 and 22 mm thick ABS edged MDF panel with a front surface coating of pure PMMA enriched with silica powder and a matching PMMA inner coating. It is characterised by a high resistance to deterioration and aesthetic decay over time, provided it is used carefully. It is a fingerprint-proof, environmentally friendly, recyclable and easy-to-clean material.

The same rules apply to cleaning both the inside and outside of the door.

Common stains: most residues and fingerprints can be easily removed by wiping with microfibre cloth or soft sponge dampened with water.

Stubborn stains: for particularly stubborn stains or residues, the use of a liquid glass cleaner is recommended.

As always, before

applying a specific product to the entire surface, it is advisable to try it first in one corner in order to test how it works and its reactions.

Avoid:

- using scouring pads or other metal tools to remove stains;
- spills of water, wine, coffee, oil and other liquids: although these are very resistant materials, the longer the stain is left, the harder it is to remove it

completely;

- abrasive products, alcohol, acetone, trichloroethylene, bleach or highly chlorinated substances, alkaline detergents and harsh solvents in general: all these products may leave marks.

2.3 Tops, snack counters and wall panels

HPL laminate top

For cleaning HPL laminate tops, snack counters and wall panels, please read the paragraph entitled “Elementi in nobilitato e in laminato HPL - Futura A, Futura B e Quadra”.

FENIX NTM TOP

For cleaning HPL laminate tops, snack counters and wall panels, please read the paragraph entitled “Elementi in laminato FENIX NTM - Fenix”.

Full color top

Full color tops are made of laminate in which the thickness of the resins is 12 mm, which gives the material excellent resistance to abrasion and impact, as well as absolute impermeability to liquids. Lightfast, easy to clean, hygienic and suitable for contact with food, full color tops require no special care, just normal cleaning.

The compact, non-porous surface can be easily cleaned and disinfected with warm water, steam and the most common household detergents and disinfectants, provided they are non-alkaline. Afterwards, we recommend that you dry the area with a soft cloth.

Avoid:

- using scouring pads or other metal tools to remove stains. Use only clean, soft cloths;
- using strong acids or bases and ammonia-based products, as they tend to dull the full color.

Altri top

It should be noted that all surfaces made of natural stone or containing raw materials of natural origin (quartz agglomerates, ceramics and sintered stones) may present colour and texture variations on the same slab and, above all, on different slabs: these irregularities are to be considered as the main quality that distinguishes them from artificial materials.

It is good to clean all types of tops with a soft, damp cloth, and if there are any stains, dampen the cloth with a mild or specific detergent for the surface to be treated. Always avoid very abrasive products or products containing harsh and corrosive

substances (acids, alcohol, bleach, etc.), as well as scouring pads.

Below is a list of the main types of tops, with specific cleaning instructions.

- **Glass tops:** made of tempered glass, which is much more resistant to bending and thermal shock than laminated glass, they are considered a safety product because, in the event of breakage, this glass shatters into many non-cutting shards. Due to their natural transparency, glass tops absorb light from the front as well as from the side edges. This phenomenon means that the back lacquering of the glass can undergo slight colour variations, resulting in slight nuances in the colour. Due to the material's medium heat resistance, hot pans and other high-temperature objects (irons, frying pans, etc.) should not be rested on it.

Given their excellent stain resistance and total impermeability to liquids, glass tops offer excellent protection against the most stubborn stains (oil, coffee, wine, etc.), which makes them easy to clean with a soft cloth dampened with water or a normal glass cleaner. Limescale stains and residues can be removed with special limescale removers.

- **Natural stone and quartz agglomerate tops:** most natural stone tops (marble, porphyry, granite) have good resistance to scratches, impact and abrasion. However, it is recommended to avoid using scouring pads and abrasive products, which could alter the shine of the top. Also, avoid dragging objects on the top, taking care to use cutting boards and trivets in the kitchen. With regard to stains, it should be kept in mind that certain products used daily in the kitchen (vinegar, lemon, coffee, tomato, oil, etc.) can alter the surface of the countertop and must therefore be removed at once to avoid the risk of discolouration and absorption.

Quartz agglomerate tops (e.g., Silestone) are characterised by minimal porosity: this means they have high resistance to stains, making them very easy to clean and care for. For daily cleaning, simply wipe with a soft, damp cloth, then dry. If necessary, put some mild soap on the stain, leave it on for a few minutes and remove the soap residue, drying thoroughly. Any limescale and rust/metal stains can be removed with limescale remover and rust stain remover products respectively, then rinsed sufficiently. On the other hand, wine and tea stains, etc. can be treated with a mixture of bleach and water (max. 15% bleach), scrubbing where necessary and then rinsing thoroughly.

Both natural stone and quartz agglomerate tops (e.g., Silestone) are heat-resistant. However, it should be kept in mind that sudden changes in temperature can damage them, perhaps even dulling their surface. The use of trivets is therefore recommended.

Further and more complete cleaning instructions can be provided by the manufacturers. Limescale removers.

- **Stainless steel tops:** made of AISI 304 18/10 stainless steel, these tops are distinguished by their reliability and hygiene. The peculiarity of steel is the ease with which the surface is scratched and etched: therefore, avoid dragging objects across the worktop and using scouring pads and metal scouring pads. Likewise, do not use abrasive cleaning products. Although it has good heat resistance, it is advisable to avoid placing hot objects on the surface for prolonged periods of time in order to avoid the risk of marks on the surface. For daily cleaning, rub the top with a soft or microfibre cloth soaked in soap and water or a mild detergent, taking care to wipe in the direction of the satin finish, then dry with a soft cloth. Avoid the formation of rust stains by removing residues of coffee, tomato, milk, etc. at once and not leaving wet cans or wet iron objects resting on the surface. To remove stubborn stains such as limescale and greasy substances, use denatured alcohol or warm white vinegar, then rinse and dry thoroughly. Specific creams for stainless steel can be used by carefully following the instructions on the package.

- **Corian tops:** Corian tops are resistant, hygienic, hypo-allergenic, water-repellent, renewable and non-toxic.

When installed, these tops have a satin and glossy appearance. With use, this material will take on a softer appearance. In order for this transformation to take place smoothly, and especially in order to keep the properties of Corian over time, please read the instructions provided directly by the manufacturer, i.e., the “DuPont Corian Use & Care Guidelines” (also downloadable from the website).

- **Sintered stone and ceramic tops:** both sintered stone tops (e.g., Dekton) and Laminam ceramic tops have a very high resistance to stains due to their low porosity. They are also scratch and abrasion resistant and have exceptional heat and thermal shock resistance characteristics. However, the use of trivets is recommended for resting posts

for a long time, especially in the case of thin tops. For the removal of stains and residues from these types of tops, first clean with warm water and mild detergent. If that is not enough, choose progressively more effective cleaning techniques using specific products, depending on the stain to be treated: acids and alkaline cleaners for wine, coffee, rust, limescale, enamel, etc., solvents and detergents containing oxidizing agents for carbonated drinks, fruit juices, ice cream, ink, etc. Please obtain more detailed instructions from the manufacturer.

2.4. Pull-outs and mechanism

For cleaning drawers, pan drawers, runners and other internal mechanisms or equipment (half-moon pan drawers, LeMans, swivel pan drawers, Sige pull-outs, etc.), always use a soft dry cloth or, if necessary, a slightly dampened cloth, taking care to dry the surfaces thoroughly. Periodically check for dirt inside runners of drawers and pan drawers or inside the mechanisms, and remove any crumbs, dust, etc., to ensure that the drawer continues to slide over time.

Avoid:

- using scouring pads, abrasive substances and detergents;
- using corrosive products, chlorine-based solutions (e.g. bleach) and acids that can corrode steel and metal parts in general;
- keeping open packages of detergent or other chemicals inside the furniture: such products are corrosive and will damage metal parts.

2.5. Hardware

Hinges

The hinges should be cleaned using a soft, dry cloth. It is essential to avoid leaving open packages of detergents or other chemicals inside the furniture, which could cause it to become rusty.

Recessed grip profiles, handles and plinths

For cleaning recessed grip profiles, handles (excluding lacquered or wooden handles) and plinths, we recommend using a soft damp cloth, possibly soaked in soap or mild detergent. After cleaning, rinse and dry thoroughly.

Avoid:

- using abrasive creams and products, scouring pads or other tools that would immediately scratch the surface. Use only soft, clean cloths;

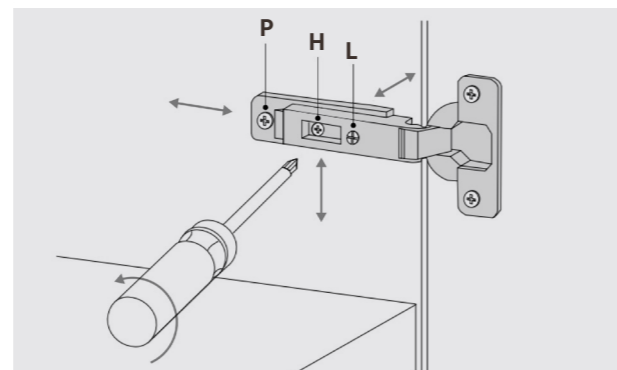
- absolutely do not use acetone, trichloroethylene, ammonia, bleach or highly chlorinated substances, harsh detergents or solvents in general, which could affect the surface finish of the item with the risk of staining it.

3. DO-IT YOURSELF MAINTENANCE AND ADJUSTMENTS

Although tested for hundreds of thousands of openings/closings, after a certain amount of time using the kitchen, it is possible that some of the mechanical parts lose their optimal adjustments made during assembly of the kitchen. It is also possible that, due to thorough cleaning, or to an unforeseen event or other intervention, a kitchen door, shelf or plinth may have to be removed. It is therefore recommended that you carefully read the following instructions in order to carry out simple 'do-it-yourself' adjustment of components and to disassemble certain components if necessary.

3.1. Adjusting hinges

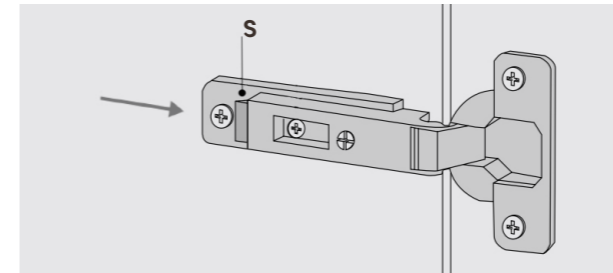
With daily use, adjustments made to hinges during assembly can loosen, causing slight misalignment of the doors. The original alignment, however, is easily restored by adjusting the hinge screws using a Phillips screwdriver. Obviously, before any adjustment, the hinge cover should be removed and replaced after the adjustment has been made.



- P** - door depth adjustment
H - door height adjustment
L - door width adjustment

3.2. Removing and replacing door

If necessary, the doors can be easily removed from the cabinet by using the quick release lever (lock/unlock) located on the back of the hinge



- S** - quick release door lever

3.3. Adjusting drawers and pan drawers

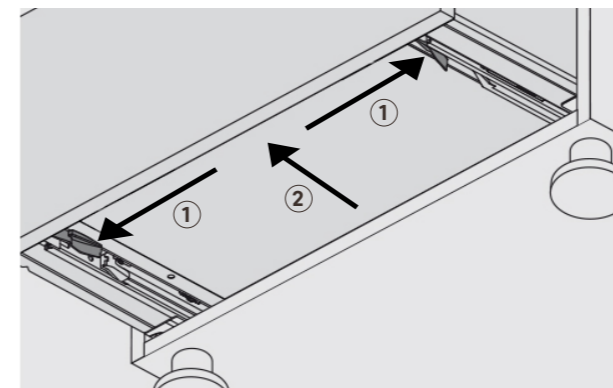
Legrabox drawers and pan drawers are made with a 16 mm thick rigid bottom, open with full extension, and are equipped with high-smoothness and stability steel rails and guides with automatic closing and stop at the end of stroke.

It is recommended to avoid forcing or overloading the drawer on the outermost part. Of course, drawers and pan drawers can be easily disassembled: before any adjustment, remove the screw cover plate, and remember to replace it after making the adjustment.

Removing and replacing drawers and pan drawers

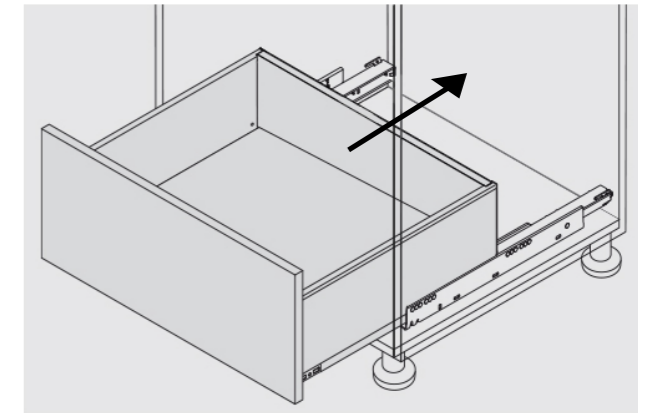
Drawers and pan drawers are protected against unintentionally coming off the hinge, so the following instructions must be followed to voluntarily remove the pull-outs.

Removing and replacing drawers and pan drawers
 Pull the drawer out as far as it will go, press the two small levers under the bottom (1) and pull out completely (2).



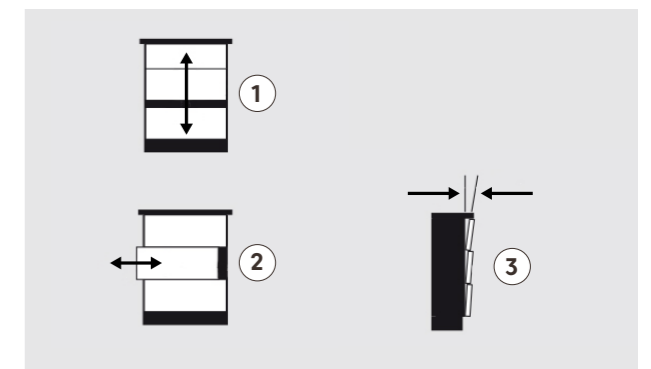
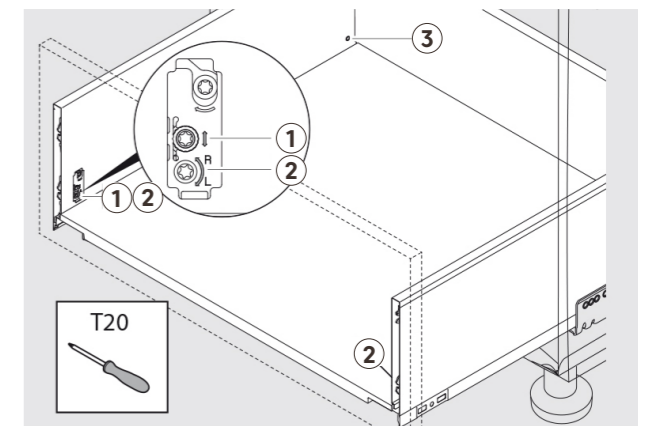
Replacing the drawer/pan drawer

Leave the runners closed on the inside of the frame, place the pull-out about halfway up the slides and then fully insert it by sliding it on the slides until you hear a click.



Adjustment of the front

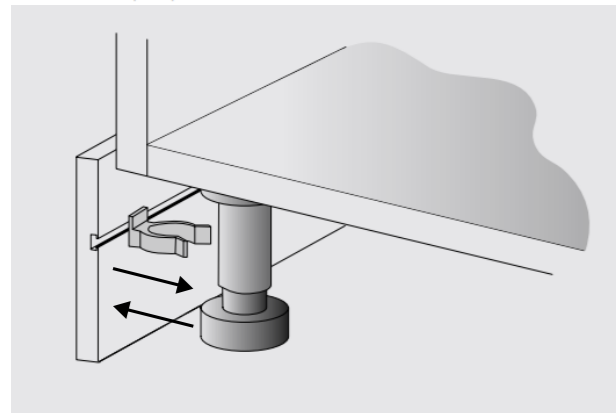
Remove the inner plate and follow the instructions on the diagram



3.4. Adjusting feet and removing plinths

The feet of base units and tall units can be adjusted in height by rotating the threaded base of the foot, which can be done by hand or by means of a special SCILM MULO mechanism. The differentiated adjustment of the feet makes it possible to level the kitchen even if the floor is uneven.

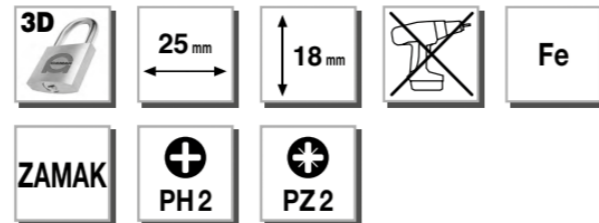
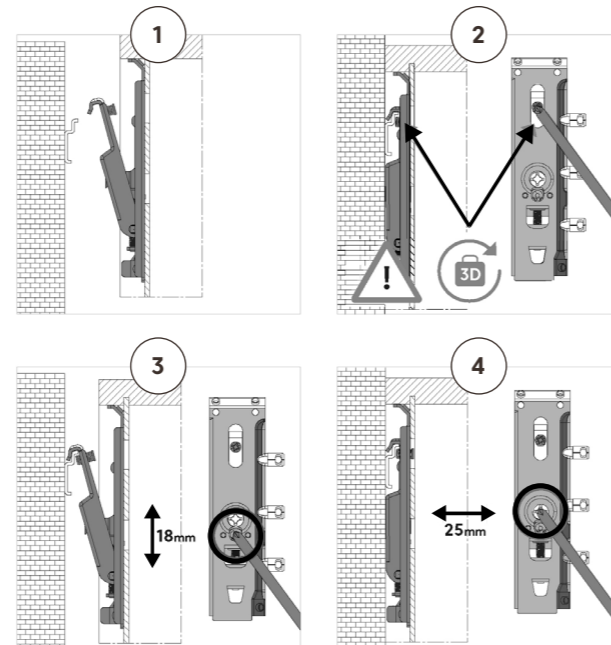
The plinths are attached to the feet by means of a clamp system, i.e., by means of plastic supports which can be removed easily by pulling the plinth outwards in order to release the clamp, which is pressed onto the foot. Before reassembling the plinths, ensure that the clamps are in the correct position, then perform the reverse operation to reposition the plinth correctly.



3.5. Adjusting wall units

The wall unit is attached to the rail fixed to the wall by means of concealed attachments (1), so the safety lock (2) must be activated and the wall unit itself must be adjusted in height (3) and depth (4) by means of the screws located under the cover caps. Use PH2 and PZ2 type screwdrivers for this task (no electric screwdrivers).

Certified load capacity of 40 kg each (LGA-EN 15939).

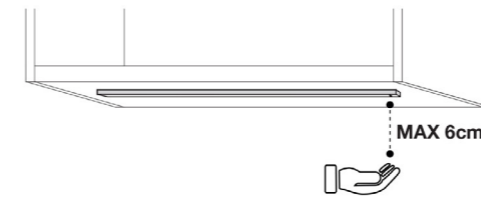


- (1) wall mounting
- (2) captive safety locking
- (3) height adjustment
- (4) depth adjustment

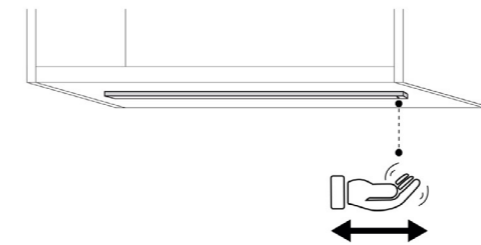
3.6. Striped calibration

• Turning on 12V dual color lights:

Interruttore IR / IR Switch / IR Schalter /



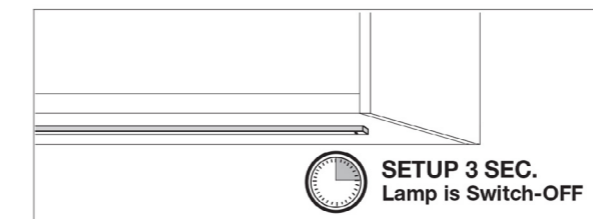
WORKING MODE 1 ON/OFF version (WW - NW - EDC)



WORKING MODE 1 EMOTION DUAL COLOR version (EDC)



SWITCH-ON THE LAMP

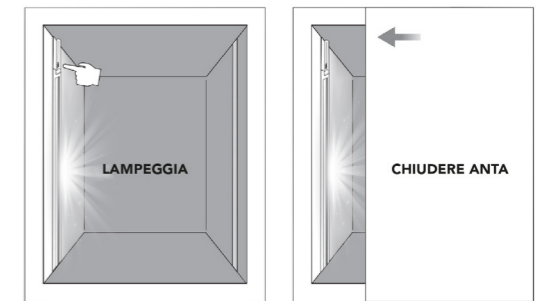
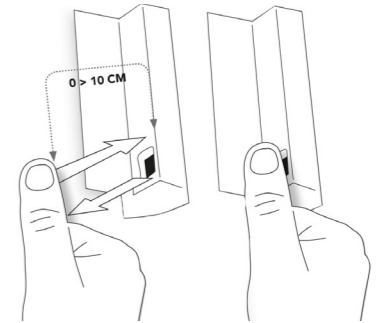


www.ls-light.com



Attention: When first switched on, the IR performs a set-up of approx. 3 sec.

• Recessed lamp calibration cycle with built-in laser.



LED rail positioning at min. 10 cm - max. 20 cm from the door. Caution: it does not work with glass doors. Sensor calibration cycle: Place one finger or one hand in front of the sensor window and smoothly move it closer and further away from 0 to 10 cm. Always stay in front of the sensor range (1). Now close the doors and wait for the flashing to stop. After a final flash, the light goes out. Calibration is complete. From now on, the lamp will switch on when the door is opened and switch off a few seconds after it is closed. (2)

4. HOME APPLIANCES

All appliances selected by Cova Cucine come from the best manufacturers, who offer service directly. Therefore, all requests for service should be made to the manufacturers' service centres, whose contact details can easily be found in the booklets and on warranty certificates of the appliances. It is also advisable to follow the manufacturer's instructions for use and caring for your appliances.

4.1. Hoods

As mentioned in paragraph GENERAL INFORMATION ON USE, it is essential to always turn on the hood when cooking and baking. In the long run, smoke and steam will damage the kitchen, cause discolouration and crack surfaces. It is therefore recommended to switch on the hood before starting to cook and switch it off 10 minutes after finishing to cook. Always wipe off any drops of condensation at once, especially on induction hobs (see next paragraph).

Depending on how they work, hoods can be extractor hoods or recirculation (or purifying) hoods.

• **Extractor hoods:** these carry steam and odours outside and keep in special filters the grease particles normally suspended during cooking (and which are the main cause of grime in the kitchen). The grease filter, metal or synthetic, is located on the inside of the suction grid and should be washed/replaced approximately every 3 months. The metal filter can be washed in a dishwasher or in hot water and detergent, taking care to allow it to dry before reassembling it, while in the case of a synthetic filter, the cloth must be replaced.

• **Recirculation (or purifying) hoods:** these are used when there is no duct to carry steam to the outside and, with the active charcoal filter, absorb some of the odours, and recirculate the steam with the partially purified air in the room. To lower the humidity level when using a purifying hood, it is advisable to open a window often in order to freshen the air in the room. The charcoal filter cannot be washed, so it should be replaced often (every 3 months on average) to ensure that the hood works effectively. As far as cleaning the outside of the hood is concerned, we recommend that you use a soft cloth soaked in mild liquid detergent. Absolutely do not use abrasive products or sponges. Finally, it is recommended to follow specific instructions for the hood, provided by the manufacturer.

4.2. Induction hobs

As they do not transmit heat upwards (as is the case with gas hobs), induction hobs do not allow “preheating” of the bottom of the motor of the extraction hood. This means that the steam generated during use, especially during cooking or boiling for a long time, tends to condense significantly on the bottom of the hood and sometimes also on the wall panel and top. It is therefore essential to switch on the hood, perhaps

even a few minutes before starting to cook, in order to facilitate extraction. It is also advisable to use lids to limit the escape of steam.

In order to significantly limit the problem just described, we suggest the installation of specific anti-condensation hoods.

The user cannot complain about any damage caused by condensation, and thus by improper use of the hood.

With regard to cleaning and caring for the hob, it is recommended to follow specific instructions provided by the manufacturer.

4.3. Refrigerators and freezers

For refrigerators also, please read the instructions and manuals provided directly by the manufacturer. As a general rule, here are some precautions to take:

- when cleaning the inside, use only mild, non-aggressive and non-abrasive cleaning products. On appliances with automatic defrosting (no frost), it is important to clean regularly the drip opening, located on the rear wall of the appliance. Any blockage of the drain hole would cause liquids to overflow into the appliance. In the case of appliances without automatic defrosting, defrost regularly as the thickness of the ice hinders performance. Take care never to use metal or pointed objects to remove the layer of ice: they could damage the evaporator plates. Always use the plastic scraper supplied with the appliance;
- avoid opening the refrigerator or freezer door frequently because the motor runs continuously when the door is open, which could cause excessive frost formation. If frost does form, try to remove it to avoid excessive power consumption of the appliance;
- always check that the door is closed properly;
- avoid overfilling the refrigerator and freezer, as if they are too full they may not chill properly and consequently consume more power.

4.4. Dishwashers

The following are some useful precautions to take to ensure the dishwasher works properly. For more precise and accurate information on use and care, please refer to the manuals provided by the manufacturer.

- Regularly clean the filters and, from time to time, the inlet hose filter.
- Always check the level of the salt and rinse aid (use the quantities suggested by the manufacturer).
- Use detergents specifically for dishwashers and use a sufficient amount.

- Keep the hatch gasket clean: this will ensure a tight seal. Not closing it properly could cause steam to escape, which could damage nearby cabinets.
- Avoid opening the dishwasher right after the washing cycle ends, so that no steam jets reach the top and adjacent doors in order to avoid possible peeling of the edges. Always wipe off any drips.

4.5. Ovens

For all matters concerning using and caring for ovens, it is recommended to follow specific instructions provided by the manufacturer. Below are just a few general precautions to be taken:

- after using the oven, never let it cool with the door open, in order to avoid excessive heat from escaping that could alter the colour or finish of nearby surfaces;
- for cleaning, first switch off the power. If the oven is not equipped with self-cleaning panels, carry out cleaning immediately after use, when the parts are still warm. In this case, simply wipe with a sponge soaked in lukewarm water and normal detergent. Do not use harsh or abrasive detergents (or scouring pads). Caution, even specific sprays should be used with moderation and only on enamelled surfaces. Do not clean electric resistances, air fans and any self-cleaning panels with these products.

5. POST INSTALLATION CHECKS

For the validity of the warranty, it should be checked that the assembly, and before that the wiring, has been carried out properly.

Some simple precautions are recommended:

- check the suitability of the wall/ceiling and verify that the fasteners withstand the forces generated. Any damage caused by improper or incomplete installation is not covered by the warranty;
- it is necessary to have all electrical connections carried out by qualified personnel. In addition, before any connection of electrical appliances is made, make sure that the power supply system is equipped with a circuit breaker according to regulations;
- check the joints between two worktops: they must be well closed and sealed with neutral silicone (not containing acetic acid) so that any liquid spilled on the worktop does not penetrate into the cabinets below;
- check that the supplied gasket is applied around the perimeter of the holes of built-in appliances and

sinks and that it is well sealed with neutral silicone (not containing acetic acid);

- check that any upstand is perfectly adhered to both the wall and the top and that it is also well sealed with neutral silicone (not containing acetic acid).

6. CUSTOMER SERVICE

Cova Cucine has selected its sales outlets so that its customers have access to helpful consultants when carrying out their kitchen project and to well-trained technicians when solving any problems that may arise after the purchase.

Should you wish to replace or complete your kitchen with other items or new home appliances, please contact one of our dealers, who will help you with all your needs.

7. METHOD OF DISPOSAL

Cova kitchens are made to last.

However, when the time comes to replace your old kitchen, in order to minimise the impact on the environment, it is a good idea to first consider reusing the whole of it or just some parts (e.g., charitable institutions, second homes, garages, etc.).

If that is impossible, the item that will no longer be used should not be left outside but all recyclable components (glass, aluminium, wood, etc.) should be separated and delivered to the appropriate disposal centres. Obviously, special attention should be paid to all electrical and electronic equipment (WEEE), such as household appliances, containing materials that are harmful to the environment if disposed of improperly.

Cova Cucine srl

Via Alcide Degasperi, 43, 38010 Denno (TN)
P. IVA 01098920224

covacucine.it
info@covacucine.it

Cova reserves the right to make any changes and component deletions deemed necessary for the aesthetic and functional improvement of the product, which may vary the styling of the products presented herein.

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