

SIMPLE CARE AND MAINTENANCE

Cabinetry

- **Melamine Finish**

Regular cleaning simply involves wiping with a clean damp cloth. For stubborn grease and grime, use diluted vinegar and water or sugar soap. For spills and stains, the most important thing is to catch the stain early, wiping it with warm soapy water is the first thing to try. Never use any of the following abrasive cleaners: Jif, Ajax, Chemico, Brasso, oven cleaners, neat Janola, wire wool, scourer pads, sandpaper. Please click herefor more details.

- **Lacquer Finish**

Spillages should be wiped with a damp cloth as soon as practical to prevent possible impairment of the finish. Microfibre cloths are ideal for this.

Cleaning should be done using a soft damp cloth or for more stubborn dirt a mild solution of liquid detergent in warm water with a soft cloth should be enough. Ensure excess water is squeezed out to leave the cloth damp, and wipe all surfaces dry with a clean dry cloth.

Avoid using any strong solvent type cleaners or any abrasive type cleaners or cleaning materials. These could soften or scratch the lacquer surface.

We recommend you do not use furniture polishes or cleaners that contain Silicone as contamination may occur resulting in difficult repair methods. Do not use any abrasive type polishes.

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Benchtops

Wipe benchtop surface with warm, soapy water and a damp cloth regularly. Thoroughly rinse and dry the surface after cleaning.

Things such as wine, coffee and etc, particularly when hot, may cause a stain on benchtop surface if they are left too long, so clean them up immediately is essential.

Avoid cleaning the surface with products containing bleach or those with a high basic PH which, if applied extensively, might create whitish streaks. Other products that might harm the surface are industrial solvents, hydrofluoric acid, caustic soda, and varnish solvents.

Granite Stone and Engineered Stone will tolerate brief exposures to moderately hot temperatures, however prolonged direct contact with, or radiated heat from very hot pots can cause thermal shock, discoloration or damage. Therefore, we do not recommend placing hot pots, pans, electric frying pans, oven trays, etc. directly from the hotplate or out of the oven onto the benchtop surface. We always recommend the use of a hot pad or trivet to place hot items on.

Do not cut directly on your bench top. Although resistant to scores and scratches, if its original appearance is to be preserved, the use of chopping boards is always advised.

One of the characteristics that makes these surfaces stand out is their high resistance to knocks. However, avoid striking areas of the surface that due to the design of fabrication, may be slightly weaker such as pointed corners, fine edges, and around the sink edge. Don't stand or sit on your benchtop.

Maintaining moving parts:

Do not cut directly on your bench top. Although resistant to scores and scratches, if its original appearance is to be preserved, the use of chopping boards is always advised.