

Caring for your Cabinetry

Kitchens are one of the most used areas of the home, so it's important to invest the time to keep your cabinets clean and adjusted. This easy cabinet maintenance will keep your cabinets looking good, enhance the functionality and prolong the life of your cupboards. Here are some recommendations on season maintenance to ensure your kitchen is a happy kitchen!



WOOD CABINETS:

As with all wood products, avoid excessive moisture on your wood cabinets. Simply wipe with a damp cloth. Wipe dry immediately with a soft cloth. It is recommended that you complete a small area at a time so that any moisture from the damp cloth will not sit on wood for an extended period. For stubborn stains, you may use a small amount of a mild dish detergent with warm water. Always dry surface immediately after cleaning. Wood has a tendency to expand during humid seasons (spring & summer) and contract during dry, cold seasons (fall & winter). Ideal humidity levels are 40-50%, which should be maintained throughout the year.



PAINTED LACQUER AND FUSION CABINETS:

You may use a small amount of a mild dish detergent with warm water. Always dry surface immediately after cleaning. Please avoid using cleaners containing ammonia, silicone or bleach additives. Never use abrasive cleaners, scouring pads or powdered cleaners on any type of cabinetry. For stubborn stains, you may use a small amount of a mild dish detergent with warm water. Always dry surface immediately after cleaning.



THERMOFOIL, NEXGEN AND MELAMINE CABINETS:

- Thermofoil, NEXGEN and Melamine cabinets can be kept looking like new, but proper cleaning is required to achieve this. For best cleaning results, wash surfaces with a mild dish soap and water. Always rinse surfaces after cleaning.
- Do not use abrasive pads, cleaners, harsh detergents, ammonia solutions, glass cleaner, powdered cleaners, lacquer thinners or any products containing acetone on your Thermofoil cabinetry.
- For Thermofoil cabinets, it is recommended that a filler or heat shield be installed between any door and drawer front and a range. Failure to do so will void your warranty.
- Due to extremely high temperatures vented from self-cleaning ovens, customers are also advised to remove all doors and drawer fronts near the self-cleaning oven when the oven is in self-cleaning mode, or pull range out a minimum of 12 inches. Exposure to temperatures above 85°C (185°F) is not covered by warranty.
- Also be careful with use of small hot appliances near your cabinetry. Heat from appliances such as toasters and hot steam from coffee makers may cause damage to your cabinetry if used directly near or under your cabinetry. Please pull appliances out so that direct heat does not contact your cabinet doors.



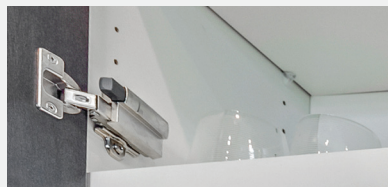
STEAM AND HEAT RELEASING APPLIANCES:

Appliances that release steam will damage your cabinetry if placed too close to your cabinetry. Small appliances such as kettles, coffee makers, pressure cookers and any built-in or countertop appliances that produce excess heat and steam should be pulled out beyond upper cabinetry so that steam does not touch the cabinets. Large appliances such as side release dishwashers will damage the cabinetry if steam is released directly on the cabinetry.



CARING FOR YOUR CABINETS EVERYDAY:

Liquid spills should be cleaned up as they occur. Areas around your sink and dishwasher may need to be cleaned more often. Never hang a wet dish cloth or dish towel over your wood cabinet door. Eventually the moisture can cause permanent damage to your door. Everyday clean up of cabinets can be done with a damp cloth and drying towel.



CABINET INTERIORS:

Cabinet interiors may be cleaned with warm water and a very small amount of mild dish detergent solution. We recommend that you dry with a soft cloth immediately after washing. Due to the nature of melamine, excessive water left behind may seep into seams and damage this material.



SELF-CLEANING APPLIANCES:

Self-cleaning appliances create a great deal of heat during the cleaning process. Since there is a chance that some of this heat may escape through seals or gaskets, we recommend you either pull your oven out approximately eight inches, or remove doors and drawers that are directly beside the appliance while the self-cleaning feature is in use.



CLEANING THE HARDWARE ON YOUR CABINETS:

Brass and Silver cleaners are not recommended for cleaning your handles. Some of these cleaning solutions may contain harsh chemicals that can damage the finish on your handles. Our handles are coated with a lacquer that will prevent them from tarnishing. Wash your hardware with a solution of warm water and a small amount of mild dish detergent. Dry your hardware and areas around the cleaned area immediately. Hinges can be cleaned with a dry cloth or cotton-tipped swab.



CLEANING YOUR GLASS DOORS:

If you have glass inserts in your cabinet doors, they may be cleaned with window cleaner. Spray the cleaner on a clean cloth and wipe the glass clean. Never spray window cleaner directly on the door as over-spray of the cleaner may damage the finish on the wood surfaces. If you get some of the cleaner on the wood surfaces, wipe immediately with a damp cloth followed by wiping with a dry cloth.