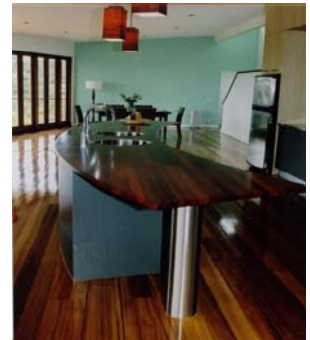




## The Industry Professionals CARE & MAINTENANCE BROCHURE

**PLEASE READ PRIOR TO USING YOUR NEW CABINETS  
FAILURE TO COMPLY MAY VOID YOUR WARRANTY!**



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## LAMINATE (High Pressure Laminate Bench Tops & Melamine Doors) (ALL TYPES:)

Laminate is a hardwearing material, but like all materials it can be damaged if used without some care and maintenance. The following information should help you to maintain the surface of laminate with the minimum of time and effort.

### CLEANING:

A wipe over with a clean soft damp cloth should be sufficient to keep all laminate surfaces clean. Soiled or light stains are removed with warm soapy water or with a common detergent, such as Mr. Muscle, Dissol, Nifty Solvent or bathroom cleaner, Flash Liquid, Bathroom Plus or Extra Strength Windex, containing no abrasive or strongly acidic or alkaline ingredients.

It may be necessary to use a brush similar to a tooth or nail brush as well, where the surface is of a texture or embossed finish.

Wax or other polishes are unnecessary and should not be used on decorative laminates.

### STAINS:

Spills of any nature should be wiped up as soon as they occur. Most laminates are resistant to most household products, but are not absolutely stain proof.

Most laminates are unaffected by normal household reagents such as detergents, non bleach washing powders, nail polish remover, petrol, methylated spirits, mineral turpentine, fly spray, grease and shoe polish.

### ATTENTION:

Tea, beetroot juice, red wine, fruit juices, hypochlorite bleach, hydrogen peroxide solution in any concentration, mineral acids, caustic solution, sodium bisulphate, potassium permanganate in any concentration, berry juices, silver nitrate or silver fluoride solutions, gentian violet in any concentration, mild silver protein, laundry blue, dye or iodine solutions (alcohol containing 1% iodine), will cause stains if not removed immediately. If stain damage does occur, endeavor to remove by either the normal cleaning method or appropriate solvents. If the stain persists, apply a mild abrasive such as white toothpaste applied with a soft cloth or toothbrush. Never use a harsh abrasive or steel wool.

Stains such as residual lacquer and paints or adhesives can generally be cleaned without difficulty, particularly if the material has not been allowed to harden.

Some special types of adhesives and paints however harden chemically and become insoluble and infusible quite rapidly.

These are Cyanoacrylates, "Two Pot" epoxy resins, acid hardened urea and resorcinol glues.

These must be removed before setting takes place as they cannot be dissolved without affecting the laminate.

Common Adhesives and Paints can be removed with the following materials:

1	Alcohols	( Methylated Spirits, Methanol. )
2	Aromatics	(Xylene, Petrol.)
3	Aliphatics	( Mineral Turpentine, Kerosene.)
4	Oils	(Mineral Oil, Vegetable Oils.)
5	Ketones	( Acetone, Nail Polish remover.)
6	Ether-Alcohols	(Cellosolves, Carbitoles.)
7	Paint thinners	( being a mixture of above)
8	Lacquer Thinners	( without the addition of Acid.)

**NOTE: Acidic based paint strippers **MUST NOT BE USED****

**DANGER :** Some of the above listed solvents are extremely flammable and vapours harmful.

Keeps away from heat sparks and open flame.

Keep containers closed. Avoid prolonged breathing of vapor.

Avoid prolonged or repeated contact with skin. Use adequate ventilation.

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Groups 1,2,3,4, and 7, if reasonably fresh, can normally remove oil paints

If aged, they can generally be removed by more aggressive solvents such as 5,6 & 8

Enamels generally require solvents from groups 2, 5, 6 & 8

Contact Adhesives, if not too old and cured can be removed by 2, 4, 5 & 8

Poly Vinyl Acetates P.V.A. – Adhesive types can generally be removed with soap and water and solvent groups 1 & 3. Paraffin wax residue from candles should be scraped off, taking care not to scratch the surface in the process. Any residues still present can be ironed out through blotting paper

#### **SCRATCHES & CUTS:**

Chopping and cutting directly on to the surface can damage laminate and to prevent this happening, a cutting board or chopping board heavy metallic or earthenware should always be used.

Sliding of objects can cause scuffing on the surface.

Fine scratches or scuffmarks can often be removed by the application of a good quality car polish.

#### **BURNS:**

Most laminates will withstand boiling water and temperatures up to 150°C (310°F.)

However we strongly recommend the use of a protective mat or chopping board to prevent the surface being scorched, damaged or the contact adhesives used for adhesion being reactivated when using:

Irons, Kettles, fry pans, toasters, coffee machines, steamers or placing pans or dishes taken from the oven or Hot plate as their temperature would often be in excess of 155°C (310°F.)

If by accident a slight scorch mark appears, it may be possible to remove, using the method under the heading "stains", applying a mild abrasive such as toothpaste with a soft toothbrush or cloth.

Should the damage be severe, replacement of the area would be the only satisfactory solution.

#### **POST FORMED/ SQUARE EDGED BENCH TOPS: (As Applicable & In Addition to Laminate Information Pages 2 & 3)**

Particular care should be exercised with post-formed & Square Edged bench tops in the area of Joins.

Whilst the bench tops are manufactured using quality High Moisture Resistant Substrate swelling of the joins may occur if they are subject to excessive water or heat. Avoid the use of Irons, kettles, fry pans, toasters, coffee machines, steamers etc. over or near the joins. These appliances require boards under them as radiant heat may damage the surface. Any water spills that occur near the joins should be cleaned up immediately.

#### **TIMBER EDGED BENCH TOPS: (As Applicable & In Addition to Laminate Information Pages 2 & 3)**

Particular care should be exercised with timber edged bench tops in the area of Joins. Whilst the bench tops are manufactured using quality High Moisture Resistant Substrate swelling of the joins may occur if they are subject to excessive water or heat. Avoid the use of Irons, kettles, fry pans toasters, coffee machines, steamers etc over or near the joins these appliances require boards under them as radiant heat may damage the surface. Any water spills that occur near the joins should be cleaned up immediately.

The timber edges on your bench top have been Lamelloed on to the substrate for ultimate performance.

The timber has been coated in Mirotone two pack polyurethane for long term durability. Should any

damage occur to the edges and the seal of two pack polyurethane is broken this will require immediate rectification. For small damage the use of clear Nail Polish to the immediate damaged area will suffice. For large areas of damage, the area damaged will require sanding using 320 Grit Dry Lube sand paper and recoating with a suitable two Pack Polyurethane. To keep the timber edges maintained 'CMA' recommend the application of Mirotone Spray Glow. (available from 'CMA') or Marveer, O Cedar Oil, or Goddards Cabinet Makers Polish (all available from your local supermarket or hardware store).

## SOLID SURFACE PRODUCTS.

### GENERAL:

Solid surface Bench Tops can easily be kept clean using a sponge and warm soapy water. Solid surface bench tops are non porous, most spills and stains simply wipe clear. Unlike many other surfaces it is recommended that you use a foam pad with a gritty cleaner, like ajax every four to six weeks. This will enable you to remove small day to day scratches. Even though small accidental knife scratches can be easily repaired, Solid surface Bench tops should not be used as chopping boards. Use a wooden or polyethylene Chopping Board. Solid surface materials will blunt Knives. Even though Solid Surface Bench tops are more heat resistant than most other bench top materials, hot pots pans or casserole dishes should not be applied directly to the surface. Serious Damage may occur if extreme localised heat is applied.

### STAINS CUTS or SCRATCHES

For Stains Like; Coffee, cordial, food colouring, beetroot, ink etc. Use an abrasive gritty cleaner such as ajax and a sponge pad.

Should this fail to remove the most stubborn stains, then the following procedures are recommended.

#### A: Matte Finish

Sand with 220 Grit sand paper, using a sand paper cork as the base to the bench top surface.

Sand until the stain, cut or scratch is removed

#### B: Satin Finish

Sand with 220 Grit sand paper, using a sand paper cork as the base to the bench top surface, until the stain, cut or scratch is removed, Follow with 400-Grit sandpaper.

Then restore the surface finish with a non abrasive cleaner and grey (448) Scotch bride pad.

#### C: Gloss Finish

Contact your Fabricator or Supplier for expert assistance

## THERMO- FORMED DOORS:

Do not use abrasives, solvent-based or cream cleansers to clean your thermo-formed doors. Do not allow hot objects, such as saucepans, or irons, to come in to contact with your thermo-formed doors. Thermo-formed doors are low maintenance and can be easily cleaned using warm soapy water and a soft cloth or sponge (a toothbrush may be useful for hard to reach areas). Towel dry afterwards. Stubborn stains and marks (such as ball point ink) should be removed immediately by gently wiping the surface with methylated spirits. Excessive heat, hot gases, steam and fumes produced by cooking appliances such as wall ovens, hotplates and dishwashers, can lead to damage to your thermo-formed doors and panels, such as delamination and discoloration.

To avoid such occurrences, the following precautions should be taken:

- \* Regularly check the condition and functions of the door seals around wall ovens and dishwashers so as to avoid leakage.
- \* Never allow heat, hot gases and fumes produced by wall ovens to come in to contact with cupboard doors and panels surrounding the wall oven. It is recommended that (if possible) the wall oven be installed with a rear ducted exhaust. In the case of front panel exhaust,

a heat deflector shield will need to be used.

\* You should always operate the Rangehood exhaust fan when using your bench top hot plates.

(High temperatures and cooking fumes will cause damage to surrounding cupboard doors and panels unless an efficient exhaust is used.)

### **PIGMENTED DOORS (Stipple Satin & Gloss Two Pack Polyurethanes) Often incorrectly referred to as "Imperite"**

Clean up any spillages immediately.

Do not use abrasives, solvent-based or cream cleansers to clean your painted doors, they can be easily cleaned using warm soapy water and a soft cloth. More stubborn stains can often be removed with ammonia based cleaning products, like extra strength Windex. A small inconspicuous area should be trialed prior to full application, and at no time should these cleaning items be left to soak on the surface as surface staining will occur. Doors and panel subjected to excessive heat and cooking fumes may discolour, please follow the guides as for Vinyl Wrapt doors to prevent lasting damage. Painted doors can be damaged by mechanical damage. Avoid contact with sharp and or hard objects, like cutlery, pots, pans and utensils.

Clean up any spillages immediately

Refer to Finishes section (Page 6) for more Information.

### **SOLID TIMBER DOORS:**

Don't be alarmed if your timber doors move. Timber is a natural product that will absorb moisture and expand or contract. Excessive heat may cause shrinkage. The moisture content in your doors will, with time, vary in response to changes in the relative humidity of the air surrounding it.

To help avoid this utilise your Rangehood whilst cooking and open your doors and windows if you have evaporative air conditioning.

The UV rays in sunlight will discolour your timber doors. Red coloured timber will turn more brown, whilst light coloured timbers will gain a honey coloured appearance.

There is no remedy for this occurring.

If you notice shrinkage, (which is a natural occurrence), within the centre panels, We suggest you purchase a bottle of Marveer, O Cedar Oil, or Goddards Cabinet Makers Polish (all available from your local supermarket or hardware store) or purchase a pressure pack can of Mirotone Glow (available from the CMA).

Apply these polishes to the exposed timber area with a clean white rag. This will enhance and protect the timber surface.

To ensure that your surface finish remains in perfect condition the above polishes should be applied at three monthly intervals for the life of the product. Particular attention should be directed to the end grain areas of your doors or bench tops (as applicable)

Refer to Finishes section (Page 6) for more Information.

### **SOLID TIMBER BENCH TOPS:**

In addition to solid timber door Information (above). Timber is a natural product. Colour and grain variation are considered natural. Most solid timber bench tops are designed to float (not glued) at a change of direction.

This is not to be considered faulty workmanship. Height variations of '+ or - 2mm are standard Industry tolerances. As such care should be taken around joints. Any accidental damage to the surface should be re

sealed immediately to prevent the ingress of moisture. Refer to Finishes section (Page 6) for more Information.

### **NATURAL TIMBER VENEERS:**

Wood Veneered products which have been properly finished are easy to maintain. Kitchen furniture can usually be cleaned by wiping with warm soapy water while a furniture maintenance oil will enhance the appearance and longevity of most furniture finishes.

Refer to Finishes section (Page 6) for more Information.

## FINISHES

- \* Do not use abrasive, solvent based, silicone based or cream cleansers.
  - \* Clean your doors using a damp soft cloth or sponge, not a scourer.
  - \* Towel dry all moisture off doors after cleaning
  - \* Do not allow hot objects, such as saucepans or irons, to come into contact with your finished surfaces
  - \* Regularly check the condition and function of seals around dishwashers and ovens so as to avoid leakage.
  - \* Cleaning products which contain silicone (Mr Sheen etc.) should be avoided, as they render surfaces unsuitable for recoating
- Any accidental damage to the surface should be re sealed immediately to prevent the ingress of moisture.

## FABRICATED STONE: (Granite, Marble & Reconstituted Stone)

### GENERAL

Steel supports have been incorporated in opening apertures of your sink, hotplates, dishwasher etc. However, because of the reduced amount of stone left, the area immediately surrounding these areas are more vulnerable to accidental damage and/or abuse.

**DO NOT under any circumstances sit or stand on Stone Bench tops.**

**Marble, Granite and Reconstituted Stones are NOT unbreakable.**

If you believe your Fabricated Stone Bench Tops are faulty or damaged, please consult with an appropriately experienced and qualified Stone Mason.

### GRANITE:

#### GENERAL:

Granite is a hard but porous stone. Variation in Colour, grain, structure and veining is to be expected. Small holes, pot marks, fine cracks, crystals, and imperfections are common in many granite colours and are unavoidable. Different Granites come in varying slab sizes and as such joins in bench tops may be unavoidable.

Granite might stain if it comes in contact with many household items. Particular care should be taken with Hot oil.

Granite might scratch if it comes in contact with another stone, (especially granite and diamonds).

Granite might crack if it comes in contact with extremely hot items.

Granite might crack if it is abused or misused.

#### CLEANING:

To keep a Granite surface clean, mild soap and warm water should be used.

Avoid any kind of chemical cleaning products

To refresh a Granite surface clear car wax can be used.

#### MAINTENANCE TIPS:

In the event of accidental damage or abuse by scratching or cracking there is very little that can be done to rectify the surface.

### KICKBOARDS:

When washing floors, never flood the kitchen area, avoiding excessive water around base of cabinets. Wipe moisture off immediately. Failure to follow instructions may cause kickrails to swell and/or be discoloured by mould. **Resultant damage will not be covered by Warranty.**

**MARBLE:****GENERAL**

Marble is a soft porous natural stone. Variation in Colour, grain, structure and veining is to be expected. Small holes, pot marks, fine cracks, and imperfections are common in many marble colours and are un avoidable. Different Marble comes in varying slab sizes and as such joins in bench tops may be frequent.

Marble can be scratched and Stained easily

Marble can be scratched and stained with almost any household items.

Marble may crack if it comes in contact with hot materials.

Marble cracks easily if abused or misused.

Marble is only recommended if very little abuse is likely.

In cases where the surface has been stained, scratched or cracked there is little chance of satisfactory rectification.

**CLEANING:**

To keep a marble surface clean, mild soap and warm water should be used.

Avoid any kind of chemical cleaning products.

To refresh a marble surface clear car wax can be used.

**MAINTENANCE TIPS:**

For the removal of fresh stains on a marble surface pure methylated spirits or pure chlorine can be used.

(Put methylated spirits or chlorine on a clean white cloth and leave it on the stain for at least 24 hours)

Repeat this process as many times as required to dissolve the stain.

Please Note: Chlorine on polished marble surfaces may create dull spots.

Specialised machinery operated by a qualified stone mason can be used for the removal of light scratches.

**ENGINEERED STONE: (Reconstituted Stone)**

Engineered stones are generally 91% to 95% quartz based

They have outstanding properties that ensure ease of maintenance and longevity.

They will withstand exposure to tea, soda, wine, vinegar, lemon juice and strongly colored spices.

as with any surface reconstituted stone can be permanently damaged by exposure to strong chemicals

and solvents that undermine its physical properties. DO NOT USE products that contain trichlorethane

or methylene chloride, such as paint removers or strippers Avoid any highly aggressive cleaning agents

like oven cleaner that have high alkaline/h levels. Should the surface be accidentally to any of

these damaging agents, rinse immediately with water to neutralise the effect.

**HEAT RESISTANCE:**

Care should be taken to avoid any direct contact with hot temperatures at all times

**CLEANING:**

To Clean reconstituted Stone we recommend water and a mild detergent. If however you wish to give a

thorough clean, cream Gumption, Jif or Powder Ajax with a plastic scourer can be used without

damaging the stone. Bleach and acetone can also be used if required to remove stubborn marks.

To remove adhered materials like food, gum, nail polish, first scrape away the excess with a sharp blade.

If there are any grey metal marks on the surface, one of the regular cleaning agents will remove it.

**POLISHING:**

As Reconstituted Stone is non-porous material , it will therefore keeps it's lustrous gloss and ultra smooth surface without polishing. And it never needs sealing.

