



CABINET CARE AND MAINTENANCE

While we take great care in crafting durable cabinetry, there are several factors affecting cabinetry to be mindful of. To help care for and maintain cabinet appearance and functionality, we have put together the following instructions and information.

AREAS TO PAY SPECIAL ATTENTION



Sinks

Cabinets around the sink area require extra attention because of the proximity to water. Farm and apron sink cabinets are especially prone to water exposure. Be sure to dry promptly to prevent damage.



Self-Cleaning Ovens

Extreme heat from the self-cleaning feature can result in damage to surrounding cabinetry. To minimize the risk of damage, remove cabinet doors and drawers closest to the oven before using the self-cleaning feature.



Countertop Appliances

Avoid placing small kitchen appliances where heat and steam is directed onto cabinetry. Small appliances such as instant pots, coffee makers and crockpots create heat and steam and can cause permanent damage.



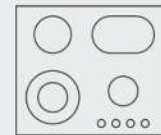
Trash Units

Trash pull-outs are one of the most used cabinets in a kitchen. Periodically wipe down the pull-out and check for chips or scratches on the cabinet finish.



Dishwashers

During the cleaning process, dishwashers generate heat and steam that can be directed onto surrounding cabinetry. Be sure to dry promptly to prevent damage.



Cooktops

Cabinetry can be exposed to heat, humidity and cooking splatter around cooktops. To avoid staining or damage on surrounding cabinetry, **promptly wipe clean** and dry.

IMPORTANT: These areas are subject to specialized attention to keep clean and dry to avoid damage.

CABINET CARE AND MAINTENANCE



Frequent Care

- Wipe spills and splatters promptly and dry immediately to avoid staining or damage.
- Do not place damp cloths or dishtowels over cabinet surfaces. Moisture from these can cause damage to cabinet finish.
- Keep cabinet surfaces dry by wiping off excess moisture on cabinets in areas that experience excessive humidity.
- Be cautious of objects hitting cabinet fronts that may cause chips and scratches to cabinet surfaces.
- Monitor the special attention areas listed at the top of the page.



Long-Term Care

- Maintaining a consistent home environment by regulating temperature and humidity ensures stable and healthy conditions for cabinetry.
- Be sure to do a thorough **cabinet exterior cleaning** a few times a year. Cleaning small areas at a time is recommended.
- If left uncleaned, oils and contaminants can build up on frequently touched cabinet surfaces, especially around knobs and pulls.



Maintenance

- Touch-up finishing may be required even with our high-quality finish. Cabinets may get chipped or scratched during installation or from common items like cutlery, jewelry or fingernails. Please contact your dealer for touch-up options and recommendations.
- **Adjustments to cabinet hardware** may be necessary from normal use. Occasional hinge screw tightening or door/drawer alignment may be required. Please contact your dealer for adjustment options and recommendations.

IMPORTANT: Improper cleaning, care and maintenance may cause permanent damage to cabinetry.

MAINTAINING YOUR HOME ENVIRONMENT



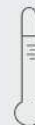
Humidity and Moisture

- Humidity and moisture are enemies of cabinetry, causing them to shrink, swell, crack or warp if not properly maintained.
- Kitchens and bathrooms should be well-ventilated to exhaust excess heat, humidity and contaminants.
- Indoor relative humidity should have a range of 35% to 50%.



Sun Light

- Ultraviolet (UV) rays in natural sunlight affect the color appearance of your cabinets.
- Wood and painted finish colors can fade, darken or discolor if exposed to prolonged direct sunlight.
- "Mellowing" is the natural color change in wood caused by exposure to bright light and sunlight.



Temperature

- The temperature inside your home should be within a range of 60°-80° Fahrenheit.
- Extreme changes to indoor temperature cause materials to swell or shrink, resulting in damage to cabinetry.
- Extreme heat from the self-cleaning oven feature can potentially damage surrounding cabinetry.

IMPORTANT: Exposure to extreme humidity, moisture and temperature will cause permanent damage to cabinetry.



CABINET CLEANING

Kitchen cabinets are subject to elements that require more specialized care compared to wood furniture and cabinetry in other areas of the home. Understanding how to properly clean your cabinets will protect them from damage and keep your investment looking beautiful for a lifetime.

CABINET CLEANING



Painted Cabinets

1. Wipe spills immediately with a clean, soft cloth dampened with warm water. After that, immediately dry using a second clean, soft cloth.
2. Regular cleaning only requires wiping with a microfiber cloth dampened with warm water. After that, immediately dry using a second clean, soft cloth.
3. To remove oil, grease, food residue or tougher spills, use a clean, soft cloth dampened with a solution of mild dishwashing liquid and warm water. We recommend mixing four to five drops of Dawn® soap to one gallon of water. After that, immediately dry using a second clean, soft cloth.



Stained Cabinets

1. Wipe spills immediately with a clean, soft cloth dampened with warm water. After that, immediately dry using a second clean, soft cloth.
2. Regular cleaning only requires wiping with a microfiber cloth dampened with warm water. After that, immediately dry using a second clean, soft cloth.
3. To remove oil, grease, food residue or tougher spills, use a clean, soft cloth dampened with a solution of mild dishwashing liquid and warm water. We recommend mixing four to five drops of Dawn® soap to one gallon of water. After that, immediately dry using a second clean, soft cloth.
4. Be sure to wipe with the grain direction.



Laminate, Melamine & Acrylic

1. Wipe spills immediately with a clean, soft cloth dampened with warm water. After that, immediately dry using a second clean, soft cloth.
2. Regular cleaning only requires wiping with a microfiber cloth dampened with warm water. After that, immediately dry using a second clean, soft cloth.
3. To remove oil, grease, food residue or tougher spills, use a clean, soft cloth dampened with a solution of mild dishwashing liquid and warm water. We recommend mixing four to five drops of Dawn® soap to one gallon of water. After that, immediately dry using a second clean, soft cloth.
4. If there is a pattern or graining, be sure to wipe with the grain direction.

IMPORTANT: Prolonged exposure to spills, food and/or liquids may discolor or damage cabinet finishes.

PRODUCTS TO AVOID

Harsh Cleaners

Harsh cleaners can damage the finish of your cabinetry. Avoid cleaners containing bleach, ammonia, citrus products, mineral oil, harsh detergents, strong soaps, and abrasive cleansers. *Examples of harsh cleaners to avoid: 409, Simple Green, Glass Cleaner and Clorox.*

Waxes and Polishes

Cleaners containing waxes can cause "build-up" creating a "yellowing" effect over time. Common self-polishing waxes can damage your finish, particularly products that contain silicone. Polishes may tend to look great at first but can hold dust particles on your cabinets finish. *Examples of common waxes and polishes to avoid: Johnson Paste Wax, Liquid Gold, Pledge and Old English.*

Abrasives

Abrasive cleaners, scouring pads and abrasive liquids or powders can damage the finish resulting in a dull appearance. *Examples of common abrasive cleaners to avoid: Ajax, Soft Scrub, Comet, baking soda, Scotch-Brite pads, steel wool and Magic Erasers.*

Sponges and Dishcloths

Avoid the use of your everyday kitchen sponges and dishcloths. These items could contain remnants of food, oil or other cleaning solutions. They could also contain particles that could scratch the cabinet finish.

SPECIALTY AREAS OF CLEANING

Glass Doors

Spray ammonia-free glass cleaner on to a lint-free cloth.

Avoid spraying the cleaner directly to the surface as overspray and drips can damage cabinet finishes.

Maple Chopping Block

Occasionally use food-grade mineral or vegetable oil to reseal and help preserve your block. Reseal only frequently used areas. Upon years of heavy use, it may become necessary to refinish the block. Sand off the finish and reseal using either a mineral or vegetable oil or with "Good Stuff" urethane gel clear protective finish.

Always follow safe food handling recommendations.

Bread Board

Thoroughly clean after each use with a clean, soft cloth dampened with a solution of mild dishwashing liquid and warm water. Do not soak the breadboard in water or wash it in the dishwasher.

Always follow safe food handling recommendations.

Metal Doors or Inserts

Use a clean, soft cloth dampened with a solution of mild dishwashing liquid and warm water.

Avoid abrasives or acidic items as they will scratch or etch the surface of the stainless steel.