



## **Care of Your Cabinets**

Choosing cabinetry for your home is an investment in functional beauty that will result in years of enjoyment and convenience. Quality built with select natural materials and unique finishes the cabinets will provide years of service in normal everyday use. In order to maintain the warranty on your new cabinetry it will be necessary to follow the common sense recommendations detailed in this document.

### ***Cleaning and Polishing***

Dust often with a lint free soft cloth. Treat all laminates and non-wood surfaces as you would your finely finished doors.

For stubborn stains, clean as needed with a mild detergent or mild soap and very little water. It is always preferable to use a damp cloth rather than to apply water directly to the cabinet. Dry well; again, lint free cloths should be used both for the washing and drying.

Soap and water may be used to clean the metal knobs, handles and components on the cabinet doors and drawers.

- Dry the hardware and cabinets thoroughly. Be sure to dry the joints between the hardware and the cabinets. Using a clean, dry cloth polish the metal to remove watermarks.
- Lubrication of the moving parts is not necessary.

Avoid the use of oily polishes, spray or paste waxes, or any products containing petroleum solvents or silicone as these can damage the fine cabinet finish.

- Always use a clean lint free cloth and avoid pouring the cleaner directly onto a surface.
- Avoid the use of dishcloths to wipe surfaces because often the dishcloth will contain detergents and greases that can harm or stain the finish.

Never use abrasive cleaners, scouring pads or powdered cleaners on cabinet surfaces. They can eat through the finish coat allowing moisture to attack the wood below. Similarly, avoid the use of volatile chemicals such as polish remover, hair spray, or perfume near the surfaces of your cabinets as they have the potential to damage the finishes. Do not allow caustic oven cleaners to contact the surfaces of your cabinets. Similarly, products containing acetone, acetate or ethyl alcohol must not be used. Avoid the use of harsh solvents, such as turpentine, which can break down the adhesive bonds on cabinet components.

### ***Moisture and Wetness***

Avoid moisture on the cabinet and countertop surfaces. The modern countertop finishes are water resistant but it is important to prevent water from standing on countertops or in joints.

- Take care to avoid the application of steam from kettles, coffee makers and other kitchen appliances.

Immediately clean up water, droplets, splatters and spills as they happen, keeping the surfaces dry.

- Use a lint free cloth to absorb the liquid starting from the outer edge and working to the centre of the splash. The intent is to avoid smearing the liquid over the cabinets' surface.

Do not leave wet towels, cloths or papers on the surfaces.

- A common problem occurs when wet dishcloths are draped over the edge of a cabinet door. We recommend an accessory dishtowel rack storing and drying dishtowels.

In particular, ensure that areas around dishwashers and sinks are kept dry.

### ***Self-cleaning Ovens and Heat-generating Appliances***

Observe all of the manufacturer's rules concerning self-cleaning ovens and other heat-producing appliances.

Self-cleaning ovens operate by generating an intense internal heat to oxidize all organic matter. Even small leaks in the seal will damage nearby surfaces.

- For this reason it is recommended that all doors and drawers adjacent to and above be carefully removed each time the oven is run through the self-cleaning cycle.

Other appliances such as coffee makers, kettles and toaster ovens generate damaging levels of heat and moisture. For this reason we recommend that heat-producing appliances neither be mounted nor used beneath cabinets.

Always use felts discs, coasters or placemats (but not ones with rubber or plastic backing) between hot objects and countertops.

### ***Glass Panels***

Clean glass panels with mild window cleaners. Do not spray cleaners directly on the glass, but rather apply sparingly to a lint free cloth and then use the cloth to clean the glass surfaces. Avoid contact between the cleaner and the metal mullions.

### ***General Environmental Conditions***

**Never exceed fifteen pounds per square foot (4.8 Kg/m<sup>2</sup>) on cabinet shelves.**

HomePro cabinets are tested and certified to a shelf load of fifteen pounds per square foot (4.8 Kg/m<sup>2</sup>). Exceeding this loading may result in injury.

**Never stand on, lean against, shelves, drawers or open doors.** Failure to follow this caution may result in injury.

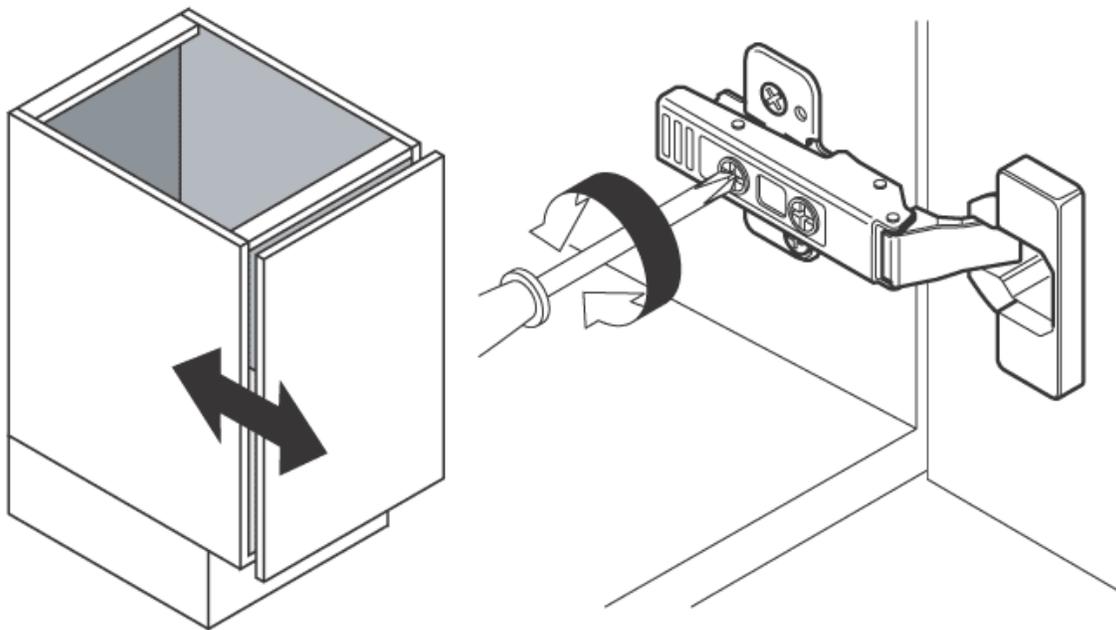
Maintaining a comfortable and constant level of temperature and humidity will ensure long life for your cabinets. All fine wood products are best maintained at temperatures between 68° and 73° Fahrenheit (20° to 23° Celsius) and 40% to 45% relative humidity.

Exposure to strong light sources, sunlight and oxidizing agents will affect the colors of the finishes. Often this variation is sought to improve the wood's character. Please be aware that such changes are irreversible.

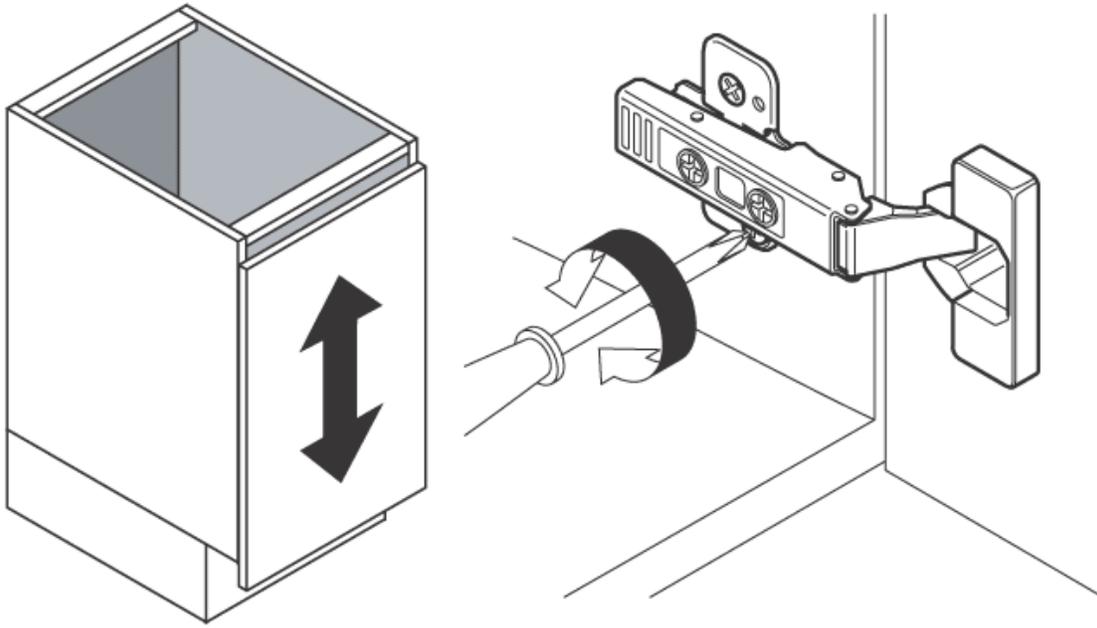
Avoid placing sharp objects in contact with the cabinets and countertops. An example is the use of pens while writing on thin paper, unless a writing pad is used. Avoid the contact of plastic or rubber products; such as feet or pads under items like radios, computers, telephones and accessories. The rubber and plastic components can damage countertop finishes.

### ***Adjustments***

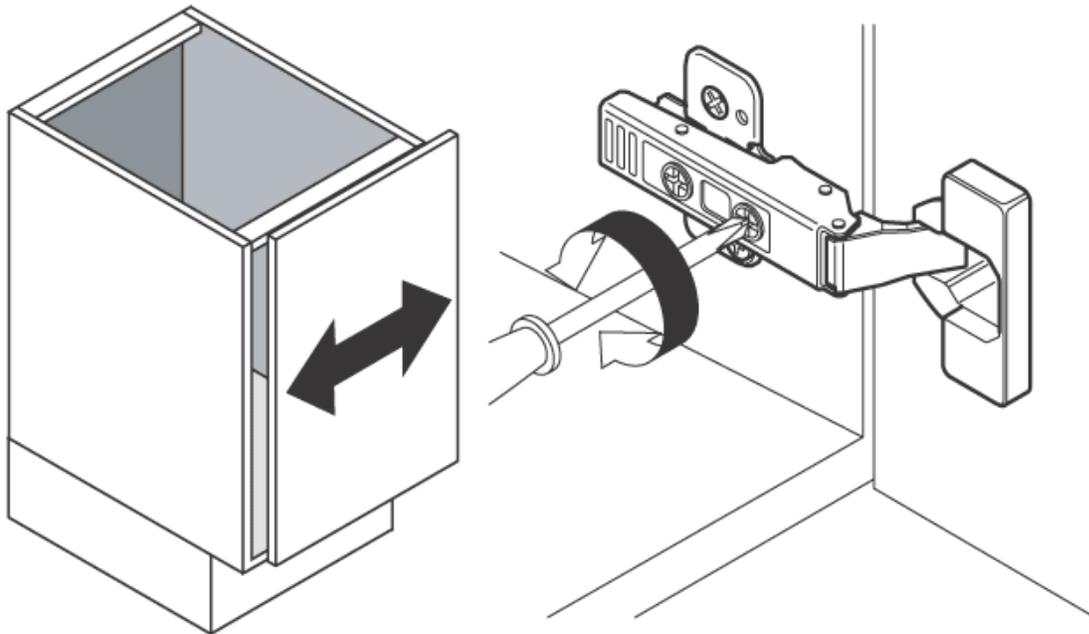
**In order to maintain proper alignments of the moving parts in your kitchen, it may be necessary to occasionally make minor adjustments.**



Depth Adjustment



Height Adjustment



Side Adjustment