



Love Your New Elite Kitchen & Cabinets

- Caring for Your Kitchen and Cabinetry

The following care guide has been compiled from manufacturers recommendations as at April 2015.

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A. Cabinetry Care

1. Melteca/Melamine Surfaces

Melteca Decorated Board is a versatile pre-decorated panel with a durable melamine surface on both sides. For interior use only, Melteca Decorated Board is available in a range of decors, on a choice of substrates, sizes & thicknesses.

Never use any of the following Abrasive cleaners:

Jif, Vim, Ajax, Chemico, Brasso, Oven Cleaners, neat Janola, wire wool, scourer pads, sandpaper.

Cleaning

- Wash down with warm water with a small amount of detergent. For best results use streak free glass cleaner with a soft cloth.
- For textured finishes (stipple, wood grain, etc) the periodic use of a soft brush may be necessary for the removal of dirt build-ups and residues left by some spray-on cleaners.

Spillages

- Hair rinse, Janola (neat), Harpic, oven cleaners – wash with hot soapy water then wipe dry.
- Fabric Dye – wash with cold water, then wipe dry. Then apply methylated spirits, and wipe dry.
- Battery acid, Hydrogen Peroxide, Glue Hardners – wash with cold water, then wipe dry.
- Hair Dye – wash with methylated spirits, then wipe dry.
- Leather Dye – wash with methylated spirits, then wipe dry. Follow with mineral turpentine wash and wipe dry.

Stain and Mark Removal

- Stubborn marks or stains – apply Handy Andy or diluted Janola (1 part to 3 parts water), then wipe down with a warm damp cloth.
- Smearing, finger marks, marking from cold or hot dishes, stickiness – apply 1 or 2 applications of acetone (available at pharmacies) and wipe over with dry cloth.
- Newsprint – use methylated spirits or mineral turpentine
- Rust – use vinegar or lemon juice
- Pencil – use water and a damp cloth
- Felt pen or dry marker - use methylated spirits or acetone
- Paint – use acetone or Duco Lacquer thinners (from a paint shop)
- Glue – contact type – use Ados Solvent N (from a paint shop)



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Once again with any of the above use streak free glass cleaner to remove any residues.

For further information consult: <http://www.laminex.co.nz/tech-info.php>

2. Painted Surfaces

Always test the cleaning method in an inconspicuous area to ensure the cleaning process you plan to use does not alter the finish of the paint. Wait until the test area has dried before using the same technique on more conspicuous areas.

Walls may appear discoloured as they absorb the water, but should dry back to their original colour.

Do not vigorously scrub the surface nor use an abrasive or strong cleaning agent as you may burnish the paint surface and mar the paint finish. Do not wash walls for four weeks after painting, as waterborne paints require this period of time to fully cure and develop their ultimate film properties. Cleaning of fresh paint films will damage the paint and this may require repainting to restore the desired level of finish.

Lacquered Surfaces: Clean with warm soapy water and a clean cloth. If necessary, use a gentle household cleaner in moderation. Avoid using sharp objects, abrasive cleaners, strong solvents and polish that contains any silicone. Please note that lacquer is a thin film and only as strong as the substrate that supports it.

3. Thermoformed Doors and Panels- Arbourline/Dezignatek

Arbourform: While Arbourform doors and panels are water resistant, they are not waterproof. Care must be taken to avoid excessive exposure to water, steam or extreme humidity. High temperatures should be avoided by keeping hot appliances, implements and cooking utensils off cupboard doors and panels. A multipurpose non-abrasive spray cleaner may be used for stubborn marks. For more specific information consult the manufacturers instructions: <http://www.arborlinedoors.co.nz/technical.htm>

Dezignatek: Dezignatek doors are designed to be generally low maintenance, however we do have some pointers for looking after them:

While Dezignatek doors and panels are water resistant, they aren't waterproof. Care should be taken to ensure that they don't have excessive exposure to water, steam or extreme humidity.

Care should also be taken to protect doors from high temperatures - such as hot implements or heat leaks from faulty appliances.

Do NOT use any abrasive cleaners, strong household cleaners, and detergents - particularly those containing hydroxide ions or solvents.



As with all high all quality furniture finishes, care must be used in cleaning and maintenance. Some components and chemicals of strong household cleaning products and detergents are harmful to fine finishes.

Generally you should clean doors with a warm damp cloth that has had the excess water wrung out of it, and remove any moisture remaining after cleaning with a dry cloth.

For more information consult the manufacturers instructions at:

<http://www.dezignatek.co.nz/maint-install>

5. Timber Veneer

Laminex designed timber veneer panels are easy to clean. Simply use a damp cloth and non-abrasive cleaning products. To remove stubborn stains, such as alcohol, ammonia or other light solvents are recommended.

Never use acetone, or trichloroethylene on polyurethane surfaces. You should also avoid all abrasive materials, including harsh cleaners, powders, scouring pads and sandpaper. These can damage the finish and make the surface susceptible to staining. Similarly, silicone based products should always be avoided.

For further information refer to the manufacturer's instructions at:

<http://www.laminex.co.nz/tech-info.php>

B. Hardware Care

The best way to clean hardware fitted to your kitchen:

- Wipe using a soft, lint-free cloth, buff or sponge
- Lightly damp, not wet
- Always dry the area by re-wiping
- If available, use a special cleaner for materials such as leather, stainless steel, etc. Otherwise only use clean water
- Continually remove stains as they appear

Do not use the following when cleaning hardware:

- Steam cleaners
- Cleaning agents such as abrasive cleaning powders, steel wool or scourers, including cleaning agents with acetone, chlorine, thinners and solutions that begin with the name tri or tetra
- Cleaning agents, baking powder, dishwasher additives and table salt, for example, should be stored in closed containers. The resulting vapours can lead to the corrosion of all metal



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surfaces.

Most hardware has a lifetime manufacturer's guarantee – but see the manufacturers website for terms and conditions.

For further information consult:

http://connect.blum.com/files/brochure/BRO007_CleaningMaintenanceManual_ZZ.pdf

C. Benchtop Care

1. Formica/Laminate

- DO NOT PLACE hot pots, pans, electric frying pans and oven trays directly from the hotplate or out of an oven onto the Formica laminate surface. We always recommend the use of a hot pad or trivet to place hot items onto.
- Never place hot pans or appliances over a join in the benchtop as it will cause expansion and contraction and will leave a gap.
- Avoid scourers and abrasives – they will damage the surface.
- Keep waxes and polishes well away. They will dull the natural shine.
- Do not cut directly on Formica laminate surfaces.
- Don't place burning cigarettes onto Formica laminate surfaces.
- **Streaks:** Streaky marks sometimes show on dark colours and gloss surfaces after cleaning. Mr Muscle Surface & Glass, or Ajax Spray and Wipe spray cleaners should wipe them away.
- **Grease:** Clean with soapy water and dry.
- **Spills:** With accidental spills, you must take prompt action. Wipe off beetroot, grape or berry juices, first aid preparations, concentrated bleach, oven cleaners, dishwasher detergents and artificial dyes or hair colouring immediately.
- **Scratches:** Formica laminate surfaces will withstand normal wear and tear but can be damaged by scratching or cutting with utensils, knives or unglazed pottery. Darker colours and gloss surfaces will show more scratches more readily than lighter colours. To minimise scratching, always place and lift objects from the surface – never drag or slide them across the surface.

For further information consult the manufacturer's instructions at:

<http://www.laminex.co.nz/tech-info.php>

And: <http://www.formica.co.nz/product.php>

2. Engineered Stone

Engineered Stone is general a 91%-95% quartz based product that has outstanding properties to ensure ease of maintenance and longevity of your surfaces. Even though Engineered Stone resists permanent staining when exposed to common household liquids such as wine, vinegar, tea, coffee, lemon juice and soda or fruits, vegetables olive oil and grease, it is recommended that you wipe up food and liquid spills as soon as possible.



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Remember, it is always easier to wipe up a spill than to have to deal with a dried-on stain.

Everyday Cleaning: Engineered Stone requires little maintenance to keep the surface looking like new. For everyday routine cleaning, we recommend the use of a specialised stone cleaner product that are designed specifically and exclusively for cleaning stone. They also assist in protecting the surface from staining. You can use warm soapy water (containing a mild detergent) and a damp cloth or alternatively use a quality spray and wipe type cleaner. Before the use of any cleaning product please check that the product does not contain trichlorethane, methylene chloride or high levels of alkaline/pH. Should the surface be accidentally exposed to any of these damaging products, rinse immediately with water to neutralize the effect.

Heat Resistance: 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, discolouration or damage. Therefore we do not recommend placing hot pots, pans, and oven trays directly from the hotplate or out of an oven onto the surface. We always recommend the use of a hot pad or trivet to place hot items onto.

Extra Stubborn Dried Spills and Stains: For removal of these or if you wish to give your Stone benchtop a thorough clean we can recommend and supply the correct product. When scrubbing the surface we recommend using 3MTM Scotchbrite™ Non Scratch All-Purpose Scrubbers. These can be used without damaging the stone. To remove adhered materials like food, gum and nail polish, first scrape away the excess with a sharp blade. If there are any grey metal marks on the surface, a mild detergent will remove them. Household bleach can generally be used as an effective cleaner to remove stubborn marks, but because some products are considerably stronger than others we recommend our Brand of cleaning products.

Impact Damage. Tough? Yes. Indestructible? No: Engineered Stone like all Stone is similar to glass, and like a glass table top, if you hit the edge with something hard with enough force, you can damage the edge. So take care around the sink when washing cast iron pans etc. Also take care loading and unloading the dishwasher. If an accident occurs it can be repaired by one of our trained technicians. The repair will be just that, not a complete fix meaning that you may notice the repair.

Polishing: As Engineered Stone is non-porous, it will keep its lustrous gloss and ultra smooth surface without polishing. And it never needs sealing. However like the paint on your car you should use products that will help keep the new look for longer.

For further information consult the following relevant manufacturers site:

Caesarstone: [http://www.caesarstone.co.nz/Portals/0/Documents/2013 Care and Maintenance Doc.pdf](http://www.caesarstone.co.nz/Portals/0/Documents/2013_Care_and_Maintenance_Doc.pdf)

Silestone: <http://www.silestone.com/gr/docs/use-cleaning-and-maintenance.pdf>

Uniquartz: <http://www.uniquartz.co.nz/infrastructure.html>



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3. Granite/Marble

- Natural granite product is heat resistant and moderate temperatures will not affect the stone surface. However, it is recommended when cooking that a heat pad/chopping board should be used underneath hot saucepans when removing them from the hot appliance (eg. Stove, oven, microwave, etc), as *extreme* temperatures can damage stone surfaces.
- All natural granite benchtops have been sealed properly, in order to improve the stain resistance and ease the ongoing maintenance but the seal will require re-sealing every 5 years to be safe.
- Don't allow liquid contaminants to stand indefinitely on stone or grout surfaces, even if the products have been sealed. It is important to remove the liquid as soon as possible, use an absorbent paper towel or a rag to blot up the liquid before cleaning the surface with a proper cleaner.
- If you see liquid penetrating and creating a dark spot which eventually evaporates then the benchtop needs re-sealing. If it is not re-sealed coloured liquids will stain the benchtop.
- Use neutral PH cleaners for everyday cleaning of the stone.
- Do not stand on the benchtop as it will cause the stone to crack or break. Especially do not put any pressure on the rails surrounding the sink and hob areas.
- Try to avoid hitting the stone edge with anything hard as it will cause chipping to the surface.
- Never use citrus-based cleaners on solid surfaces such as Granite, CaesarStone or Corian.
- Marble and Dolomites are different from Granites and are more prone to staining particularly from acids such from champagne and lemons etc. They require re-sealing more often. Being softer than Granite they require more care to avoid chipping and scratching.

4. Stainless Steel Benchtops and Sinks

DAY TO DAY CARE: After use the sink should be wiped with a soft cloth, rinsed and wiped dry. When the mains water is hard, it is particularly important that the steel is wiped dry, as this prevents the build up of a greyish film discolouration on the steel. Although stainless steel can withstand hard knocks, its surface can be easily scuffed or scratched by hard or sharp objects. This scuffing can look particularly bad when it occurs immediately after installation of the sink. The effect does, however, become uniform with age and the steel does not lose its attractive sheen.

CLEANING AIDS: A soft cloth should always be used on stainless steel. Harsh scouring powders or wire wool cleaning pads should be avoided since both will scuff the sink surface. Furthermore, wire wool pads tend to leave tiny particles of wire wool on the surface of the sink which develops into rust spots. This problem is made worse when these particles adhere to the underside of a plastic washing-up bowl. It should be possible to remove such stains with a damp cloth and Franke Inox cream, but they may be liable to return unless the source is removed. Always remove wet cleaning aids (cloths, containers, etc.) from the sink after use so as to avoid watermarking and rust stains. Always rinse thoroughly after using citrus based cleaners.





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WHAT TO AVOID

BLEACHES: Bleaches containing hypochlorite will attack stainless steel and cause pitting and staining. For this reason it is particularly recommended that the sink should not be used for soaking washing in hypochlorite solutions for prolonged periods.

SILVER DIP CLEANERS: Silver Dip Cleaners contain strong acids which attack stainless steel. The first sign of this is rainbow stain which turns dark grey and which cannot be removed.

FOODSTUFFS: Certain foodstuffs can cause pitting and corrosion. Examples are citric fruit juices, salt, vinegar, mustard, pickles, and mayonnaise and should; therefore, not be left on the surface for prolonged periods.

ACIDS: Obviously strong acids will attack stainless steel as will photographic developing liquids or furniture cleaners. In the case of an accident they should immediately be washed away with clean water.

For further information consult: <http://www.oliveri.com.au/au/care.cfm>

4. Corian

Corian was created for a lifetime of easy care.

Routine care

Soapy water or ammonia-based cleaners will remove most dirt and stains from all types of finishes. However, slightly different techniques must be used to remove difficult stains.

- Never use citrus-based cleaners on solid surfaces such as Granite, CaesarStone or Corian.

Cleaning Corian Countertops:

	Matte/stain finish	Semi-gloss finish	High-gloss finish
Most dirt & stains	Use soapy water or ammonia-based cleaner.	Use soapy water or ammonia-based cleaner.	Use soapy water or ammonia-based cleaner.
Water marks	Wipe with damp cloth, towel dry.	Wipe with damp cloth, towel dry.	Wipe with damp cloth, towel dry.
Difficult stains	Use an abrasive cleanser and an all purpose 3M Scotch- Brite cleaning pad.	Use a mild cleanser or diluted bleach on an all purpose 3M Scotch-Brite cleaning pad.	Follow procedure for semi-gloss, but use a sponge instead of a Scotch-Brite cleaning pad.
Disinfecting	Occasionally wipe	Occasionally wipe	Occasionally wipe



	surface with diluted household bleach (50/50 water/bleach solution).	surface with diluted household bleach (50/50 water/bleach solution).	surface with diluted household bleach (50/50 water/bleach solution).
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Cleaning Corian Sinks:

	Matte/stain finish
Finish	Use soapy water or ammonia-based cleaner.
Cleaning	Wipe with damp cloth, towel dry.
Disinfecting	Occasionally wipe surface with diluted household bleach (50/50 water/bleach solution).
Maintenance	Occasionally clean by filling the sink one-quarter full with a 50/50 bleach solution. Let soak for 10-15 minutes, then wash the sides and button as solution drains.

Removing cuts and scratches

Because the solid beauty of Corian goes all the way through, Corian surfaces are completely renewable. Please contact your fabricator who can arrange for a polishing service at a nominal charge.

Preventing other damage

DO NOT PLACE hot pots, pans, electric frying pans and oven trays directly from the hotplate or out of an oven onto the Corian surface. We always recommend the use of a hot pad or trivet to place hot items onto.

Preventing other damage

- As with any surface, Corian can be permanently damaged by exposure to strong chemicals and solvents. If contact occurs, quickly flush the surface with water.
- Do not cut directly on Corian surfaces.
- Run cold water when pouring boiling water into sinks.

For further information consult the manufacturers instructions at: <http://www.dupont.com/products-and-services/construction-materials/surface-design-materials/brands/corian-solid-surfaces/articles/how-to-clean-corian.html>

5. Wood

Wooden benchtops require specialist care and maintenance and will depend on the coating material used. Before using any chemicals on it you should check with the manufacturer.

For further information consult: <http://generation-4.co.nz/technical/>

D. Glass Splashbacks



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To clean a glass splashback, use a spray glass cleaner, wiping off with a paper towel. Use a dry, lint free cloth to polish the glass and to restore its shine.

E. Handles

Clean with a damp cloth and warm, soapy water. Dry thoroughly after cleaning. Avoid strong household cleaning products as they can affect the handle finish.

F. Further Queries

If you have any questions or queries about caring for your Elite Kitchens products, please telephone us for further advice and assistance on (09) 298 8388.



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