

# CARE & MAINENTANCE

## STEPS TO PROTECT YOUR "NEW" CABINETRY:

To maximize the longevity of your NEW cabinetry, Paris kitchen's recommends the following care & maintenance on your purchased product.

## **DID YOU PURCHASE ....**

MELAMINE, THERMOFOIL, WOOD (MAPLE, OAK, CHERRY), PAINTED LACQUER, EXOTIC WOOD GRAIN in any combination with our vast variety of colours and finishes offered; here are some helpful tips!

**STEP 1** | **Use** a soft cloth with mild non-abrasive soap and water. Ensure that all cleaned areas are rinsed and dried thoroughly.

## **CAUTION:**

- \*Do not use acidic or alkaline based products or abrasive cleaners
- \*Do not allow oven cleaners or other caustic cleaners to touch your cabinets
- \*Never use abrasive scouring pads, steel wool or sandpaper

# **EXOTIC WOOD GRAIN | GLOSS PRODUCT**

**STEP 2** | **Use** a very soft cloth with mild non-abrasive soap and water. Ensure that all cleaned areas are rinsed and dried thoroughly.

#### **CAUTION:**

## ENSURE THAT YOU DON'T USE A DRY CLOTH ON THIS PRODUCT; MAY LEAVE SCRATCHES

- \*Do not use acidic or alkaline based products or abrasive cleaners
- \*Do not allow oven cleaners or other caustic cleaners to touch your cabinets
- \*Never use abrasive scouring pads, steel wool or sandpaper

# **GENERAL NOTES FOR ALL MATERIALS**

All liquids and spills should be wiped up immediately. When cleaning, caution should be taken with excessive scrubbing/rubbing in one area.

Due to extremely high temperatures created by self-cleaning ovens, it is recommended that the doors and drawers directly next to the oven be opened and or pulled forward before the self-cleaning mode is activated.

Ensure that small appliances are pulled forward if positioned underneath your cabinetry to avoid damage from generated steam and heat.

# PROTECT THE SURFACE OF LAMINATE COUNTER TOPS

**STEP 3** | Use a soft cloth with mild non –abrasive soap and water, mild all-purpose household cleaner.

Take special care around joints and mitres as these areas are more prone to water damage.

**Use** cutting boards, chopping blocks or any protective elements when working on a laminated surface.

# **CAUTION:**

- \*Do not use acidic or caustic based products, abrasive cleaners and sodium hypochlorite.
- \*Do not place products containing these items on the countertop: drain cleaners, oven cleaners, ceramic cleaners, coffee pot cleaners, tub and tile cleaners, chlorine bleach, any hair or dyes, hydrogen peroxide, line and scale removers, etc.
- \* Never use abrasive scouring pads, steel wool or sandpaper.
- \*Do not place hot objects directly on the surface

PLEASE CONTACT A SALES REPRESENTATIVE IF YOU HAVE ANY QUESTIONS OR REQUIRE FURTHER CLARIFICATION WE THANK YOU FOR YOUR BUSINESS