



Bamboo Kitchen Cabinet

CARE

BENCH JOINS

Heat and water can do damage to bench joins over a period of time. Avoid the use of kettles, frypans, toasters, coffee machines, steamers, etc. over or near these joins. These appliances should have boards under them as radiant heat may damage your new surface.

OVERHEAD CABINETS

Avoid placing pot plants on the top of overhead cabinets as watering can result in drips or overflow which over time can cause damage to your cabinets.

CABINETS BASE

Avoid excessive water around the base of the cabinets taking particular care when cleaning the floor.

2 PAC PAINTED DOORS

- This can be a durable surface but care should be taken to avoid scratching and staining.
- To enhance gloss and to remove fingerprints use a microfibre cloth.
- The easiest way to treat spills is to immediately use warm soapy water (mild detergent) and a lint free/microfiber cloth.
- For more stubborn stains use a damp cloth with a quality spray and wipe type cleaner. Never use an abrasive cloth, scourer or cleanser.
- Never use solvent-based cleaning products.
- If in the event your 2pac surface does sustain a chip, touch up paint may be used to make minor repairs.
- 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.
- Ink and dye based products like permanent markers will permanently mark, and as such should be avoided.
- 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 has high alkaline levels.
- Should the surface be accidentally exposed to any of these damaging agents, rinse immediately with water to neutralise the effect.
- Most engineered stones can tolerate moderately hot temperatures for brief periods of time. Prolonged exposure will result in discoloring or other types of damage. Users should avoid direct contact between very hot pots and the surface. Excessive localised heat may damage the surface or cause hairline cracks to appear. The use of an insulator/hot pad especially when using cooking units such as electric fry pans/woks/kettles is necessary to avoid damage.
- For everyday, routine cleaning of engineered stone, most manufacturers recommend wiping the surface with soapy water (a mild detergent) and a damp cloth or alternatively use a quality 'spray and wipe' type cleaner. Adhered materials such as food, gum, nail polish, or dried paint can be scraped away with a plastic putty knife. For more extensive staining, please consult with the stonemason or manufacturer of the product.
- To avoid dulling the surface's shine, take care not to use an abrasive cleaner.

POLISHING

Reconstituted Stone keeps its lustrous gloss and ultra smooth surface without polishing.