

## CARE & MAINTENANCE GUIDE

*Please read prior to using your new cabinetry, as resultant damage caused by failing to follow the care & maintenance guidelines contained in this document may void your guarantee.*

### MELAMINE – Doors, Panels & Kickboards & LAMINATE - Benchtops

**General:** Melamine & Laminate are hard-wearing materials, but like all materials, they can be damaged if used without some care & maintenance. The following information should help you to maintain these surfaces with the minimum of time & effort.

**Note:** All substrates used by Romandini Cabinets (not decorative surfaces) are moisture resistant, NOT water-proof.

**Cleaning:** A wipe over with a clean soft damp cloth should be sufficient to keep all melamine & laminate surfaces clean. It is recommended that you use an all-purpose liquid cleaner. Soiled or light stains are removed with warm soapy water or with a common detergent (available from supermarkets & hardware stores) containing no abrasive, strongly acidic or alkaline ingredients.

It may be necessary to use a soft brush similar to a tooth or nail brush as well, where the surface is of a texture or embossed finish.

Wax or other polishes should not be used on decorative surfaces. Avoid use of cream cleaners as they may cause the edges to separate.

**Scratches & Cuts:** Chopping & cutting directly on to the surface can damage the surface. To prevent this happening, a cutting board or chopping board should be used. With heavy metallic pots (or pots made from clay or ceramic materials), a protective mat should always be used.

Sliding of these objects can cause scuffing on the surface. Fine scratches or scuff marks can often be removed by the application of a good quality car polish. A small inconspicuous area should be trialled prior to full application.

**Stains:** Spills of any nature should be wiped up as soon as they occur. Most melamine & laminate surfaces are resistant to most household products, but are not absolutely stain proof. Most melamine & laminate surfaces are unaffected by normal household products such as detergents, non-bleach washing powders, nail polish remover, petrol, methylated spirits, mineral turpentine, fly spray, grease & shoe polish.

**Burns:** Most melamine & laminate surfaces will withstand boiling water & temperatures up to 150oC. However, we strongly recommend the use of a protective mat or chopping board to prevent the surface being scorched or damaged by the radiant heat when using: Irons, kettles, fry pans, toasters, coffee machines, steamers or placing pans or dishes taken from the oven or hot plate, as their temperature would often be in excess of 155oC. If by accident a slight scorch mark appears, it

may be possible to remove using the method under the heading "stains", applying a mild abrasive such as toothpaste with a soft toothbrush or cloth. Should the damage be severe, replacement of the area would be the only satisfactory solution.

**Benchtop Joints:** Particular care should be exercised with all Benchtops joints. Whilst the Benchtops are manufactured using quality High Moisture Resistant (HMR) substrate, swelling of the joints may occur if they are subject to water or heat.

Any water spills that occur near the joints should be cleaned up immediately. Avoid the use of Irons, kettles, fry pans, toasters, coffee machines, steamers etc. over or near the joints. These appliances require boards under them as radiant heat may damage the surface & joints. The excessive heat causes the material to shrink, therefore opening the joint & allowing moisture to set in. Any accidental damage to the benchtop surface or joint, or if any water damage/swelling is noticed, the affected area should be resealed immediately to prevent further damage by ingress of moisture.

**Kickboards:** When washing floors, never flood the kitchen area & avoid excessive water around the base of cabinets. Wipe moisture off immediately. Failure to follow instructions may cause kickboards to swell &/or be discoloured by mould.

### VINYL WRAP - Doors & Panels

Do not use abrasives, solvent-based or cream cleansers to clean your vinyl wrap doors. Do not allow hot objects, such as saucepans, or irons, to come into contact with your vinyl wrap doors. Vinyl wrap doors are low maintenance & can be easily cleaned using warm soapy water & a soft cloth or sponge (a toothbrush may be useful for hard to reach areas). Towel dry afterwards. Stubborn stains & marks should be removed immediately by gently wiping the surface with methylated spirits.

Excessive heat, hot gases, steam & fumes produced by cooking appliances such as wall ovens, hotplates, toasters, kettles, electric frypans & dishwashers, can lead to damage to your vinyl wrap doors & panels, such as delamination & discolouration.

To avoid such occurrences, the following precautions should be taken:

- Regularly check the condition & function of the door seals around wall ovens & dishwashers so as to avoid heat / steam leakage.
- Never allow heat, hot gases & fumes produced by wall ovens to come in to contact with cupboard doors & panels surrounding the wall oven. It is recommended that (if possible) the wall oven be installed with a rear ducted exhaust. In the case of front panel exhaust, a heat deflector shield will need to be used.
- You should always operate the rangehood exhaust fan when using your benchtop hot plates.
- Avoid using appliances directly beneath overhead cabinetry, this includes toasters, kettles, electric frypans & dishwashers.
- High temperatures & cooking fumes will cause damage to surrounding cupboard doors & panels unless an efficient exhaust is used.

## 2-PAC PAINTED - Doors & Panels

### TEXTURE, SATIN & GLOSS 2-PAC POLYURETHANES.

More stubborn stains can often be removed with ammonia based cleaning products. A small inconspicuous area should be trialled prior to full application, & at no time should these cleaning items be left to soak on the surface as surface staining will occur. Doors & panels subjected to heat & cooking fumes may discolour, please follow the guide as for vinyl wrap doors to prevent lasting damage. Painted doors can be damaged by sharp & or hard objects, like cutlery, pots, pans & utensils.

#### *General tips for maintaining your doors:*

- Clean up spillages immediately. Do not use abrasive, solvent based, silicone based or cream cleansers.
- Clean your doors using a damp soft cloth or sponge, not a scourer. To clean greasy surfaces use a damp soft cloth or sponge with mineral turpentine.
- Towel dry all moisture off doors after cleaning.
- Do not allow hot objects, such as saucepans or irons, to come into contact with your finished surfaces.
- Regularly check the condition & function of seals around dishwashers & ovens so as to avoid heat & steam leakage, which will damage surfaces.
- Cleaning products which contain silicone should be avoided, as they render surfaces unsuitable for recoating.
- Any accidental damage to the surface should be resealed immediately to prevent the ingress of moisture.

### SOLID & VENEER TIMBER

#### Doors, Panels & Benchtops & Doors & Panels

Wood Veneered Products which have been properly finished are easy to maintain. Kitchen furniture can usually be cleaned by wiping with warm soapy water while a furniture maintenance oil will enhance the appearance & longevity of most furniture finishes.

*Solid Timber Doors* - Don't be alarmed if your timber doors move. Timber is a natural product that will absorb moisture & expand & or contract. Colour & grain variation are also considered natural. Heat may cause shrinkage. The moisture content in your doors will, with time, vary in response to changes in the relative humidity of the air surrounding it. To help avoid this, always utilise your rangehood whilst cooking & open your doors & windows if you have evaporative air conditioning.

The UV rays in sunlight will discolour your timber doors & panels. Red coloured timber will turn more brown, whilst light coloured timbers will gain a honey coloured appearance. There is no remedy for this occurring. If you notice shrinkage, (which is a natural occurrence), within the centre panels, we suggest you apply a natural timber oil to the exposed timber area with a clean white rag. This will enhance & protect the timber surface. To ensure that your surface finish remains in good condition, polishes should be applied at three monthly intervals for the life of the product. Particular attention should be directed to the end grain areas of your doors, panels or Benchtops (as applicable).

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- Towel dry all moisture off doors after cleaning.
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- Regularly check the condition & function of seals around dishwashers & ovens so as to avoid heat & steam leakage, which will damage surfaces.
- Cleaning products which contain silicone should be avoided, as they render surfaces unsuitable for recoating.
- Any accidental damage to the surface should be resealed immediately to prevent the ingress of moisture.

### Timber Benchtops / Timber Edged Benchtops

Timber is a natural product that will absorb moisture & expand & or contract. Heat may cause shrinkage. The moisture content will, with time, vary in response to changes in the relative humidity of the air surrounding it. As such, care should be taken & any accidental damage to the surface should be resealed immediately to prevent the ingress of moisture. Hot products placed on the top surface (hot pans, kettles, toasters etc.) will cause the timber joins to expand & contract, resulting in cracks appearing.

Colour & grain variation are considered natural. Height variations of + or - 2mm are standard industry tolerances. This is not to be considered faulty workmanship.

The timber edges on your benchtop have been laminated on to the substrate for ultimate performance. The timber has been coated in 2-Pac polyurethane for long term durability. Should any damage occur to the edges & the seal of the 2-Pac polyurethane is broken, this will require immediate rectification. For small damage, the use of clear nail polish to the immediate damaged area will do.

For large areas of damage, the area damaged will require sanding using 320 grit dry lube s& paper & recoating with a suitable 2-Pac polyurethane. To keep the timber edges maintained, we recommend the application of spray lacquer, or a natural timber oil (available from your local supermarket or hardware store).

### STONE (General) - Benchtops

Stone Benchtops can be made from Granite, Reconstituted Stone or Marble.

#### **Limitations of Stone Benchtops:**

- Support rails have been incorporated in opening apertures of your sink, hotplates, dishwasher etc. However, because of the reduced amount of stone left, the area immediately surrounding these areas are more vulnerable to accidental damage &/or abuse.
- Stone Benchtops are **NOT unbreakable**.
- The appearance of a crack does not imply faulty material. Cracks are generally associated due to ground movement or settlement. Cracks developed in tops after installation are NOT covered under warranty.
- If you believe your fabricated stone Benchtops are faulty or damaged, please consult with an appropriately experienced & qualified stone mason.

## General Care & Maintenance Tips for Stone Benchtops

### DO—

- Clean with a mild detergent which is ammonia based or similar.
- You may clean all surfaces with Methylated Spirits.
- After the stone has dried, you may wipe it with a clean rag to remove any streaks.

### DON'T—

- Do not sit, stand & or lean on areas of weakness such as joints, the front or rear of sink & hotplate areas or overhang side of an island & bench.
- Do not use harsh acids or cleaners that contain acidity such as citric acid or vinegar on marble.
- Do not use scourers or abrasive products on stone surfaces.
- Do not drag heavy sharp objects over stone surfaces
- Do not place hot items such as roasting trays or boiling pots directly from the oven or burner & onto the stone surface. This can crack the stone.
- Do not clean any stone surface with thinners or mineral turpentine.

### GRANITE - Benchtops

Granite is a hard but porous stone. Variation in colour, grain, structure & veining is to be expected. Small holes, pot marks, fine cracks, crystals & imperfections are common in many granite colours & are unavoidable. Different granites come in varying slab sizes & as such joints in Benchtops may be unavoidable.

- Granite might stain if it comes in contact with many household items. Particular care should be taken with hot oil.
- Granite might scratch if it comes in contact with another stone.
- Granite might crack if it comes in contact with extremely hot items.
- Granite might crack if it is abused or misused.

### Care & Maintenance Tips

Clean with methylated spirits or a mild detergent that has NO ammonia (or acidic) base. Cleaning solution must be pH balanced or neutral (Acidic cleaners abrade the polish from the stone; sealers do not protect polished surfaces from these types of cleaners).

Smudges, water spots & hazy areas may be brought to shiny finish again by using DRY #000 or finer steel wool on a dry surface. Products for cleaning, sealing & maintenance of granite Benchtops can be purchased from your local hardware store.

You may, every 3 – 6 months apply a liquid stone wax to granite. Apply the wax with a natural fibre cloth, & rub in until there is no more wax residue on the surface of the stone. Any residue can be removed with “00” grade dry steel wool. Liquid Stone Wax enhances & seals the polished shine on your stone benchtop, it creates a transparent barrier between your stone top & any spills, as well as providing protection against daily wear & tear.

### ENGINEERED STONE - Benchtops

Engineered stones are generally 91% to 95% quartz based. They are manufactured to ensure ease of maintenance &

longevity. They will withstand exposure to tea, soda, wine, vinegar, lemon juice & strongly coloured spices. As with any surface, it can be permanently damaged by exposure to strong chemicals & solvents that undermine its physical properties.

DO NOT USE products that contain trichlorethane or methylene chloride, such as paint removers or strippers. Avoid any aggressive cleaning agents like oven cleaner that have high alkaline levels.

Should the surface be accidentally exposed, rinse immediately with water to neutralise the effect.

Heat Resistance—Care should be taken to **always avoid** any direct contact with hot temperatures; radiated heat from very hot surfaces may cause thermal shock, discolouration, damage or cracking - We recommend that you place hot items on a hot pad or trivet.

### Care & Maintenance Tips

Engineered stone requires very little maintenance to keep the surface looking new. For everyday, routine cleaning we recommend wiping the surface with warm soapy water (a mild detergent) & a damp cloth. For extra stubborn dried spills & stains we recommend CaesarStone® branded cream cleanser & an all-purpose scrubber with warm water.

As engineered stone is non-porous, it will keep its lustrous gloss & ultra smooth surface without polishing, & it never needs sealing.

### MARBLE - Benchtops

Marble is a soft porous natural stone, & is more suited to bathrooms or non-cooking areas. Variation in colour, grain, structure & veining is to be expected. Small holes, pot marks, fine cracks, & imperfections are common in many marble colours & are unavoidable. Different marble comes in varying slab sizes & as such joints in Benchtops may be frequent.

- Marble can be easily scratched.
- Marble easily stains (with almost any household item), as such, it is more suited to bathrooms or non cooking areas. Marble may crack if it comes in contact with hot materials.
- Marble cracks easily if abused or misused.
- Marble is only recommended if very little abuse is likely.

Where the surface has been stained, scratched or cracked there is little chance of satisfactory rectification.

### Care & Maintenance Tips

Clean with methylated spirits or a mild detergent that has NO ammonia base or similar. Products for cleaning, sealing & maintenance of marble Benchtops can be purchased from your local hardware store or supermarket). To remove fresh stains, pure methylated spirits or pure chlorine can be used.

1. Put methylated spirits or chlorine on a clean white cloth & leave it on the stain for at least 24 hours.
2. Repeat this process as many times as required to dissolve the stain.

*Please Note: Chlorine on polished marble surfaces may create dull spots. Specialised machinery operated by a qualified stone mason can be used for the removal of light scratches.*

You may, every 3 – 6 months apply a liquid stone wax to marble. Apply the wax with a natural fibre cloth, & rub in until there is no more wax residue on the surface of the stone. Any residue can be removed with “00” grade dry steel wool.

*Liquid Stone Wax enhances & seals the polished shine on your stone benchtop, it creates a transparent barrier between your stone top & any spills, as well as providing protection against daily wear & tear.*

### **GLASS - Splashbacks**

It is recommended that a glass surface cleaner (clear liquid) is used in cleaning to minimise smearing. Use only cleaning material free of grit & grime to avoid scratching &/or marking of glass surface.

Compound cleaners may remove stubborn marks, but are not recommended due to the likely damage to the glass surface.

#### **How to clean:**

- Flood the glass surface with the cleaning solution. Be generous with the amount of solution applied.
- Scrub the wetted surface with a clean, lint free towel or cloth.
- Wipe dry with a dry, clean, lint free towel or cloth.
- To prevent streaking, stop wiping once the glass is almost dry & there is a uniform film of moisture on the glass surface.

#### **What to avoid:**

- Do not store or place items in contact with the glass. This can damage the glass or create a heat trap leading to thermal breakage.
- Never use abrasive cleaners or powder based cleaners on glass.
- Do not use scouring pads or other harsh materials (e.g. scraper blades).
- Avoid causing extreme temperature changes as this may cause thermal fracture of the glass, i.e. do not splash hot water on cold glass or freezing water on hot glass.

If glass is damaged or broken—For safety reasons, ensure that glaziers handle the situation.

### **STAINLESS STEEL - Sinks**

Stainless steel sinks will incur marks & scratches from contact with hardened utensils. Small marks may be noticeable on a polished surface but will become less noticeable over time.



## **ROMANDINI CABINETS GUARANTEE**

*Congratulations on the purchase of your new cabinets.* To ensure a satisfactory result, Romandini Cabinets recommend that any advice in this document be initially trialled on an inconspicuous part of your cabinets prior to commencement.

If you believe a Romandini Cabinets product has become defective in its manufacture or installation during the guarantee period, then contact your Builder who will inspect the defect & where deemed appropriate, arrange for repair or replacement of the defective piece, free of charge.

### **Guide to the Romandini Cabinets Guarantee:**

The Romandini Cabinets Guarantee is for 10 years, commencing from the completion date of the home. The guarantee provided by Romandini Cabinets is based on the requirements as set out by the Building Commission in their publication “Guide to Standards & Tolerances 2015” which can be found online in the publications library section of the Building Commission website: [www.buildingcommission.com.au](http://www.buildingcommission.com.au)

Defects must be viewed from the **normal viewing position**, as specified in the Victorian Building Authority’s “Guide to Standards & Tolerances 2015”.

- Fixtures & Appliances - standing position – distance of 600mm from surface.
- Wall defects – standing position – distance of min 1500mm.
- Floor defects – standing position – distance of min 1500mm
- Defects must be illuminated by “non-critical” light i.e. Light that strikes the surface is diffused & is not glancing or parallel to that surface. (Not under direct sunlight, spot lamps, wall lights, torch light).

If an inspection by Romandini Cabinets is required, we will arrange for an assessment of the item. A service inspection fee will apply, but if the item is covered under warranty, the fee will be refunded in full.

### **Our guarantee is subject to the exclusions listed below:**

- The alignment of cabinetry doors, drawer fronts & similar joinery are only covered for the first 6 months after completion.
- General wear & tear.
- Abrasive or solvent cleaners have not been used to clean any kitchen components.
- Negligence to the product.
- Finished surfaces being exposed to moisture or heat, surface cracks, imperfections, colour variations etc., that are common with natural products such as timber, timber veneer & stone Benchtops.
- Damage to benchtop joins due to water overflows, heat or steam caused by appliances being placed near the join.
- Damage due to exposure to direct sunlight
- Cracks in stone Benchtops generally associated due to ground movement or settlement. Cracks developed in tops after installation are not covered under warranty.
- Failure to care & maintain your kitchen in accordance with the attached Romandini Cabinets Care & Maintenance Guide.
- Faulty materials supplied to Romandini Cabinets, in which the supplier’s warranty is applicable.
- The warranty will only apply if Romandini Cabinets is notified within 30 days of the holder of the warranty initially becoming aware of the product failure.
- Cabinetry used outside - Outdoor installations are covered for quality of workmanship only. (i.e. not the product itself).

**Please read the contents of this “Romandini Cabinets Care & Maintenance Guide” carefully. Adhering to the practices contained within will ensure the long life of your cabinetry.**