



Cabinet & Care Cleaning

Basic Care Tips

Kitchen cabinets, just like furniture, should be dusted or vacuumed periodically depending on the amount of particulate matters that may have accumulated. Always dust with a polish-moistened or damp cloth, as dry dusting may scratch the surface. We recommend a product like Guardsman available at your major branch stores. It is also a good practice to follow the grain of wood when dusting, wiping across the grain could cause scratches to appear if the dust contains grit. Residues such as smoke, cooking vapors or body oils can be cleaned with a damp cloth with a small amount of furniture cleaner. Remember to use a clean soft cloth such as an old T-shirt, cheesecloth, dishtowel, flannel or chamois with no snaps or buttons that may scratch the surface.

- ① Wipe up spills, splatters and water spots as they occur immediately, keeping the cabinets dry.
- ② Clean as needed with a soft, lint free cloth. Use a mild detergent or soap and warm water.
- ③ Dry surfaces immediately with a soft cloth.
- ④ Avoid using a dishcloth or sponge - it could contain remnants of grease or detergents.
- ⑤ Do not use products with bleach, ammonia or abrasive additives like petroleum solvents.
- ⑥ Never use scouring pads, steel wool or powdered cleansers.
- ⑦ Do not allow oven cleaners to come in contact with wood finishes.
- ⑧ Avoid placing small kitchen appliances where heat is directed onto cabinet surfaces.
- ⑨ Avoid draping damp cloths or dishtowels over cabinet doors - excessive moisture can cause permanent damage.