Claytons®

Care & Maintenance Guide

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MELAMINE Doors, Panels and Kickboards AND **LAMINATE** Benchtops

GENERAL

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

Note: All substrates used by Claytons (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 and 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 and 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 AND CUTS

Chopping and 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 and laminate surfaces are resistant to most household products, but are not absolutely stain proof. Most melamine and laminate surfaces are unaffected by normal household products such as detergents, nonbleach washing powders, nail polish remover, petrol, methylated spirits, mineral turpentine, fly spray, grease and shoe polish.

BURNS

Most melamine and laminate surfaces will withstand boiling water and temperatures up to 150°C. 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 155°C. 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 and joints. The excessive heat causes the material to shrink, therefore opening the join and allowing moisture to set in. Any accidental damage to the benchtop surface or join, 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 and avoid excessive water around the base of cabinets. Wipe moisture off immediately. Failure to follow instructions may cause kickboards to swell and/or be discoloured by mould.

VINYL WRAP Doors and 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 and can be easily cleaned using warm soapy water and a soft cloth or sponge (a toothbrush may be useful for hard to reach areas).

Towel dry afterwards. Stubborn stains and marks should be removed immediately by gently wiping the surface with methylated spirits.

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

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

- Regularly check the condition and function of the door seals around wall ovens and dishwashers so as to avoid heat/steam leakage.
- Never allow heat, hot gases and fumes produced by wall ovens to come in to contact with cupboard doors and 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 and dishwashers.
- High temperatures and cooking fumes will cause damage to surrounding cupboard doors and panels unless an efficient exhaust is used.

2-PAC PAINTED Doors and Panels

Texture, Satin and 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, and at no time should these cleaning items be left to soak on the surface as surface staining will occur. Doors and panels subjected to heat and cooking fumes may discolour, please follow the guide as for vinyl wrap doors to prevent lasting damage. Painted doors can be damaged by sharp and or hard objects, like cutlery, pots, pans and 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 and function of seals around dishwashers and ovens so as to avoid heat and 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 and VENEER TIMBER Doors, Panels and Benchtops

Doors and Panels

WOOD VENEERED PRODUCTS

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 and 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 and expand or contract. Colour and 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 and open your doors and windows if you have evaporative air conditioning.

The UV rays in sunlight will discolour your timber doors and 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 and 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).

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 and function of seals around dishwashers and ovens so as to avoid heat and 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 and 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 and 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 and contract, resulting in cracks appearing.

Colour and 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 lamelloed 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 and 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 sand paper and 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 and/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 and qualified stone mason.

Care and Maintenance Tips

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 joins, the front or rear of sink and 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 and 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 and veining is to be expected. Small holes, pot marks, fine cracks, crystals and imperfections are common in many granite colours and are unavoidable. Different granites come in varying slab sizes and 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 and 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 and 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 and 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, and 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 and seals the polished shine on your stone benchtop, it creates a transparent barrier between your stone top and any spills, as well as providing protection against daily wear and tear.

ENGINEERED STONE Benchtops

Engineered stones are generally 91% to 95% quartz based. They are manufactured to ensure ease of maintenance and longevity. They will withstand exposure to tea, soda, wine, vinegar, lemon juice and strongly coloured spices. As with any surface, it 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 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 and 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) and a damp cloth. For extra stubborn dried spills and stains we recommend CaesarStone® branded cream cleanser and an all-purpose scrubber with warm water. As engineered stone is non-porous, it will keep it's lustrous gloss and ultra smooth surface without polishing, and it never needs sealing.

MARBLE Benchtops

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

Clean with methylated spirits or a mild detergent that has NO ammonia base or similar. Products for cleaning, sealing and 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.

- Put methylated spirits or chlorine on a clean white cloth and leave it on the stain for at least 24 hours.
- 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, and 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 and seals the polished shine on your stone benchtop, it creates a transparent barrier between your stone top and any spills, as well as providing protection against daily wear and tear.

STAINLESS STEEL Sinks

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

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 and grime to avoid scratching and/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 and there is a uniform film of moisture on the glass surface.

What to avoid

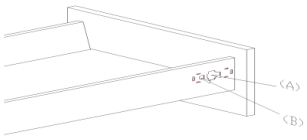
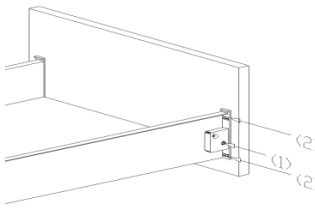
- Do not store or place items in contact with the glass. This can damage the glass or create a heat trap leading to thermal breakage.
- Never use abrasive cleaners or powder based cleaners on glass.
- Do not use scouring pads or other harsh materials (eg. scraper blades).
- Avoid causing extreme temperature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

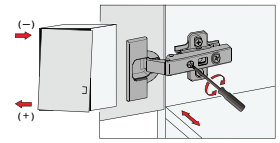
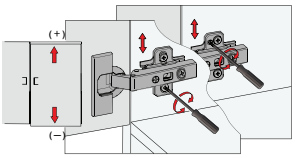
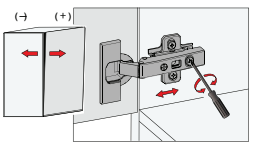
If glass is damaged or broken

For safety reasons, ensure that glaziers handle the situation.

DOOR / DRAWER Adjustment

Adjustment of doors and drawers is simple, and can easily be attempted by the owner. To rectify poor alignment follow these steps.

DRAW ADJUSTMENT	
	**SIDE ADJUSTMENT** Loosen screw (A) on both sides and adjust range +/- 2mm **HEIGHT ADJUSTMENT** Adjust screw (B) range +/- 2mm
	**SIDE ADJUSTMENT** Loosen screw (2) on both sides slightly. Move front into desired position, retighten all screws. Range +/- 1.5mm **HEIGHT ADJUSTMENT** Adjust screw (1) range +/- 2mm

DOOR ADJUSTMENT	
	**OVERLAY ADJUSTMENT** Screw adjustment screw (A) in or out until the door is hanging straight.
	**HEIGHT ADJUSTMENT** Undo fixing screws a short distance and adjust height of door. Now retighten fi xing screw. Optionally, the adjustment cam on the mounting plate can be used for aligning door height.
	**DEPTH ADJUSTMENT** Correct the distance between door and cabinet side by turning the adjustment cam. Turning anticlockwise: increases distance. Turning clockwise: reduces distance.

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