



BORDER JOINERY

Cabinetmakers *affordable excellence*

CARE AND MAINTENANCE GUIDE

WARRANTY



KITCHEN INSPIRATIONS

affordable excellence

LAMINATES & MELAMINES

Most spills simply wipe away with a damp cloth, warm soapy water or Windex spray cleaner. Rubbing gently with a clean, dry cloth brings back the brightness.

Cleaning:

Please follow the link below to the material you have had installed as the care and maintenance of each surface may differ.

Laminex Care and Maintenance -

<http://laminex.com.au/tech-info.php#care-and-maintenance>

Formica Use, Care and Warranties -

<http://www.formica.com/en/us/homeowner-knowledge/product-support-guides/formica-laminate-cleaning>

Wilsonart Laminate Care and Maintenance -

<http://hvgbuilding.com.au/wp-content/uploads/2015/02/232F012F201423A253A26PM.pdf>

Polytec Care, Maintenance and Warranty - <https://www.polytec.com.au/technical/>

| BENCHTOP LAMINATE SURFACE FINISH | CARE AND MAINTENANCE |
|--|---|
| Solid colour & pattern laminates Matt & Gloss finish | A damp cloth removes spills and greasy spots. Rub with a clean, dry cloth to bring back brightness. Occasionally clean with warm soapy water. To remove heavy build-up of dirt use Windex spray cleaner. |
| Solid colour & pattern laminates Textured Finish | Use Windex spray cleaner for best results. Wipe off with a clean, dry cloth - repeat if necessary. Gently brush persistent dirt spots with Windex spray cleaner and a soft nylon bristle nailbrush or toothbrush. |
| VERTICAL SURFACE FINISHES | |
| Vertical high gloss laminates | Wipe down with a damp cloth or Windex spray cleaner. Rub over with a soft dry cloth. NEVER use abrasive cleaners. |
| Metallic finish laminates | Wipe off spills or marks promptly with a soft cloth and warm soapy water. NEVER use abrasive cleaners – even those in liquid form – as they will impair the surface. NEVER use solvents on metallic laminates. |
| Colour panel & rolled edge doors Decorative melamine panels | A damp cloth removes spills and greasy spots. Rub with a clean, dry cloth to bring back brightness. Occasionally clean with warm soapy water. To remove heavy build-up of dirt use Windex spray cleaner. |

LAMINATES & MELAMINES cont'd

Do's and Don'ts:

- **DON'T** place electrical appliances or pots straight from the oven / cooker directly onto your laminate surface.
- **AVOID** scourers and abrasives - they will damage the surface
- **DON'T** cut or chop on the laminate surface
- **DON'T** use waxes and polishes (such as Mr Sheen or Pledge), they merely dull the natural shine.
- **DON'T** place burning cigarettes onto laminate surfaces.
- **DON'T** leave puddles of liquid on laminate surfaces for long periods of time especially near joins.
- **DON'T** stand on or place severe weight on surfaces particularly near sink or hotplate cutouts and overhangs.

Streaks

Streaky marks sometimes show on dark colours after cleaning. Windex spray cleaner should wipe them away.

Grease

Clean, soapy water will deal with greasy marks. Dab, wait and wipe away. Finish off with Windex spray cleaner.

Spills

Laminate surfaces resist staining from most household chemicals. With some accidental spills, however, you must take prompt action. Wipe off beetroot, grape and berry juices, first aid preparations, concentrated bleach, oven cleaners, dishwasher detergents and artificial dyes or hair colouring **IMMEDIATELY**. Everyday spills like water, juices, soft drinks, etc wipe off in a timely manner, as they will have an adverse effect on the laminate coating. **Note:** Some solvent-base texture pens may leave permanent marks unless removed immediately.

Stains

Methylated Spirits or 2 or 3 LIGHT rubs with a cream cleanser may help if the stain won't budge with Extra Strength Windex. As a last resort dab stain with a diluted bleach mixture (1 part bleach, 8 parts water), leave three minutes then remove. Finish off with Extra Strength Windex. **Note:** this method may bleach the surface.

Scratches

Laminate surfaces will withstand normal wear and tear, but can be damaged by scratching or cutting with utensils, knives and unglazed pottery. **Darker colours will show scratches more readily than lighter colours. In general, dark colours and high gloss surfaces require more care and maintenance than lighter colours / lower gloss.** To minimise scratching, always place and lift objects from the surface - never drag or slide them across the surface.

POLYURETHANE PAINT (2 PAC)

Polyurethane not only looks great, it is exceptionally resistant to such things as moisture and staining. When properly cared for, these surfaces last many years.

Recommended Cleaners

Light Cleaning: To enhance gloss and remove fingermarks and handprints, we recommend using a micro fibre cloth. This will maintain a chemical-free pristine finish.

General Cleaning & Stains: All but the most stubborn stains can be removed by using mild detergent, warm water and a lint-free (preferably micro fibre) cloth. If this method is insufficient, Spray & Wipe (or an equivalent product) is recommended.

NEVER use abrasive cleaners (such as Gumption or Jif) as they will strip the surface of gloss and instantly deteriorate the finish.

Whilst polyurethane surfaces are generally resistant to solvents, we also recommend against using solvent-based products when cleaning.

PRE-FINISHED VENEER

Wipe off with slightly damp (not wet) cloth.

NATURAL VENEER

General Cleaning & Stains: Use a damp cloth (not wet) and non-abrasive cleaning products. To remove more stubborn stains, the use of alcohol, ammonia or other light solvents is recommended.

NEVER use acetone or trichloroethylene on the polyurethane surfaces. Do not use abrasive cleaners, powders, scouring pads, steel wool, sandpaper, etc. These can damage the finish and make the surface susceptible to staining. Silicone based cleaning products must be avoided.

Exposure to direct sunlight should also be avoided.

RECONSTITUTED STONE, SOLID SURFACES (eg. CORIAN) & GRANITE SURFACES

Whilst these surfaces are very hard and the surface can sustain a fair amount of normal daily use without any damaging effects, one should take care not to drop heavy articles on the surface or stand up on benches. Placing severe weight on the surface should be avoided particularly near sink or hotplate cutouts and overhangs.

Some stone suppliers provide a cleaning kit once you have registered for your warranty. This can usually be done online.

RECONSTITUTED STONE

We recommend using the supplier's specific cleaner.

Please follow the link below, for your benchtop material, as the care and maintenance of each surface may differ.

[Silestone Use, Cleaning and Maintenance](#) -

<http://www.silestone.com/gr/docs/use-cleaning-and-maintenance.pdf>

[Caesarstone Cleaning and Maintenance](#) -

[http://www.caesarstone.com.au/Portals/0/Documents/2013 Care and Maintenance Doc.pdf](http://www.caesarstone.com.au/Portals/0/Documents/2013%20Care%20and%20Maintenance%20Doc.pdf)

[Quantum Quartz Warranty](#) - http://www.wk.com.au/UserFiles/file/qq_warranty.pdf

[Essa Stone Care, Maintenance and Warranty](#) -

http://www.essastone.com.au/uploads/warranty/essastone_care_maintenance_warranty.PDF

[Smartstone Care and Maintenance](#) -

http://www.smartstone.com.au/wp-content/uploads/2014/10/CareMaintenance_6.pdf

Cleaning: Water and mild detergent are generally all that is required, however, we recommend using the suppliers specific cleaner, **see links above**. To remove adhered materials like food, gum, nail polish, first scrape away the excess with a sharp blade.

Heat Resistance: Reconstituted Stone & Solid Surfaces can tolerate moderately hot temperatures for brief periods of time without warping, discolouring or otherwise being damaged. Care should be taken to avoid direct contact for a long time. It is therefore recommended that you use a heat resistant mat or other surface protector when taking items directly from the stove or oven.

Polishing: Reconstituted Stone & Solid Surfaces are generally non-porous, and will keep their gloss and smooth surface without polishing.

Tough – Yes, Indestructible – No: As with any surface, Reconstituted Stone & Solid Surfaces can be permanently damaged by exposure to strong chemicals and solvents that undermine its physical properties. Do not use products that contain Trichloroethane or Methylene Chloride, such as paint removers or strippers. Avoid any highly aggressive cleaning agents, like oven cleaner, that have high alkaline/pH levels. Should the surface be accidentally exposed to any of these damaging products, rinse immediately with water to neutralize the effect.

Do not use as a cutting surface. Always use a preparation board.

SOLID SURFACES (eg. CORIAN)

[Corian Care](http://casf.com.au/technical/care-warranty/) - <http://casf.com.au/technical/care-warranty/>

Cleaning: Corian is easy to clean and care for. Use soapy water with a damp sponge or cloth and rinse clean.

Stubborn Stains: For more stubborn stains you will need to occasionally give your Corian surface a more thorough clean and refresh using a mild abrasive cleanser. Firmly wipe your Corian surface with either a non scratch pad or a damp cloth, using a wide circular motion. Always finish by rinsing and wiping your surface with a damp cloth or sponge.

Light marks & scuffs: Most light marks and scuffs may be removed by wiping your surface firmly with a damp sponge or cloth and a mild abrasive cleanser. However, if this technique fails to work, please contact a Corian Customer Service Centre. **NOTE:** Using abrasive cleansers on your Corian surface may change your sheen level.

GRANITE

Untreated granites, depending on colour will absorb water, oils and greases and colour stains such as beetroot or wine. Whilst absorption will not harm the surface, oils and colour stains will penetrate and are very difficult to remove.

We suggest that all granite or marble surfaces should be sealed for stain proofing. We recommend you contact a professional company who undertake polishing and sealing of granite surfaces, i.e. themarbleman.com.au. [http://themarbleman.com.au/](http://themarbleman.com.au)

In general, water will not affect granite and will dry out. If, however, other substances such as oils or coloured spills are spilt onto granite, they should be wiped off immediately with a warm soapy cloth.

DON'T use abrasive cleaners, such as Ajax etc, to clean granite as over time they will scratch the surface and take off the sheen.

The use of a cutting board or resting board for cutting and hot articles will assist in maintenance of the surface although most granites are not susceptible to knife marks or hot pots etc.

HANDLES & HINGES

All grades and finishes of stainless steel may in fact stain, discolour or attain an adhering layer of grime with normal use.

The safest method of cleaning is a clean damp cloth (preferably warm), with mild detergent or soap, to wipe clean any dust or residue, rinse with clean water and wipe dry.

Beware of household cleaners as they may contain chemicals that can affect some finishes.

Do's & Dont's

- **DON'T** use abrasive or acidic cleaners as they will break down the protective coating.
- **ALWAYS** rub stainless steel in the same direction as the grain. Rubbing against the grain will spoil the finish and stainless will lose its shine. Worse still, rubbing against the grain can damage the surface by creating microscopic crevices where dirt can collect. This can lead to corrosion spots.
- **NEVER** allow strong acid solutions to come into contact with metals, including stainless steel.
- **AVOID** storage of cleaners and other products nearby, which may produce vapours and therefore reduce the effectiveness of the protective coating.

APPLIANCES

For the care and use of all appliances supplied, we recommend that you thoroughly read the Manuals supplied with the equipment. Any enquiries regarding the use of appliances should be directed to the manufacturer of such appliances.

Should you require servicing of your appliance during or after the warranty period please contact your relevant appliance manufacturer.

ACCESSORIES

All accessories supplied, ie., sinks, tapware, tidy bins, wireware etc., are of the highest quality and should give years of trouble free service provided they are used as they were intended. If you require replacement of parts, please contact us for assistance. These items are excluded from our Warranty, however, they are covered by the manufacturer's warranty.

HANDLES

All handles should be regularly cleaned with warm soapy water and a soft grit free cloth. Beware of household cleaners as they may contain chemicals that can affect some finishes and base metals. Never use scouring pads or cleaning pads impregnated with abrasive cleaners.

OUR WARRANTY

In addition to your rights at law, we warrant that our work of making and installing the product, and that materials supplied by us, are free of defects at the time of completion of installation.

We will make good any omissions or defects in the work or materials, which become apparent within the period of 12 weeks from the date the work is completed. You must notify us of any work or materials to be rectified or replaced no later than 5 business days after the expiry of the 12 week period.

However, subject to statutory warranties, (Domestic Building Contracts Act (Qld) and the Home Building Act (NSW)), we do not have to fix:

- Any problem caused by misuse, abuse, wear and tear or normal shrinkage or movement;
- Damage caused by other parties;
- Appliances and other products made by others; or
- Any defect in, or problem caused by, work materials or appliances supplied by you
- Any damage caused to your property in and adjacent to the installation area as a result of installation of the product, if you have not followed our recommendations prior to installation.

All such defects are subject to inspection to determine cause for claim. Such inspection shall not be deemed in any way an admission of liability of Border Joinery / Kitchen Inspirations.