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KITCHENS & CABINETS
CREATING SPACES SINCE 1958



Product Care Instructions

Caring for Your Kitchen & Cabinetry

A Cabinetry Care

The following care guide has been compiled from manufacturers' recommendations August 2021.

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1) Melteca/Melamine Surfaces

Melteca/Melamine Decorated Board is a versatile pre-decorated panel with a durable melamine surface on both sides. For interior use only, Melteca Decorated Board is available in a range of decors, on a choice of substrates, sizes and thicknesses.

Never use any of the following abrasive cleaners:

Jif, Vim, Ajax, Chemico, Brasso, oven cleaners, neat Janola, wire wool, scourer pads, sandpaper.

Cleaning

Wash down with warm water with a small amount of detergent. For best results use streak free glass cleaner with a soft cloth.

For textured finishes (stipple, wood grain, etc) the periodic use of a soft brush may be necessary for the removal of dirt build-ups and residues left by some spray-on cleaners.

Stain & Mark Removal

- **Stubborn marks or stains** – apply Handy Andy or diluted Janola (1 part to 3 parts water), then wipe down with a warm damp cloth.
- **Smearing, finger marks, marking from cold or hot dishes, stickiness** – apply 1 or 2 applications of acetone (available at pharmacies) and wipe over with dry cloth.
- **Newsprint** – use methylated spirits or mineral turpentine
- **Rust** – use vinegar or lemon juice
- **Pencil** – use water and a damp cloth
- **Felt pen or dry marker** – use methylated spirits or acetone
- **Paint** – use acetone or Duco Lacquer thinners (from a paint shop)
- **Glue** – contact type – use Ados Solvent N (from a paint shop)

Once again, with any of the above use streak free glass cleaner to remove any residues.

For further information consult:

<https://www.laminex.co.nz/document-browser>

2) Painted Surfaces

Always test the cleaning method in an inconspicuous area to ensure the cleaning process you plan to use does not alter the finish of the paint. Wait until the test area has dried before using the same technique on more conspicuous areas.

Do not vigorously scrub the surface nor use an abrasive or strong cleaning agent as you may burnish the paint surface and mark the paint finish. Do not wash walls for four weeks after painting, as waterborne paints require this period to fully cure and develop their ultimate film properties. Cleaning of fresh paint films will damage the paint, and this may require repainting to restore the desired level of finish.

Cleaning:

Clean with warm soapy water and a clean cloth. If necessary, use a gentle household cleaner in moderation. Avoid using sharp objects, abrasive cleaners, strong solvents and polish that contains any silicone. Please note that lacquer is a thin film and only as strong as the substrate that supports it.

3) Thermoformed Doors & Panels - Deznatek

Deznatek doors are designed to be generally low maintenance, however we do have some pointers for looking after them:

While Deznatek doors and panels are water resistant, they aren't waterproof. Care should be taken to ensure that they don't have excessive exposure to water, steam or extreme humidity.

Care should also be taken to protect doors from high temperatures – such as hot implements or heat leaks from faulty appliances.

DO NOT use any abrasive cleaners, strong household cleaners, and detergents – particularly those containing hydroxide ions or solvents. As with all high all quality furniture finishes, care must be used in cleaning and maintenance. Some components and chemicals of strong household cleaning products and detergents are harmful to fine finishes.

Generally you should clean doors with a warm, damp cloth that has had the excess water wrung out of it, and remove any moisture remaining after cleaning with a dry cloth.

For more information consult the manufacturer's instructions at:

<https://www.deznatek.co.nz/about/product-care/>

4) Acrylic

Acrylic is hard wearing and easy to clean. For best cleaning results, use a microfibre cloth with a solvent-free, non-abrasive cleaner or diluted detergent. (Before using your microfibre cloth for the first time wash it at 90°C or in the dishwasher). Vuplex can be used to keep the acrylic surface in best condition – weekly use is recommended.

IMPORTANT:

- Always wipe with a damp cloth, then a dry cloth after cleaning to remove moisture.
- Never use abrasive cleaners on Prime Acrylic such as Jif, Vim, Brasso or any form of polish.
- Never use cleaning tools such as steel wool, abrasive sponges, brushes, scourers, scrapers, paper towels or steam cleaners. Any of these can cause damage to your acrylic surface and void the warranty.

5) Timber Veneer

Laminex designed timber veneer panels are easy to clean. Simply use a damp cloth and non-abrasive cleaning products. To remove stubborn stains, such as alcohol, ammonia or other, light solvents are recommended.

Never use acetone or trichloroethylene on polyurethane surfaces. You should also avoid all abrasive materials, including harsh cleaners, powders, scouring pads and sandpaper. These can damage the finish and make the surface susceptible to staining. Similarly, silicone-based products should always be avoided.

For further information refer to the manufacturer's instructions at:

<https://www.laminex.co.nz/document-browser>

6) Sage Doors - Matt Finish

Must use non static specific cleaner. Use a cotton cloth with Seno Matt Surface Cleaner. Sparingly apply cleaner to the cotton cloth prior to use.

B Hardware Care

The best way to clean hardware fitted to your kitchen:

- Wipe using a soft, lint-free cloth, buff or sponge
- Lightly damp, not wet
- Always dry the area by re-wiping
- If available, use a special cleaner for materials such as leather, stainless steel etc, otherwise only use clean water
- Continually remove stains as they appear

Do not use the following when cleaning hardware:

- Steam cleaners
- Cleaning agents such as abrasive cleaning powders, steel wool or scourers, including cleaning agents with acetone, chlorine, thinners and solutions that begin with the name tri or tetra
- Cleaning agents, baking powder, dishwasher additives and table salt, for example, should be stored in closed containers. The resulting vapours can lead to the corrosion of all metal surfaces.

Most hardware has a lifetime manufacturer's guarantee – but refer to the manufacturer's website for terms and conditions.

1) Formica/Laminate

- **DO NOT** place hot pots, pans, electric frying pans and oven trays directly from the hotplate or out of an oven onto the Formica laminate surface. We always recommend the use of a hot pad or trivet to place hot items onto.
- Never place hot pans or appliances over a join in the benchtop as it will cause expansion and contraction and will leave a gap.
- Avoid scourers and abrasives – they will damage the surface.
- Keep waxes and polishes well away. They will dull the natural shine.
- Do not cut directly on Formica laminate surfaces.
- Don't place burning cigarettes onto Formica laminate surfaces.
- **Streaks** – Streaky marks sometimes show on dark colours and gloss surfaces after cleaning. Mr Muscle Surface & Glass, or Ajax Spray & Wipe spray cleaners should wipe them away.
- **Grease** – Clean with soapy water and dry.
- **Spills** – With accidental spills, you must take prompt action. Wipe off beetroot, grape or berry juices, first aid preparations, concentrated bleach, oven cleaners, dishwasher detergents and artificial dyes or hair colouring immediately.
- **Scratches** – Formica laminate surfaces will withstand normal wear and tear but can be damaged by scratching or cutting with utensils, knives or unglazed pottery. Darker colours and gloss surfaces will show more scratches more readily than lighter colours.
- To minimise scratching, always place and lift objects from the surface – never drag or slide them across the surface.

For further information consult the manufacturer's instructions at:

<https://www.laminex.co.nz/document-browser>

2) Engineered Stone

Even though Engineered Stone resists permanent staining when exposed to common household liquids such as wine, vinegar, tea, coffee, lemon juice and soda or fruits, vegetables olive oil and grease, it is recommended that you wipe up food and liquid spills as soon as possible. Remember, it is always easier to wipe up a spill than to have to deal with a dried-on stain.

Citrus based cleaners are not recommended for use on engineered stone as they can break the seal and cause "clouding" on the surface.

Everyday Cleaning:

Use warm soapy water (containing a mild detergent) and a damp cloth.

Before the use of any cleaning product please check that the product does not contain trichlorethane, methylene chloride or high levels of alkaline/pH. Should the surface be accidentally exposed to any of these damaging products, rinse immediately with water to neutralize the effect.

Heat Resistance:

Engineered Stone will tolerate brief exposures to moderately hot temperatures; however prolonged direct contact with or radiated heat from very hot pots can cause thermal shock, discolouration or damage. Therefore, we do not recommend placing hot pots, pans, and oven trays onto the surface. We always recommend the use of a hot pad or trivet to place hot items onto.

Impact Damage. Tough? Yes. Indestructible? No:

While Engineered Stone is very durable, if you hit the edge with something hard and with enough force, you can damage the edge. So, take care around the sink when washing cast iron pans etc. Also take care loading and unloading the dishwasher. If an accident occurs, it can be repaired by a trained technician. The repair will be just that, not a complete fix meaning that you may notice the repair. Try and save the chipped piece of bench top for the repair.

Caesarstone:

http://www.caesarstone.co.nz/Portals/0/Documents/2013_Care_and_Maintenance_Doc.pdf

Silestone:

<https://www.cosentino.com/silestone/maintenance/>

3) Granite/Marble

When cooking, a heat pad/chopping board should be used underneath hot saucepans when removing them from the hot appliance (eg. Stove, oven, microwave, etc), as extreme temperatures can damage stone surfaces.

Don't allow liquid contaminants to stand indefinitely on stone or grout surfaces, even if the products have been sealed. It is important to remove the liquid as soon as possible, use an absorbent paper towel or a rag to blot up the liquid before cleaning the surface with a proper cleaner.

Use neutral PH cleaners for everyday cleaning of the stone.

Do not stand on the benchtop as it will cause the stone to crack or break. Especially do not put any pressure on the rails surrounding the sink and hob areas. Try to avoid hitting the stone edge with anything hard as it will cause chipping to the surface.

4) Stainless Steel Benchtops & Sinks

Day to Day Care:

After use, the sink should be wiped with a soft cloth, rinsed and wiped dry. When the mains water is hard, it is particularly important that the steel is wiped dry, as this prevents a build-up on the steel. Although stainless steel can withstand hard knocks, its surface can be easily scuffed or scratched by hard or sharp objects.

This scuffing can look particularly bad when it occurs immediately after installation of the sink. The effect does, however, become uniform with age and the steel does not lose its attractive sheen.

Cleaning Aids:

A soft cloth should always be used on stainless steel. Harsh scouring powders or wire wool cleaning pads should be avoided since both will scuff the sink surface. Furthermore, wire wool pads tend to leave tiny particles of wire wool on the surface of the sink which develops into rust spots. This problem is made worse when these particles adhere to the underside of a plastic washing-up bowl. It should be possible to remove such stains with a damp cloth, but they may be liable to return unless the source is removed. Always remove wet cleaning aids (cloths, containers, etc.) from the sink after use to avoid watermarking and rust stains. Always rinse thoroughly after using citrus based cleaners.

WHAT TO AVOID

BLEACHES:

Bleaches containing hypochlorite will attack stainless steel and cause pitting and staining. For this reason, it is particularly recommended that the sink should not be used for soaking washing in hypochlorite solutions for prolonged periods.

SILVER DIP CLEANERS:

Silver Dip Cleaners contain strong acids which attack stainless steel. The first sign of this is rainbow stain which turns dark grey, and which cannot be removed.

FOODSTUFFS:

Certain foodstuffs can cause pitting and corrosion. Examples are citric fruit juices, salt, vinegar, mustard, pickles, and mayonnaise and should; therefore, not be left on the surface for prolonged periods.

ACIDS:

Obviously strong acids will attack stainless steel as will photographic developing liquids or furniture cleaners. In the case of an accident, they should immediately be washed away with clean water.

For further information consult:

<https://stainless.co.nz/stainless-steel-benchtap-care-instructions/>

5) Ultra-Compact Surfaces - Dekton

Properties:

- **Resistance to stains** - Dekton is a non-porous, stain-resistant surface for coffee, wine, lemon juice and many other everyday products.
- **High scratch resistance** - Dekton is highly resistant to scratches, although we recommend the use of cutting boards to protect household utensils.
- **Heat resistance** - Dekton has a very good resistance to high temperatures without affecting its aesthetics or its properties. Therefore a heat pad or board is not required.

Routine Care:

For general cleaning, Cosentino recommends to use a neutral soap and water.

Aggressive Stains:

In the case of aggressive stains, either from products that are resistant to normal cleaning agents or because they have remained on the work surface without being removed, we recommend using more specific products such as: cream detergents with abrasive particles or solvents (acetone or universal solvent type). The accompanying table shows the various types of stains with their corresponding cleaning products.

Type of Stain	Cleaning Product
Grease and oil	Alkaline detergent/solvent
Ink	Solvent
Rust	Acid
Limescale	Acid
Wine	Alkaline detergent/acid
Ice cream	Alkaline detergent
Resin / nail varnish	Solvent
Coffee	Alkaline detergent/acid
Candle wax	Solvent
Epoxy adhesive and grouting	Solvent
Cola	Oxidant
Fruit juices	Oxidant
Nicotine	Solvent/oxidant

Dekton Repairs:

Dekton can chip so care must be taken. Should the surface get damaged or chipped accidentally, it is important you maintain the chip for repairs.

6) Wood

Wooden benchtops require specialist care and maintenance and will depend on the coating material used. Before using any chemicals on it you should check with the manufacturer.

7) Corian

Routine Care:

Soapy water or ammonia-based cleaners will remove most dirt and stains from all types of finishes. However, slightly different techniques must be used to remove difficult stains. Never use citrus-based cleaners on solid surfaces such as Granite, Caesarstone or Corian.

Cleaning Corian Countertops:

	Matte/Satin Finish	Semi-Gloss Finish	High-Gloss Finish
Most dirt & stains	Use soapy water or ammonia-based cleaner.	Use soapy water or ammonia-based cleaner	Use soapy water or ammonia-based cleaner
Water marks	Wipe with damp cloth, towel dry.	Wipe with damp cloth, towel dry.	Wipe with damp cloth, towel dry.
Difficult stains	Use an abrasive cleanser and an all-purpose 3M Scotch-Brite cleaning pad.	Use a mild cleanser or diluted bleach on an all-purpose 3M Scotch-Brite cleaning pad.	Follow procedure for semi-gloss, but use a sponge instead of a Scotch-Brite cleaning pad.
Disinfecting	Occasionally wipe surface with diluted household bleach (50/50 water/bleach solution).	Occasionally wipe surface with diluted household bleach (50/50 water/bleach solution).	Occasionally wipe surface with diluted household bleach (50/50 water/bleach solution).

Cleaning Corian Sinks:

	Matte /Satin Finish
Finish	Use soapy water or ammonia-based cleaner.
Cleaning	Wipe with damp cloth, towel dry.
Disinfecting	Occasionally wipe surface with diluted household bleach (50/50 water/bleach solution).
Maintenance	Occasionally clean by filling the sink one-quarter full with a 50/50 bleach solution. Let soak for 10-15 minutes, then wash the sides and button as solution drains.

Removing cuts and scratches:

Corian surfaces are completely renewable. Please contact your fabricator who can arrange for a polishing service at a nominal charge.

Preventing other damage:

- **DO NOT** place hot pots, pans, electric frying pans and oven trays onto the Corian surface.
- We always recommend the use of a hot pad or trivet to place hot items onto.
- As with any surface, Corian can be permanently damaged by exposure to strong chemicals and solvents. If contact occurs, quickly flush the surface with water.
- Do not cut directly on Corian surfaces.
- Run cold water when pouring boiling water into sinks.

For further information consult the manufacturer's instructions at:

<https://www.corian.co.nz/technical.php>

D Glass Splashbacks

To clean a glass splashback, use a spray glass cleaner and wipe it off with a paper towel. Use a dry, lint free cloth to polish the glass and to restore its shine.

E Handles

Clean with a damp cloth and warm, soapy water. Dry thoroughly after cleaning. Avoid strong household cleaning products as they can affect the handle finish.

F Further Queries

If you have any questions or queries about caring for your Elite Kitchens products, please telephone us for further advice and assistance on (09) 298 8388.



www.elitekc.co.nz

[09 298 8388](tel:092988388)

info@elitekc.co.nz

[64 Hunua Road, Papakura, Auckland 2110](#)

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