

embossed finish. Wax or other polishes are unnecessary and should not be used on decorative surfaces.

Spills of any nature should be wiped up as soon as they occur. Laminated surfaces are resistant to most household products, but not absolutely stain proof.

They are unaffected by normal household reagents such as detergents, non-bleach washing powders, nail polish remover, methylated spirits, mineral turpentine, fly spray, grease & shoe polish. Never use harsh abrasive or steel wool.

Avoid allowing water to pool on the surface especially around the sink and hotplate cut outs as well as any joints.

Never cut directly on the bench top or place hot items directly on the top. We advise you to use a cutting board or appropriate pot holders to avoid damaging your bench top.



DOORS & DRAWER FRONTS

Melamine

To clean, use a warm soapy damp soft cloth or sponge, towel dry

afterwards. Stubborn stains and marks should be removed as soon as possible by gently wiping the surface with methylated spirits.

2 Pac

To keep your 2 Pac finish in optimum condition, we advise the following:

- Wash down with a mild soapy solution (ordinary dishwashing liquid is fine)
- Rub down with a soft dry cloth and buff to maintain shine (never use harsh or abrasive wool)
- We would also advise the use of Sprayglo to maintain and enhance the shine of your gloss 2 Pac.
- Never use harsh abrasive or steel wool.

Vinyl Wrap

To clean, use a warm soapy damp soft cloth or sponge, towel dry afterwards. Stubborn stains and marks should be removed as soon as possible by gently wiping the surface with methylated spirits. DO NOT use abrasives, solvent based or cream cleansers. DO NOT allow hot objects to come into contact with the surface finish.

Veneer and Solid Timber

To ensure that Timber Veneer and Solid Timber is kept in the best condition, take note of the following:

- Avoid harsh cleaning agents, as they can penetrate the protective surface finish and damage the veneer beneath
- Ideally, first wipe with a dry cloth if the surface is dirty or greasy, then wipe with a cloth lightly dampened with water and a good furniture polish such as Danish Wax or Cedar Oil, and finally wipe with a dry cloth
- Never leave a water residue on the surface or edges of the panels
- If damage does occur it is important to reseal any area that may be exposed to moisture penetration.

WARRANTY-

If you notice any problems due to faulty workmanship or materials within 10 years of installation, we will be around as soon as possible to rectify the fault. Blum drawer runners and hinges carry a lifetime guarantee.

Terms & Conditions: Prestigious Cabinets shall not be liable for any direct, indirect, incidental, consequential or any other type of loss or damage resulting from accident or misuse. Such Liability is hereby expressly excluded as a condition of the sale of these products. The warranty is not transferable.

Product Warranty and Maintenance Brochure



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Product Care and Maintenance



BENCHTOPS

CaesarStone

CaesarStone is a 91%-95% quartz based product that has outstanding properties to ensure ease of maintenance and longevity of your surfaces.

To clean CaesarStone, we recommend using warm water and a mild detergent or quality spray and wipe type cleaner in order to enjoy enduring beauty and unmatched performance for years to come. Virtually maintenance-free, CaesarStone's hard, non-porous surfaces require no sealing to renew the lustre and are simple to clean.

Stubborn Stains or Dried Spills

If needed, apply a non-abrasive household cleaner (a non-abrasive cleaner will not dull the surface shine) and rinse to remove residue. To remove adhered material such as food, gum, nail polish or even dried paint, first scrape away excess material with a plastic putty knife and then use a damp cloth to remove any marks or residual dirt. For extra-stubborn stains, a non-scratch Scotch-Brite® pad is recommended along with the non-abrasive cleaner.

Heat Tolerance

CaesarStone is more heat resistant than other stone surfaces including most granite, marble and limestone; and is not affected by temperatures lower than 100°C. However, like all stone material, CaesarStone can be damaged by sudden and rapid temperature changes. Therefore, we suggest that hot pots and pans never be directly placed on the surface.

We also recommend a hot pad or trivet be placed on the surface under cooking units such as electric frying pans, crock pots, or roaster ovens.

Scratch Resistant

CaesarStone is a highly scratch resistant surface; however avoid abuse of the surface by refraining from using sharp objects such as sharp knives or screw drivers directly onto the surface.

Cleaning Agents to Avoid

It is important to be aware that like any other surface, CaesarStone can be permanently damaged if exposed to strong chemicals and solvents that can damage its physical properties. Never clean your CaesarStone surface with products that contain Trichlorethane or Methylene chloride, such as paint removers or strippers. Avoid the use of highly aggressive cleaning agents such as oven/grill cleaners and dishwasher polishing agents that have high alkaline/pH levels (pH 8.5 or higher). Products containing oils or powders may leave a residue and should be rinsed off thoroughly. Should your surface accidentally be exposed to any of these damaging products, rinse immediately with clean water to neutralize the effect.

Although your stone top is a hard surface it is not recommended that you place excessive weight on the top, for example, standing on the bench top. Such excessive weight can result in cracking the bench top which will not be covered by warranty.

Food Preparation

To avoid damage to the surface we always recommend cutting food on an appropriate cutting board, as the hardness of the surface may blunt knives or damage the surface.

Granite

Granite is a natural material as such is subject to natural variation of colour and pattern. Although dense and durable, granite is by no means impervious to staining, cracking, chipping or surface wear. The degree of susceptibility to

staining and wear is directly proportionate to the granite's porosity and hardness.

To ensure the lasting beauty of fine polished granite, one should provide the same care and maintenance considerations given to fine wood.

It is advisable that no spills of oil, honey, brown vinegar, coffee or cola be left on the surface for more than 15-20 minutes as granite will stain. The longer the stain is left the harder it will be for a GRANITE CLEANER to remove the stain. Absolutely no acid of any kind is to be used on granite as it will take off the shine. It is also advisable that all food preparation be done away from joints as it can leave a residue. Joints should be cleaned every day with warm water and detergent, especially near hotplates due to there being the presence of cooking fats and oils.

Ovenware, pots, pans etc. hot from the oven or cooktop should not be placed on granite as this could stain the granite or affect the shine. While granite is stone, cutting or pounding of products should not be done directly on the granite surface as it could be susceptible to surface scratching or cracking.

Although your stone top is a hard surface it is not recommended that you place excessive weight on the top, for example, standing on the bench top. Such excessive weight can result in cracking the bench top which will not be covered by warranty.

Laminate

A wipe over with a soft damp cloth should be sufficient to keep all laminated surfaces clean. Soiled surfaces or light stains are removed with warm soapy water or with a common detergent such as Mr Muscle containing no abrasive or strongly acidic or alkaline ingredients. It may be necessary to use a brush similar to a tooth or nail brush as well, where the surface is of a textured or