

Splatters & Spills

Clean spills and splatters immediately.

Give special attention around sinks and the tops of drawers and doors.

Prolonged exposure to spills, including food, water or other liquids, or to oil and grease splatters, can cause permanent discolouration or damage to your cabinet's finish.

Waxing & Polishing

Waxing is not required or recommended.

Over time, waxing and polishing compounds may build up on the surface of your cabinets and cause a hazy, streaky, or yellowed appearance. This wax build-up is very difficult to remove.



Cleaning Products to Avoid

The following cleaning products are to be avoided as damage may occur:

- Harsh detergents, strong soaps, abrasive cleaning products such as tub and sink cleaners, scouring powder, scouring pads, steel wool or self-polishing waxes.
- Sponges or dish cloths. These may contain particles that could scratch your cabinets, or they may contain food and oil residue or remnants of harsh cleaning solutions.
- Solvent or petroleum based products such as mineral spirits, nail polish removers, or paint thinners.
- Products that contain ammonia.
- Products that contain bleach.
- Silicone based cleaning, waxing, and polishing products.

Care, Cleaning, & Warranty

Our warranty will not apply to products damaged by misuse, neglect, abuse, exposure to moisture, exposure to extreme temperatures, normal incidental deterioration such as nicks, scratches, abrasions, and natural aging.

For a complete copy of our Limited Lifetime Warranty please visit our website.



Cabinet Care & Cleaning Guide

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TOPLINE
CABINetry



Wood and cabinetry can add value and beauty to your home. Properly caring for them will help ensure you get the most out of your investment.

Cleaning Guidelines

A soft cotton cloth dampened with warm water is usually sufficient to clean your cabinets.

If more thorough cleaning is required, use a fresh solution of mild hand dishwashing liquid mixed with warm water. If using dishwashing liquid, after cleaning, wipe all surfaces with a clean, slightly damp cloth.

Dry immediately using another soft, clean cloth to make sure there is no water left on the cabinets, especially in the corners, that could warp the wood or damage the finish.

To clean the cabinet interior use a soft cloth with warm water or a mild soap solution. Be sure dishes, glasses, etc. are dry before storing in cabinets.

To clean glass in cabinet doors, do not spray glass cleaner directly onto the glass, as the cleaner can damage the wood finish. Instead, spray a small amount of cleaner onto a lint-free cloth or paper towel, then wipe the glass.

Avoid Moisture

Moisture is the worst enemy to any wood product. Remove any liquid immediately with a clean, dry, soft cloth.

Avoiding Heat Damage

The heat generated when using an oven's self-cleaning feature is much greater than during normal cooking. If this heat escapes from the oven, it can damage your cabinets. While this is a rare circumstance, you can minimize the risk of cabinet damage by removing cabinet doors and drawers nearest the oven before using its self-cleaning feature.

Avoid using appliances that produce steam or give off heat directly underneath your cabinetry such as kettles, toasters, toaster ovens, coffee makers, etc. as the steam and heat will damage the materials and finish.

Hot pots, mugs, cups, appliances, etc. should never be placed directly on a finished surface without the use of a heat-safe barrier.

Wood Grain & Colour

Natural woods may vary in characteristics and patterns of grain which can result in slight colour differences in each piece. This means materials may exhibit subtle changes as they age. For example, cabinet colours may darken or lighten over time. Differences in lighting, and angle of viewing will change how colours appear.

Sunlight, smoke, household cleaners, and other environmental conditions may also affect the colour over time.

Caring for Laminate Countertops

To clean your laminate countertops, use a clean cloth and mild antibacterial dish soap. Dry the laminate countertops after cleaning to prevent water from pooling on surface. Never use abrasive cleaners on countertops. Scrubbing sponges and scouring pads will damage the finish on the laminate.

Do not allow water to pool on countertops, especially near seams. Laminate countertops are fabricated onto particle board, which will swell if left in contact with heat or water. Place all hot items on a heat-safe surface. Never allow hot items to sit directly on laminate countertops as this will result in either burn marks, melting and/or laminate lifting. The glue used to adhere laminate to particle board is heat activated, and therefore will release if in contact with sufficient heat.

Avoid cutting directly on laminate countertops without the use of a cutting board. Cutting directly on the laminate will result in scratching and gouging. This will permanently damage the laminate and may lead to further damages from water and heat.



Remember to dust regularly

Use a clean, soft, lint-free cotton cloth for regular dusting.

Packaged dusting sheets are not required or recommended. Do not use pre-moistened dusting sheets or aerosol products made for dusting as these may damage the finish.

Covering nicks, dents, and scratches

Getting little nicks, dents, and scratches in your cabinets is a normal part of life. Whether it's a pet scratching a panel, something being dropped and making a dent, or bumps that gouge the finish, life happens, and it can affect the way your cabinets look. Although these types of incidental damages are not covered under warranty, it doesn't mean you have to live with them forever. Call, visit our website, or come by the shop, for more information regarding touch-ups.