



cardell
CABINETRY®

care &
cleaning guide

CARE & CLEANING

Before your cabinets reached your home, they were inspected to ensure a quality finished product. Here are some recommendations for caring for your cabinetry.

WOOD CHEMICAL RESISTANCE

We protect all our wood doors, face frames and drawer heads with a high-quality, patented conversion varnish topcoat. The following is a list of common household chemicals and the relative resistance to them:

CHEMICAL	RATING
Acetone	1
Alcohol (ethyl, methyl)	2
Beet Juice	1
Butter	1
Citric Acid (10% Citric Acid)	1
Coffee	1
Coke	1
Comet	1
Dye (e.g., "Tintex, "Rit")	3
Fantastik	1
Fingernail Polish Remover	2
Formula 409	1
Grease	1
Household Ammonia Solution (10% Ammonia Solution)	2
Household Soaps & Washing Detergent	1
Ink (Washable)	1
Ketchup	1
Lacquer Thinner	1
Lemon Juice	1
Mustard (Paste from Dry Mustard)	3
Olive Oil	1
Oven Cleaner	4
5% Phenol Solution in Water (e.g., "Lysol")	1
Pine-Sol	1
Pledge	1
Shoe Polish (Liquid or Paste)	2
Simple Green	1
Soapless Detergent (e.g., Dreft)	1
Tea	2
Tri-Sodium Phosphate (e.g., Oakite)	1
Vinegar	1
Water	1
Wax Crayon	1
Windex	1

KEY

- 1** Unaffected; no color or surface texture change.
- 2** Superficial; stains easily removed by following our cleaning process outlined on previous page.
- 3** Moderate; stains produce a slight discoloration. No appreciable surface texture change.
- 4** Considerable; stains not easily removed. May result in surface etching.

WOOD CARE RECOMMENDATIONS

As with all wood products, avoid excessive moisture. We design our cabinetry specifically for indoor use; we do not recommend it for outdoor applications. If before installation you store your cabinetry in a place where the temperature and humidity levels differ from your home, such as a garage or basement, it may take some time for the wood to acclimate itself to its new environment. Slight adjustments may be necessary.

After installation, wipe down all exteriors and interiors with a damp cloth to remove dust. Work on a small area at a time and wipe dry. Be careful not to scratch the surface when wiping dust and debris.

Regular cleaning requires only wiping with a damp cloth and then drying. For removal of oil, grease or general soil, we recommend our Cabinet Care Kit. You may also use warm water and any mild commercially available emulsion type cleaner, because it doesn't use wax, petroleum solvents or silicones. The extended use of wax polishes can result in a wax film buildup, while the use of silicone polishes can harm the cabinet's finish. Avoid spray-type polishes containing petroleum solvents, as they are flammable and toxic if swallowed.

Use a damp cloth when cleaning normal household spills. After wiping thoroughly, dry the surface with a lint-free cotton cloth. Always dry the surface immediately. Never use detergent, abrasive cleaners, scouring pads or powdered cleansers. Do not allow oven cleaner to touch any part of the cabinet.

It is important to wipe up spills as they occur. Give special attention to areas around the sink and dishwasher. Avoid draping damp or wet dishtowels over the door of the sink base cabinet. Over time, this moisture can cause permanent water damage to the door. For convenient unobtrusive storage, you can purchase an out-of-the-way sliding towel rack.

NOTE: Do not use a dishcloth to wipe your cabinets, since it may contain remnants of grease or detergents.

THERMOFOIL CARE RECOMMENDATIONS

Thermofoil cabinets can be cleaned with warm water and a cotton cloth. If a damp cloth does not sufficiently clean an area, we recommend a non-detergent, non-abrasive household cleaner (such as Murphy's® Oil Soap). **DO NOT USE** agents containing acetone, concentrated alcohols, acetate or ethyl alcohol. Avoid using solvents and/or abrasives, such as turpentine, as they may break down bonds on edge banding. We recommend against using waxes or products containing wax because it may lead to discoloration.

IMPORTANT NOTES: Never leave a damp cloth on a cabinet surface for any length of time. Based on independent testing, discoloration will occur to white doors and cabinet parts after prolonged exposure to tobacco smoke.

AVOIDING EXCESSIVE HEAT

Self-cleaning appliances generate intense heat during a cleaning cycle. The integrity of the appliance seal or gasket may be compromised during installation or with age. For thermofoil or laminate door styles, we recommend installing a heat shield (order code HSD.WH) on adjacent cabinets. We also recommend removing doors and/or drawers from cabinets adjacent to or directly above an appliance during a cleaning cycle to help prevent possible damage to the cabinet's finish or surface.

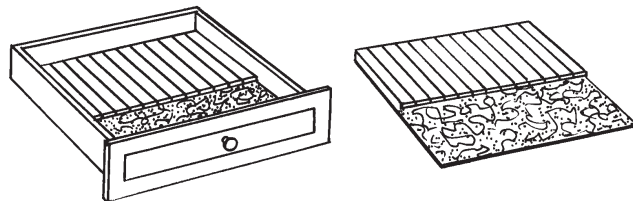
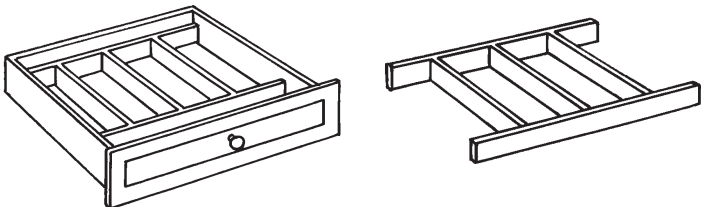
CARE & CLEANING OF DECORATIVE HARDWARE

Periodically, use mild soap and warm water to clean door/drawer knobs or pulls. Thoroughly dry all hardware joints and surfaces and the surrounding area with a clean, soft cloth. Buff hardware with a clean, dry cloth. Lubrication of hinges is not necessary; however, you can clean or dust hinges using cotton-tipped swabs.

CAUTION: DO NOT USE brass and silver polishes as they may contain harsh chemicals that can damage the hardware's surface.

CARE & CLEANING OF CUTLERY DIVIDER

Wipe wood cutlery dividers with a clean, damp cloth and dry thoroughly. Occasional wiping of the dividers with mineral oil will help maintain a rich appearance. For metal dividers, plastic single and tiered divider units, wipe clean with a damp cloth and periodically remove from the drawer and wash with a mild detergent and warm water. It is also safe to place these metal and plastic units on the top shelf of a dishwasher for cleaning. Do not use abrasives or chemical cleaners.



CARE & CLEANING OF KNIFE SECTION UNIT

Constructed of hard maple and cork, your knife section holder can maintain its appearance by wiping it with a damp, clean cloth or sponge. Periodically, rub the solid wood portion with a cloth dampened with mineral oil, being careful to avoid moistening the cork bottom.

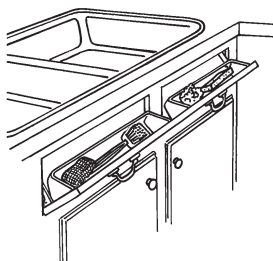
CARE & CLEANING OF GLASS DOOR INSERTS

If your kitchen cabinetry has glass doors accents, a few precautions are necessary. Apply glass cleaner to a towel, not directly to the glass. Avoid cleaner contact with camed, white, gold or copper clad mullions.

Gently buff coming with 0000 steel wool, which will not scratch glass. Avoid steel wool buffing of joints on gold, copper or white clad coming, since this will remove the gold, copper or white coating. Protect white coming by coating with carnauba wax, available at local hardware or automotive stores.

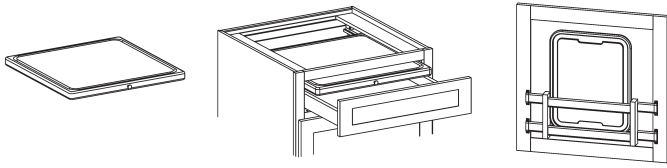
CARE & CLEANING OF MIRRORS

Apply cleaner only onto a cloth, never directly onto the mirror. Do not allow the cleaner to run or drip into the base trim. Avoid cleaners that contain sodium hydrochloride, phosphoric acid or sulphur (found in products to prevent mildew and fungus). Hair spray and other hair care products often contain chemicals that are caustic to silver and may cause damage to the mirror back. Do not use abrasives.



CARE & CLEANING OF UTENSIL TRAY

To clean your utensil tray, simply loosen the screws, remove it and wash with a mild detergent. Dry thoroughly. Avoid allowing moisture to seep between the tray and cabinet front. (Utensil trays are also dishwasher safe.)



CARE & CLEANING OF CUTTING CENTERS & CHOPPING BLOCKS

We offer several cabinets containing cutting centers or chopping blocks, designed for out-of-the-way and out-of-sight storage until needed for food preparation. Please note that these boards were designed for use on a countertop, table or other sturdy surface. We recommend against usage while in or attached to a cabinet.

Our cutting boards are made from maple veneers on both surfaces, with solid wood ends. Our chopping blocks are solid maple slabs. After cutting and preparing vegetables, breads or dry goods, simply wipe the surface with a clean, damp cloth or sponge and dry thoroughly. Be sure to wipe and dry any liquids that may have seeped down onto the reverse side. Occasionally rub a small amount of mineral oil into both surfaces to keep the board from drying out.

CAUTION: When using a wood cutting board during the preparation of raw poultry or other meats, bacteria can remain on the surface. This bacteria can be transferred to other items, and if consumed, can cause serious or even fatal illness. If uncooked meat touches the board, clean both sides of the board thoroughly. Scrub the board's surfaces with a sponge or cloth soaked in hot water and detergent immediately after use, then wipe with a clean, damp cloth. Dry completely.

TOUCH-UP OF DAMAGED WOOD SURFACES

It is important to us that you remain delighted with your cabinetry. As careful as you may be, damage to a cabinet could eventually occur. A scratch or nick could become a permanent distraction in your cherished kitchen or bath. A simple touch-up procedure can often make these blemishes virtually disappear.

With the inevitable in mind, we have provided you with a touch-up kit designed for your specific cabinet color and style. Here are some hints to help you with minor repairs to a damaged surface.

NOTE: Substantial repairs should only be attempted by professional refinishers.

REPAIR OF SCRATCHES AND SCRAPES ON WOOD WITH TOUCH-UP PEN

Touch-up pens are used to add or alter color to a worn edge, a gouge or to color a scratch.

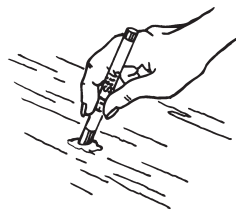


- Evaluate the damaged area – is it repairable? How much touch-up will be required? Is professional help required? Proceed only if confident of skill level.

- Make sure the surface that you are touching up is clean and dry.
- Shake the touch-up pen vigorously with the pen cap on for one minute.
- Take off the cap and hold the pen in an upright position (tip pointing up) and depress the tip of the pen for a few seconds.
- Hold the pen in a downward position and depress the tip onto a piece of cardboard until the tip becomes saturated. The tip should be moist but not dripping wet, you can remove excess amounts of marker fluid by **dapping** the tip onto the cardboard.
- Use the pen to add color to the worn edge, a gouge or a scratch. Apply the fluid with light even strokes. You can blend the color and remove excess fluid with a clean rag.

REPAIR OF SCRATCHES, NICKS OR FRAME GOUGES ON WOOD WITH A SOFT FIL-STIK®

A Fil-Stik® may be used to fill small cosmetic defects like nail holes, nicks, gouges or small scratches.



- Evaluate the damaged area – is it repairable? How much touch-up will be required? Is professional help required? Proceed only if confident of skill level.
- Make sure the surface that you are touching up is clean and dry.
- Optional: First color the area with a touch-up pen and wipe off all excess pen fluid.
- Apply the Fil-Stik with an even back and forth motion to completely fill in the damaged area. (Hint: For easier application, you may warm the stick by holding it in your hands for several minutes.)
- Gently remove the excess Fil-Stik by either, A) rubbing over the treated area with a clean cloth until level, or B) lightly scrape over the excess stick with a plastic card.
- Gently buff the area with a clean cloth to remove any remaining residue.
- If the treated area is a little light in color, then a touch-up marker can be used to alter the color.



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CONCEPTS

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