



Care & Maintenance Manual

**CABINETS,
COUNTERTOPS, SINKS
& HARDWARE**



Learn how to care for your investment. We have recommendations for the best products and practices to keep your kitchen looking like new.

CONTENTS

KITCHEN PRODUCTS CARE

Maintenance Free Cabinet Doors	1
Wood Cabinet Doors	2
Quartz Countertops	3
Granite Countertops	4
Solid Surface Countertops	5
Laminate Countertops	6
Kitchen Sinks	7
Hardware	8



800.237.0799
kitchenmagic.com

Visit kitchenmagic.com/service/warranty for your full product warranty & coverage.



MAINTENANCE FREE CABINET DOORS

CABINET DOOR CARE

Cleaning & Care of Your Laminate Doors

We call our laminate doors **maintenance-free** for a reason: they're made to be easy to care for. With maintenance-free cabinet doors, you won't have to worry about the natural warping or fading that comes with wooden doors, need to re-stain doors or re-adjust hardware.

For daily cleaning routines, all you need is a clean, soft cloth and some soapy water. **DO NOT** use harsh chemical cleaners or scouring pads, because these may damage the surface of your doors. If you have a more stubborn stain that cannot be removed with soap and water alone, use a mixture of water and white, distilled vinegar to safely and naturally remove the stain.

Cleaning & Care of Your Glazed Laminate Doors

Approved cleaning: For general maintenance cleaning of doors and drawer fronts use a damp rag with mild dish detergent diluted in warm water.

Cleaning products to avoid: The following cleaning products should never be used on Vintage Glazed Series doors and drawer fronts: ammonia based cleaners; citrus based cleaners; abrasive cleaning agents; abrasive pads and granulated detergents. Never use excessive scrubbing or non-compliant cleaners.

Glaze on cabinet doors is a decorative overlay and applied by hand after the door is fabricated. Therefore, it is possible to remove the glazing by excessive scrubbing or the use of non-compliant cleaning agents.

*When using the self-cleaning cycle on your oven, remove any adjacent drawer boxes and leave any nearby cabinets open.



WOOD CABINET DOORS

CABINET DOOR CARE

Cleaning & Care of Your Wood Cabinet Doors

To keep your **wood doors** looking like new for years to come, it's important to routinely wipe them down with a clean, soft cloth. Your cabinets are used daily, are open to a lot of dirt and grime from hands opening and closing the doors, and from kitchen spills. You may wish to purchase a natural wood cleaner to keep your doors clean and healthy.

Care For Your Wood Cabinet Doors is Simple

For minor spills and every day dirt, a simple solution of two parts water to one part mild dish soap will remove the spill. If the stain has been sitting for some time, and you can't clean it off with soapy water, try making a loose paste with baking soda and water. Let the paste sit on the stain for a minute, then gently remove with a paper towel or a clean, soft cloth. **DO NOT** use harsh chemical cleaners or scouring pads, as these might damage the surface of your cabinets.



QUARTZ COUNTERTOPS

COUNTERTOP CARE

Cleaning & Care of Your Quartz Countertop

Our engineered quartz countertops are comprised of 93% natural quartz, and the 7% balance is composed of resins and pigmentations.

For small spills or simple cleaning, just wet a soft, cotton cloth with clean, warm water and gently clean your **quartz countertop**. If you'd like some extra help, you can use a mild soap or dish detergent to help lift the stuck-on spill. **DO NOT** use harsh chemical cleaners with strong alkaline or acid ingredients. Also, **DO NOT** clean your countertops with anything other than a soft, cotton cloth, and never use an abrasive scouring pad. Because engineered quartz countertops are non-porous, you don't have to worry about bacteria or mold taking root underneath your countertop's surface. See your countertop brand's website for approved cleaners.

Caring For Your Quartz Countertop is Simple

While engineered quartz is one of the most durable countertop materials on the market today, it is not indestructible.

DO NOT place hot pots and dishes on top of your quartz countertop without a hot plate or trivet underneath each item. Avoid damaging your countertop and take the necessary precautions, such as using a cutting board while preparing your food with a knife.



GRANITE COUNTERTOPS

COUNTERTOP CARE

Cleaning & Care of Your Granite Countertop

Like most stone countertops, cleaning up small spills and keeping your **Granite Countertops** clean requires very little work. Simply use a clean, damp cotton cloth to wipe up any spills, and some mild soap or dish detergent for the tougher stains, then dry immediately. DO NOT use harsh chemical cleaners or bleach to clean your granite Countertops.

Caring For Your Granite Countertop is Simple

Granite Certified by Kitchen Magic comes with a Lifetime Limited Warranty.

In order to maintain your Lifetime Limited Warranty, your granite countertop must be sealed at a minimum of once a year by a certified granite sealer. This keeps spills, stains and bacteria from seeping into the countertop itself and causing damage to the granite's surface.

IMPORTANT: Avoid damage to your granite countertop by placing a trivet underneath hot pots or dishes before placing on the countertop. Also, always use a cutting board when preparing food with a knife.



SOLID SURFACE COUNTERTOPS

COUNTERTOP CARE

Cleaning & Care of Your Solid Surface Countertop

Solid Surface countertops are very easy to clean, and usually need nothing more than a soft, cotton cloth and some warm, soapy water. For the more stuck-on stains and spills, you can use an ammonia-based household cleaner. **DO NOT** use harsh commercial cleaners as these can damage your counters or leave waxy buildup on the surface.

Caring For Your Solid Surface Countertop is Simple

Because solid surface is a non-porous surface, it is stain resistant and leaves no place for bacteria and mold to grow underneath its surface. It does not require extra sealing, like granite or other natural stone materials. This makes caring for your solid surface countertop very simple.

To occasionally disinfect your counters, wipe down the surface with 1 part bleach and 1 part water. Be sure to fully dry your solid surface countertop so that you do not leave watermarks behind.

IMPORTANT: Although solid surface is very durable, avoid excess force that might damage your counters and never use an abrasive scouring pads. Always use a cutting board when preparing food with a knife, and place all hot items on a trivet before setting them down on your countertop.



LAMINATE COUNTERTOPS

COUNTERTOP CARE

Cleaning & Care of Your Laminate Countertop

Laminate countertops are made to be easy to clean and care for. For routine cleaning, a clean cloth or sponge and some warm, soapy water will remove most spills and stains easily. The more stubborn stains, like coffee or tea, can be cleaned up using a mild household cleaner and a soft bristled brush. **AVOID** harsh commercial cleaners and abrasive scouring pads to remove stains. If a stain is refusing to leave, a paste made from baking soda and water can be applied onto your countertop and scrubbed with a soft bristle brush. See your individual brands website for approved products.

Caring For Your Laminate Countertop is Simple

Be careful not to exert too much force while scrubbing—baking soda is a low abrasive, but can cause permanent damage to your counters. For the most stubborn of stains, diluted household bleach may be used to remove the stain, but be careful, because prolonged exposure can permanently discolor your laminate countertop.

Because laminate countertops are developed to be durable, they are impact resistant, but you should still take regular precautions when using your laminate countertop. Always use a cutting board when preparing food with a knife, and place a trivet underneath any hot items before placing them on your counter.



KITCHEN SINKS

SINK CARE

Cleaning & Care of Acrylic Sink

Clean your acrylic sink with a 3M Scotch-Brite® pad and Comet®, Ajax® or any other powder detergent. The special satin finish of this sink will improve with the use of powder detergents, but all liquid detergents will also prove satisfactory. Please be careful with drain cleaners. Make sure that the cleaning agent does not sit in the basin. See your individual brands website for approved products.

Cleaning & Care of your Stainless Steel Sink

Remove water, food, soap residue and mineral deposits and thoroughly rinse and wipe out the sink after each use. Periodically scour your sink (use a 3M Scotch-Brite™ pad), only if needed and rub in the direction of the satin finish grain lines. Do not soak your sink with solutions of bleach or use steel wool on your sink. Do not leave wet sponges in your sink as this may lead to surface rust.

Cleaning & Care of your Quartz Sink

Clean your quartz sink with water, a non-abrasive cleaner (liquid dishwashing soap, Bar Keepers Friend, Soft Scrub with bleach) and a cloth, then rinse well and dry. This should be done after every use. Use a rub-out sponge (Mr. Clean Magic Eraser sponge). Do not place hot pots or other hot items directly onto the sinks surface. Do not use the sink as a cutting board. Do not clean the sink with abrasive cleaners, scouring pads and powder detergents.



KITCHEN HARDWARE

HARDWARE CARE

Cleaning & Care of Kitchen Hardware

Knobs & Pulls: Amerock® hardware is best cleaned with warm water, mild soap and dried immediately with a soft cloth.

Hinges: Many hinges have been lubricated to ensure optimal performance and long-lasting durability. The product should not be exposed to extreme temperatures, chemicals or solvents, excessive dirt or sawdust or any staining material. Such exposure may break down the composition of the lubricating agent and negatively impact the performance of the product.

Glides: Drawer slides have been lubricated at the factory to ensure the expected life of the slide. To clean the slides, periodically wipe with a soft cloth being careful not to remove grease on the slides during cleaning as it may shorten the life of the product and prevent smooth operation.

THE KITCHEN IS A MAGICAL PLACE

It's where memories are made, comfort is served and where we gather to appreciate the people who give our lives meaning. And while we've transformed thousands of kitchens over the last 40+ years, one thing is certain: the memories you make here.... last forever. Yes, the kitchen is a magical place. Because it's where life...happens.



Thank you again for the opportunity to transform your kitchen into a space you will enjoy for many years to come.

800.237.0799
kitchenmagic.com




Kitchen Magic®
kitchenmagic.com

EXPERIENCED PROFESSIONALS YOU CAN TRUST



ACCREDITED
BUSINESS

