



**surface care guide**

**hastings designer kitchens**

**Thank you for choosing  
Hastings Designer Kitchens**

**We take pride in our quality  
workmanship and have enclosed  
some information to assist you  
in caring for your cabinets.**

**The following Surface Care Guide  
covers most common on-going  
care details. If you require further  
information or any more details  
not covered in this document,  
please contact us.**

Please Note warranty does not cover any damage caused by misuse of the product, general wear & tear or damage caused by natural movement.

# Care & Maintenance

Always check with the manufacturer for cleaning agents not described below before using them on any surface.

## Laminate Benchtops, Doors, Panels & Kickboards

Laminate benchtops and doors are easy to clean and should be wiped with a soft cloth and warm soapy water.

Always use a chopping board to protect benchtop surface from scratching.

Do not slide heavy articles on surface of benchtop. This may cause scratching.

Avoid any spill of liquid, especially near joins. If there is a spill, wipe all liquid away promptly. Berry jams, beetroot, red wine must be wiped away immediately as these can cause permanent staining.

Do not place hot utensils and pans directly on benchtop surface. This may cause marking on the benchtop.

Do not use appliances that transfer heat directly on benchtop. This may cause bubbling of the laminate.

Avoid using kettles, fry pans, crock-pots directly beneath overhead cabinets as heat and moisture may create damage.

Avoid direct sunlight as this may cause fading and discolouration.

Do not use any scourers or abrasives.

Do not use Mr Muscle, Mr Sheen, Methylated Spirits, Nifty Solvent, Flash Liquid or Dissol for cleaning surfaces, or any product with a silicone base.

## 2 Pack Painted Doors & Panels

2 Pack painted surfaces are easy to keep clean. Regularly wipe using a damp cloth with warm soapy water. Always wipe off all food and drink spills immediately.

Do not use Mr Muscle, Mr Sheen, Methylated Spirits, Nifty Solvent, Flash Liquid, Dissol or any product with a silicone or wax base for cleaning surfaces, as they will dull the natural shine and make the repair of a chip very difficult.

Do not use any scourers or abrasives.



## 2 Pack Lacquered Timber Products

Polished timber components treated with a 2 Pack lacquer require a protective coating occasionally. It is recommended that a furniture wiping cream be used occasionally to avoid dryness to the timber. Apply a specialised furniture cream to enhance the surface.

Do not use any products that have a silicone base (ie Mr Sheen).

Avoid direct sunlight on any timber or painted component of your cabinets.

Avoid any spill of liquid, especially near joins. If there is a spill, wipe all liquid away promptly.

## Timber Benchtops & Timber Edges

Regularly wipe using a damp cloth and warm soapy water.

Always wipe food and drink spills immediately.

Do not use any products that have a silicone base (ie Mr Sheen).

Coat with a protective coating occasionally depending on wear and tear. Use polish such as Marveer to keep timber looking fresh and avoid drying out.

Do not slide heavy articles on surface of benchtop. This may cause scratching.

Avoid any abrasive products.

Do not place any hot articles directly on benchtop surface.

There may be slight movement in the timber with season changes.

Timber edges to benchtops can be soft and therefore show wear and tear quickly if not cared for. Be aware not to lean against timber edges with sharp belt buckles or clothing as they can dent and scratch the timber.

## Reconstituted Stone Benchtops

(eg Caesarstone, Silestone)

Below is a general care guideline, please see your specific brands product warranty. Wash with a damp soft cloth with mild detergent and water. For stubborn stains/spills we recommend using Caesarstone Cream Cleanser, under the product instructions only.

These stone products have non-porous qualities that never need sealing or waxing. They are stain and heat resistant only, and are not stain and heatproof.

Avoid exposure to products with high ph levels such as oven cleaner, or paint strippers etc.

Avoid any high impact, especially to edges.

Avoid excessive weight, such as standing or sitting on top.

Do not place hot pans or heat-emitting appliances directly onto the surface.

Always use a heat pad/trivet.

## Marble Benchtops

Below is a general care guideline, please see your specific brands product warranty. Wash with a soft cloth and pure soap diluted in water.

Do not put very cold or very hot items directly on the work surface as cracking may occur.

Do not place hot pans or heat-emitting appliances directly on the surface.

Do not cut directly on benchtops.

Always use a chopping board. Marble reacts to exposure with acids including those in foods such as tomato, vinegar, fruit juice, alcohol etc.

Do not leave wet soaps or aerosol cans on marble tops as they can stain.

Do not use abrasive cleaners or scourers.

Do not slide heavy articles on surface benchtops. This may cause scratching.

Marble is porous and requires prompt wiping of spills eg oil, red wine and acidic substances such as juice to prevent stains.

## Granite Benchtops

Wash with a damp soft cloth with mild detergent and water. For stubborn stains/spills use straight or diluted methylated spirit.

Avoid the use of abrasive cleaners and scourers as they may dull the polish.

Do not put very cold or very hot items directly on the work surface as cracking may occur.

Do not place hot pans or heat-emitting appliances directly on the surface.

Always use a heat pad or a trivet.

Do not cut directly on granite benchtops, be sure to use a chopping board.

Do not slide heavy articles on surface of benchtops. This may cause scratching.

Avoid any high impact, especially to edges.

Avoid excessive weight, such as standing or sitting on top, leaning on a narrow edge in front of sinks and hotplates.

Granite is porous and requires prompt wiping of spills eg oil, red wine and acidic substances such as juice to prevent stains. Sealing is especially beneficial for tops that are used frequently, or light in colour. There are many sealers available and all work by acting as a protective barrier between spilled substances and the stone. Reapplication should be done every few months, or as required (always follow the manufacturers directions on application).

### Stainless Steel Benchtops, Splashbacks & Appliances

All grades of stainless steel can stain, discolour and become greasy.

Wash with carefully selected cleaners before soils and splatters bake on.

Avoid touching splashbacks and canopy range hoods with your fingers, fingerprints can be hard to remove.

Do not use scourers and steel wool as they will scratch the surface.

Avoid the use of abrasive or corrosive cleaning products. While cleaning, always follow the polish or brushing lines.

To avoid polish marks, do not rub excessively in one spot with strong cleaners.

Take care when cleaning stainless steel edges.

### Other Surface Benchtops (eg Corian)

Below is a general care guideline, please see your specific brand product warranty. Wash with a soapy sponge and warm water.

Tips: for coffee, cordial, food colouring, beetroot and ink stains, use an abrasive household cleaner such as Ajax and a white number 448 Scotch Brite pad.

Always use a chopping board to protect benchtop surface from scratching.

Do not slide heavy articles on surface of benchtop. This may cause scratching.

Do not place hot pans or heat-emitting appliances directly onto the surface.

Always use a heat pad or trivet.

Avoid exposing to strong chemicals such as paint strippers, oven or drain cleaners.

### Glass Splashbacks

Toughened glass splashbacks must be kept clean and free of surface build-up. General household cleaners recommended for glass are suitable as cleaning agents. Sponges, chamois and cloths may be used but must be rinsed to remove all foreign particles that could scratch the glass surface. Windex and paper towel is one of the most efficient cleaning methods.

Do not use steel wool or scourer pads as they may scratch the surface.

### Warranties & Service Calls

Hastings Designer Kitchens are available for warranty and non-warranty claims. Please note that service requirements for non-warranty claims will attract a call out fee. For further information our service department can be contacted on 8552 5955. Any trades services co-ordinated by Hastings Designer Kitchens (ie plumbing, tiling, electrical) are covered by the individual contractors guarantee for work done.

Any appliances incorporated into your project will carry their own individual guarantees from the appliance manufacturer, of which it is your responsibility to complete and return. All service/warranty claims are to be made direct to the appliance manufacturer, of which the contact details will be on your appliance warranties.

# **hastings design** crafting quality kitchens to enhance living.



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