

SEAGULL CABINETS

Care & Maintenance Information

Firstly, we want to thank you for your purchase of our cabinets. You have chosen quality and style and we are happy to have you as a customer. We are sure you will enjoy both the beauty, style, and quality of your kitchen. To ensure your kitchen retains these qualities for as long as possible, please follow the guidelines below when cleaning and maintaining your cabinets. Failure to do so, may impact your Limited Warranty.

CLEANING

- To avoid damaging the finish of your cabinets, try blotting the surface when wet whenever possible.
- Use only mild cleaners with natural ingredients and avoid products with bleach and other corrosive chemicals which may harm the finish of your cabinets
- Never use abrasive, powdered cleansers or any products containing bleach – this can destroy the finish.
- Never spray cleaning products directly onto your cabinets. Apply the product to a soft, nonabrasive cleaning cloth instead.
- For routine and regular cleaning, a soft dampened cloth should be used.
- Do not use a dish cloth to wipe your cabinet exterior, since it may contain remnants of grease and detergents.
- Wipe spills immediately from any coated surface. Pay special attention to the door and drawer front components in the sink area, which is usually subjected to more water and spills.

CARE

- Avoid draping damp or wet dish towels over your cabinet doors. Over time this moisture can cause permanent damage to the door.
- Don't expose your cabinets to extreme temperature changes.
- Be careful with kettles, coffee makers, toasters etc. Unattended appliances can cause damage to your cabinetry.
- All kitchens should be equipped with a range hood to remove steam and contaminants from your kitchen.
- Always ensure your dishes are dry before placing them in your cabinets.

PROPER USE

- Be careful with kettles, coffee makers, toasters etc. Unattended appliances can cause damage to your cabinetry.
- Always ensure your dishes are dry before placing them in your cabinets.
- Never leave food packages open in cabinets. Keep food sealed tightly to avoid attracting unwanted guests into your kitchen.
- Investing in modular containers with tight seals to help organize and keep your food safe.
- Do not overload your drawers. Doing so can cause unnecessary stress on the glides and cause them to wear out or fail completely.

MAINTENANCE

- Our cabinets require very little regular maintenance. On occasion components such as hinges and glides may need to be adjusted to ensure proper operation.