

leisure coast
kitchens



AFTER CARE & WARRANTY

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MELAMINE DOORS & CARCASSES

Warm soapy water or Windex is recommended for cleaning melamine surfaces. Do not use an abrasive cleaner as this will destroy the waxy overlay and dull the surface. Regular cleaning simply involves wiping with a clean, damp cloth. For spills and stains the most important thing is to catch the stain early. Wiping it with hot soapy water is the first thing to try. Never use abrasive cleaners, wire wool scourer pads, copper cleaner pads or sandpaper on your surfaces.

LAMINATE BENCHTOPS

Avoid scourers and abrasives as they will damage the surface. Don't place hot objects, electrical appliances or pots straight from the oven or cooker onto your laminate surface. Don't cut on the laminate surface. Keep waxes and polishes well away as they dull the natural shine. Do not use strongly acidic, alkaline cleaners or bleach for normal cleaning as these might etch the surface.

LAMINATE BENCHTOPS GENERAL CARE:

- STREAKS

Streaky marks sometimes show on dark colours after cleaning. An all-purpose cleaner such as Windex spray cleaner or Ajax Spray n Wipe usually removes them. If required, dry with a scratch free microfibre cloth.

- GREASE

Using a mild dishwashing detergent in water will remove greasy marks. Dab, wait and wipe away. Finish with an all-purpose cleaner such as Windex spray cleaner or Ajax Spray n Wipe. If required, dry with a scratch free microfibre cloth.

- SPILLS

Laminate surfaces resist staining from most household chemicals. With some accidental spills however, prompt action is essential. Wipe off beetroot, grape and berry juices, first aid preparations, concentrated bleach, oven cleaners, dishwasher detergents, artificial dyes, hair colouring and solvent based pen ink immediately. Specialty glues such as Super Glue must also be removed straight away with acetone (nail polish remover). If required, dry with a scratch free microfibre cloth.

- STAINS

If the stain won't budge with Extra Strength Windex, try methylated spirits or dab the stain with a diluted bleach mixture (1 part bleach to 8 parts water); leave for 3 minutes then wash off with water and dry. Finish off with Extra Strength Windex. Only as a last resort if a stain persists try 2 or 3 rubs with a crème cleanser or white toothpaste, wash and dry. Please note that bleach or these abrasive cleaners may irreversibly damage the laminate surface. If required, dry with a scratch free microfibre cloth.

- SCRATCHES

Laminate surfaces will withstand normal wear and tear, but can be damaged by scratching or cutting with utensils, knives and unglazed pottery. Darker colours will show scratches more readily than lighter colours. In general, dark colours and high gloss surfaces require more care and maintenance than lighter colours or lower gloss colours. To minimise scratching, always place and lift objects from the surface – never drag or slide them across the surface.

ENGINEERED STONE QUARTZ BENCHTOPS

(Caesarstone, Smartstone, Quantum Quartz etc)

- MAINTENANCE

It's hard, nonporous surface makes engineered stone simple to clean. In most cases, soap and water or a mild detergent is all that is required to maintain its lustre. If required, use a non-abrasive cleaning product scratch free cream and a Scotch-Brite Blue pad. Do not hesitate to apply the necessary pressure needed to rub out any marks. Adhered materials like food, gum, nail polish, or dried paint can be scraped away with a plastic putty knife; metalmarks left by the putty knife can be removed with Scotch- Brite Blue pad. Thoroughly rinse the surface with clean water to remove residue. Engineered stone is a high quality solid non porous surface product that is resistant to scratches, heat and stain however, to prevent thermal shock, discolouration or other damages, it is necessary to use insulating pads when putting hot objects aside and not to expose the surface to open flames and prolonged contact with very hot pots. We always recommend using a hot pad or trivet, especially when using cooking units such as electric frying pans, crock pots, or roaster ovens.

- USE OF COMMON KITCHEN IMPLEMENTS

Common kitchen implements including sharp knives won't harm the engineered stone, as they are made up of pure natural quartz. Continued use of kitchen knives on the bench tops could dull the polished surface. Care should be exercised when moving heavy objects and avoid dropping heavy kitchen tools.

- REMOVING FOREIGN MATERIALS

If accidentally food, chewing gum, nail polish, paint or any other foreign matter found sticking to the top / floor, simply scrape away the same with a sharp blade or sharp plastic scraper. The metal surface used in scraping the dirt may leave grey metal marks on the surface, and ordinary scouring pads can easily remove them. Wash and rinse the surface in the normal way with water.

- EXPOSURE TO CHEMICALS AND SOLVENTS

Engineered stone can be permanently damaged by prolonged exposure to strong chemicals and solvents. It is advisable not to use hydro fluoric acid, any products containing trichloroethane or methylene chloride and paint strippers.

- EXPOSURE TO DIRECT SUNLIGHT

Engineered stone slabs when exposed to direct sunlight may result in colour change and warping, it is advisable to avoid direct sunlight over a prolonged period on the surfaces.

- MAINTENANCE OF HONED FINISH

Honed finish surfaces require additional daily maintenance and care than the polished surfaces. The area exposed on a honed finish is more than the polished surface; hence any dirt, markings and scratches would be more obvious on a honed finish surface than on a polished surface. These markings can be removed using non-abrasive cleaning products.

NATURAL STONE BENCHTOPS

(marble, granite travertine etc)

Please always refer to the stone supplier for preferred method of cleaning however we suggest cleaning regularly with common household cleaning products to help retain the natural beauty of the stone. We suggest using clean hot water and methylated spirits (10 parts water to 1-part methylated spirits) wiping the surface dry with a soft cloth afterwards to remove any streaks.

- DO NOT USE ABRASIVE CLEANERS OR CLEANERS CONTAINING GRIT -

- PREVENTING DAMAGE

DO clean surfaces with mild detergent or stone soap, DO thoroughly rinse and dry the surface after washing, DO blot up spills immediately, DO protect countertop surfaces with coaster, trivets or placemats. DO NOT use abrasive cleaners or cleaners containing grit, DO NOT expose stone counter to strong chemicals such as oven cleaners, paint removers, oil, vinegar, fruit juices or any other acidic liquid, DO NOT use the counter top as a cutting board as it can cause permanent deep scratching, DO NOT use oil-based cleaners e.g. Turpentine, Kerosene etc., DO NOT place excessively hot items on counter tops, DO NOT drop heavy or sharp objects on the counter as chips and crack cannot be easily repaired.

- REMOVING DIFFICULT SPILLS OR STAINS

Blot the spill with a paper towel immediately. Don't wipe the area, it will spread the spill. Flush the area with water and neutral cleaner or stone safe cleaner and rinse several times. Dry the area thoroughly with a soft cloth. Repeat as necessary.

- STONE PROTECTION

Natural stone benchtops have been specially sealed prior to installation to protect your benchtops. It is recommended to continue this procedure every 6-12 months to maintain the beauty of your natural bench top.

Note: Sealing does not make the stone stain proof; rather it makes the stone more stain resistant. Sealing does not prevent acid etching.

POLYURETHANE (2-PAC) DOORS

DO NOT USE ABRASIVE CLEANERS ON POLYURETHANE SURFACES.

Under no circumstances should an abrasive cleaner (or abrasive cloth or scourer) be used on polyurethane surfaces. Abrasive cleaners (such as Gumption and Jif etc) will strip the surface of gloss and instantly deteriorate the finish. Whilst polyurethane surfaces are generally resistant to solvents, we recommend against using solvent-based products when cleaning.

TIMBER AND VENEER DOORS

Avoid solvent-based cleaners (particularly aggressive solvents) when cleaning the back or face of the door or item. Normal cleaning maintenance can be done with mild soap and water. If a solvent based cleaner is used, dab the cleaner on a cloth and wipe the area, wipe off the excess and remaining cleaner with a dry section of the cloth, rinse wipe the item the item with clean water to ensure no solvent remains. Do not use an abrasive cleaner or pad, always use a soft cloth. Wipe off any spills immediately. Avoid contact with sharp implements. Do not place heaters in close proximity to Timber or Vacuum formed doors (Thermolaminated) or other items, as this can cause damage. Pull-out rangehoods must be used to their fullest extension, to avoid steam or cooking oil vapours from adversely affecting surfaces. Avoid having a hot water jug/toaster etc. in a constant position directly underneath overhead cabinet doors or end panels.

ACRYLIC DOORS

(including ULTRAglaze [Polytec] doors)

DO NOT REMOVE THE PROTECTIVE FILM. FILM MAY ONLY BE REMOVED, ONCE YOU HAVE READ THE MAINTENANCE INSTRUCTIONS LISTED BELOW AND ONLY AFTER ALL OTHER TRADE WORK HAS BEEN COMPLETED. FAILURE TO DO SO MAY VOID YOUR WARRANTY.

Your ULTRAglaze DOORS and PANELS come with a protective film. Once this film is removed it will initiate the curing process. It takes approximately 72 hours for the surface to be completely cured. For this reason, we recommend that upon removal of the protective film, lightly spray your doors with VuPlex®. Then using the Microfibre cloth, wipe the surface using a light circular motion. This will remove any residue left from the protective film, and also help the curing process.

FOR THE FIRST 72 HOURS DO NOT CLEAN THE SURFACE AFTER THE INITIAL CLEANING. CLEANING & MAINTENANCE OF ULTRAglaze to clean the ULTRAglaze surface, we recommend you continue to use VuPlex®. You can only clean ULTRAglaze with a Microfibre glass anti-scratch cloth. Use by spraying over the surface lightly, and then wiping in a light circular motion with the Microfibre cloth. NEVER use any cleaning products which are or contain:

Alcohol based, Solvent based, Abrasive Cleaners, Acetone, Paraffin, petrol, pinewood or oils & Glass Cleaner
These chemicals will damage the ULTRAglaze acrylic Surface.

VINYL VACUUM FORMED DOORS

(Thermolaminated [Polytec] doors)

Warm soapy water or spray and wipe, dishwashing liquid or methylated spirits and water will take off most marks and grease. Do not use any stronger solvents or abrasive products as this will damage the vinyl. Do not place heaters in close proximity to Timber or Vacuum formed doors or other items, as this can cause damage. Pull-out rangehoods must be used to their fullest extension, to avoid steam or cooking oil vapours from adversely affecting surfaces. Avoid having a hot water jug/toaster etc. in a constant position directly underneath overhead cabinet doors or end panels.

HINGES, HANDLES AND DRAWER RUNNERS

- DRAWER SYSTEMS, LAZY SUSAN'S, SOFT CLOSING BUFFERS, TOWEL RAILS, BINS AND HANDLES

It is recommended that the above-mentioned products be maintained with a soft cloth. We suggest you wipe gently over any interior and/or exterior surfaces with a soft, clean, damp cloth and follow by drying thoroughly with a soft, clean, dry cloth. It is advised that you do not use any abrasive or harsh cleaners on or near any of the internal hardware, stainless steel surfaces or handles.

- HINGES AND SILENT SYSTEM SOFT CLOSING BUFFERS

It is recommended that hinges be maintained with a soft, dry cloth. Hinges can be cleaned with a soft, dry cloth but you must ensure the cloth does not contain any moisture. Hettich hinges are specially protected by a thin film of high-grade oil that ensures its functionality and durability. This oil is necessary and therefore should NOT be removed with any form of detergent / anti-grease cleaner or otherwise. Hinges should be kept free from dust and moisture by using a dry cloth.

Please DO NOT use any of the following to clean hardware surfaces:

Abrasive or harsh cleaners, such as ammonia or chlorine bleach, concentrated detergents, anti-grease cleaners or solvents, metal scouring pads (these products can scratch, crack and discolour your hardware surfaces)
Please note: All items must be cleaned by hand.

ALUMINIUM & LAMINATE KICKBOARDS

Light soapy water, spray and wipe type non-abrasive cleaner can be used to clean off scuff marks on the kickboard.

GLASS & MIRROR SPLASHBACKS

Clean the glass or mirror with Windex or half methylated spirits and half water mixture with a clean cloth and a lint free fine cloth or scratch free microfibre cloth.



LEISURE COAST KITCHENS WARRANTY

All materials used by Leisure Coast Kitchens Pty Ltd in the manufacture of cabinetry are of premium grade and to approved building standards. Leisure Coast Kitchens Pty Ltd warranty includes joinery, cabinets, laminate benchtops and glass splashbacks against faults in materials for a period of seven years from the date of installation, during which time any faulty components will be replaced at no cost to you.



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