



### Care and Maintenance Guide

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Founded in 1985, over 35 years of experience is behind every product we install. Woodsmiths of Muskoka has built a reputation on quality craftsmanship and exceptional service. We have stood the test of time. Now let's make sure your cabinetry does too. Following these simple steps will keep your finished piece looking like new for many years to come. Thank you for allowing us to be a part of your project. We stand behind our product and installation services. If you have any questions or concerns regarding our products please do not hesitate to contact us.

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## Preventative Maintenance

### ***Routine Care***

Dust, fingerprints, cooking fumes, etc. accumulate on any finished surface. None of these contaminants will harm our finish; however they should be periodically removed to restore the finish to its original luster. These contaminants need to be removed correctly to avoid dulling or scratching the finish. Everyday cleaning of your cabinets and hardware can be performed using a solution of warm water and mild dish detergent applied to a damp microfiber cloth (packaged dusting sheets are not recommended). Remove all soap residues and dry surfaces immediately after. Do not use a dishcloth to wipe your cabinets - it may contain remnants of grease or detergents. Do not use waxes, polishes (such as Pledge), strong detergents, ammonia solutions, bleach, oil-based products, and abrasive cleaners (brass and silver cleaners are not recommended for use on your hardware). Though our finishes are very durable, prolonged use of harsh chemicals may damage your finish.

Extra care is required when cleaning glass doors. Spray an ammonia-free glass cleaner on a clean microfiber cloth or paper towel before applying to glass surface. Do not spray cleaner directly on the glass – this can cause damage to the cabinet finish and seep behind mullions.

### ***Shelf Capacity and Rotation***

Recommended maximum loading for shelves is 15 lbs per square foot and 65 lbs per drawer. Avoid door-mounted storage accessories unless the cabinet has specifically designed for this feature. Once every six months, remove, clean, and flip your shelves. This will extend the life of your shelves and help prevent warping and sagging.

### ***Heat and Steam Damage Prevention***

Heat and steam can damage many components of a kitchen. When cooking always turn on the vent on your range hood. When using heat and/or steam-producing appliances such as toasters, crock pots, kettles or coffee makers, always pull them out toward the edge of the countertop so they are not directly below the upper cabinets - this will prevent damage to cabinets' finish. The heat generated when using an oven's self-cleaning feature is much greater than during normal cooking. If this heat escapes from the oven, it can damage your cabinets. To minimize the risk to your cabinets pull out your oven by approximately eight inches and remove cabinet doors and drawers adjacent to, or directly above, the appliance before using its self-cleaning feature.

### ***Water Damage Prevention***

The finish is durable and resistant to most household spills. However spills, including food, water or other liquids can cause permanent discoloration or damage should be wiped up promptly to avoid any potential problems. Avoid draping damp or wet dish towels over the doors of cabinets. Over time, this moisture can cause permanent water damage to the door. Extra attention is required around susceptible areas such as sinks, dishwashers, waste bins and food preparation areas.

### ***Humidity and Sun Exposure***

Excessive prolonged exposure to direct sunlight, high temperatures and high humidity can cause damage to both the finish and material itself. These should be avoided as much as possible. Exposure to direct sunlight tends to darken the color of natural wood products. Sunlight can also fade painted or laminated surfaces.

Excessive humidity levels may affect the wood and could cause warpage, swelling, and/or shrinkage of the cabinet doors. To reduce this risk avoid sharp changes in temperature, we also recommend keeping relative humidity in your home between **40%** and **50%**. All wood products need low stable moisture conditions in order for the joints to remain tight.

## Materials

### Stained Wood

Nature creates, but never duplicates – no two pieces of wood are exactly alike, even from the same tree. Due to the difference in natural colour and grain, each piece of wood will react differently to the finishing materials used (colour may vary even within the same component). Wood characteristics (grain patterns, knots, mineral deposits etc.) are natural occurrences in wood surfaces and are considered to be part of the wood's inherent beauty. Some wood species will darken naturally with age.

### Lacquered MDF

Our MDF (Medium Density Fiberboard) cabinet doors are finished with a premium pigmented, post-catalyzed system that produces a highly durable finish with exceptional resistance to water and wear. In the event that a colour outside our standard selections is chosen, we will produce a custom colour match which is very close to the original sample – custom colour matches may not be identical.

### Quartz

In most cases, soap and water or a mild detergent is all that is required for cleaning quartz countertops. Do not use abrasive cleaners or pads (steel wool). Thoroughly wipe the surface with clean, damp cloth to remove residue and dry with soft, clean cloth. To remove hard water deposits, use a wet cloth with a mixture of one part vinegar to three parts water. Dry the area with a clean, dry cloth. Hot pans and heat producing appliances may cause discoloration or cracking. If it's too hot to touch with your hand, do not put it on your counter top.

### Butcher Block

The simplest method for sanitizing and preventing stains on your Butcher Block Countertop is to regularly remove all food waste and scrub the block with mild soap to free any stubborn particles, then towel it off to remove excess moisture. Since wood absorbs moisture quickly, avoid leaving damp cloths or spills for any prolonged period of time on the wood surface. Do not use strong chemicals or cleaning agents (including degreasers and bleach products), as they can penetrate the surface and leave an unhealthy residue.

If you have selected the Permanent Soy Finish for your top then most spills will clean up easily in this manner. If your top has been pre-sealed with Butcher Block Oil then it will need to be re-oiled at least once a month. A common misconception is that vegetable or cooking oils can be used to treat butcher block – these oils will oxidize over time and eventually spoil and turn rancid, leaving you with a sour prep surface.

### Laminate

Clean your plastic laminate countertop with a damp cloth or sponge and a mild detergent. Don't use cleaners containing ammonia, bleach, or abrasives. Wipe the countertop with clean, damp cloth and dry the surface with a non-abrasive cloth. Wipe up standing water immediately. Water that is allowed to sit on the countertop for any length of time, especially near mitre joints, can penetrate and cause the core of the counter top to swell and delaminate. Mitre joints in laminate countertops require silicone sealing once a year to maintain their water resistance. Do not place hot items directly on the laminate surface, extreme heat can cause cracking, blistering, burns, and discoloration – these are irreparable.

### Granite

Clean granite surfaces with a neutral cleaner, stone soap or a mild liquid dishwashing detergent and warm water; use a soft cloth. Do not use harsh chemical soaps or cleaners. Do not clean the surface with products containing lemon, vinegar, acids or abrasives. Granite possesses excellent wear resistance and heat resistance, but hot items may cause cracking or discoloration. If it's too hot to touch with your hand, do not put it on the countertop.

It is recommended that you seal your granite countertops at least once per year. Depending on your particular stone, sealing may be required more often. Granite sealers can be purchased at your local hardware store. Follow the directions on the product. Sealing your granite will provide more stain resistance but does not make your countertop stain-proof. Depending on the mineral content of your water supply, water spills may also leave visible markings.

## Door Adjustments

### *Door Adjustments*

Cabinetry doors can be adjusted in a number of ways to fine-tune the positioning of each door individually. The diagrams below outline a few simple adjustments that can be made to rectify simple door alignment issues. Over time, as a building settles, doors may become misaligned, adjustment of these doors are considered routine maintenance. Adjustments can be made using a #2 Pozidriv screwdriver, or alternately, a #2 Phillips screwdriver.



### *Door Removal and Soft-Close Operation*

Cabinetry doors can be removed from the cabinet as required. The soft closure hinges in your cabinetry can be adjusted to alter the rate of closure on all doors. Please note that bi-fold corner cabinet doors will not feature a soft-close device.

