

DYNAMIC MANUFACTURING

Cabinet Cleaning Guide

You have invested in new beautiful custom cabinetry; you would want them to remain as beautiful and new for as long as possible. Here are a few tips and guidelines to insure long life for you cabinets.

For Regular Cleaning:

A soft cotton cloth dampened with warm water should suffice for this to clean your cabinets. When a deeper clean is required you can use mild hand dishwashing liquid mixed with warm water. After cleaning always wipe all surfaces with a soft, clean, dry cloth (if soap was used wipe cabinets with a fresh, clean damp cloth before this step).

For Regular Dusting:

Use a clean, soft lint-free cotton cloth for regular dusting. Packaged dusting sheets are not recommended. Do not use pre-moistened dusting sheets or aerosol products made for dusting.

For Splatters and Spills:

Clean splatters and spills immediately. Permanent discoloration or damage can occur to your cabinets finish if substances such as; food, water, other liquids, oil or grease are left for prolonged periods of time.

For Cleaning Glass Doors:

Please take extra care when cleaning glass doors. Spray an ammonia-free glass cleaner on a clean, soft, lint-free cloth or paper towel. Do not spray cleaner directly on the glass. Doing so could allow the cleaner to seep behind the window dividers and cause damage.

Avoid Waxing and Polishing:

Waxing and polishing your cabinets is not recommended. Over time, waxing and polishing compounds may build up on the surface of your cabinets and cause a hazy, streaky or even yellowed appearance. This wax build-up is also very difficult to remove.

Avoid Damage Caused By Moisture:

Avoid draping damp clothes or dishtowels over cabinet doors. This moisture can cause permanent damage such as peeling and discoloration to the cabinets finish.

Avoid Damage Caused By Heat:

The heat generated from using your oven to cook is safe to use with your cabinets. The heat generated from using an ovens self-cleaning feature is much greater than during normal cooking. It is this heat from the self-cleaning feature that can damage your cabinets. This is a rare circumstance but you can still minimize the risk by removing cabinet doors and drawers nearest the oven before using an ovens self-cleaning feature.

Following these steps will ensure the quality and longevity of your custom cabinets.