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# BOXY CABINETRY CARE & MAINTENANCE

(Revised Nov 1<sup>st</sup>, 2022)

## CABINET CARE AND MAINTENANCE

### Frequent Care:

- Wipe spills and splatters promptly and dry immediately to avoid staining or damage.
- Do not place damp cloths or dishtowels over cabinet surfaces. Moisture from these can cause damage to cabinet finish.
- Keep cabinet surfaces dry by wiping off excess moisture on cabinets in areas that experience excessive humidity.
- Be cautious of objects hitting cabinet fronts that may cause chips and scratches to cabinet surfaces.
- Monitor the special attention areas listed.

### Long-Term Care:

- Maintaining a consistent home environment by regulating temperature and humidity ensures stable and healthy conditions for cabinetry.
- Be sure to do a thorough cabinet exterior cleaning a few times a year. Cleaning small areas at a time is recommended.
- If left uncleaned, oils and contaminants can build up on frequently touched cabinet surfaces, especially around knobs and pulls.

### Maintenance:

- Touch-up finishing may be required even with our high-quality finish. Cabinets may get chipped or scratched during installation or from common items like cutlery, jewelry or fingernails. Please contact your dealer for touch-up options and recommendations.
- Adjustments to cabinet hardware may be necessary from normal use. Occasional hinge screw tightening or door/drawer alignment may be required. Please contact your dealer for adjustment options and recommendations.

**IMPORTANT: Improper cleaning, care and maintenance may cause permanent damage to cabinetry.**

## AREAS TO PAY SPECIAL ATTENTION

**Sinks:** Cabinets around the sink area require extra attention because of the proximity to water. Farm and apron sink cabinets are especially prone to water exposure. Be sure to dry promptly to prevent damage.

**Self-Cleaning Ovens:** Extreme heat from the self-cleaning feature can result in damage to surrounding cabinetry. To minimize the risk of damage, remove cabinet doors and drawers closest to the oven before using the self-cleaning feature.

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**Countertop Appliances:** Avoid placing small kitchen appliances where heat and steam is directed onto cabinetry. Small appliances such as instant pots, coffee makers and crockpots create heat and steam and can cause permanent damage.

**Trash Units:** Trash pull-outs are one of the most used cabinets in a kitchen. Periodically wipe down the pull-out and check for chips or scratches on the cabinet finish.

**Dishwashers:** During the cleaning process, dishwashers generate heat and steam that can be directed onto surrounding cabinetry. Be sure to dry promptly to prevent damage.

**Cooktops:** Cabinetry can be exposed to heat, humidity and cooking splatter around cooktops. To avoid staining or damage on surrounding cabinetry, promptly wipe clean and dry.

## **MAINTAINING YOUR HOME ENVIRONMENT**

### **Humidity and Moisture:**

- Humidity and moisture are enemies of cabinetry, causing them to shrink, swell, crack or warp if not properly maintained.
- Kitchens and bathrooms should be well-ventilated to exhaust excess heat, humidity and contaminants.
- Indoor relative humidity should have a range of 35% to 50%.

### **Sun Light:**

- Ultraviolet (UV) rays in natural sunlight affect the color appearance of your cabinets.
- Wood and painted finish colors can fade, darken or discolor if exposed to prolonged direct sunlight.
- “Mellowing” is the natural color change in wood caused by exposure to bright light and sunlight.

### **Temperature:**

- The temperature inside your home should be within a range of 60°-80° Fahrenheit.
- Extreme changes to indoor temperature cause materials to swell or shrink, resulting in damage to cabinetry.
- Extreme heat from the self-cleaning oven feature can potentially damage surrounding cabinetry.

**IMPORTANT: Exposure to extreme humidity, moisture and temperature will cause permanent damage to cabinetry.**