

Cabinetry Maintenance and Information Guide





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Congratulations on being the proud owner of a new Synergy Kitchen.

We trust you are already enjoying your new kitchen and will share good moments with family and friends for years to come.

To help protect your investment, we've included some tips for keeping your kitchen at its best for years to come. You'll be pleased to know that your purchase also comes with a limited lifetime warranty against manufacturing defects. Refer to the Warranty Document for your full coverage details.

Should a problems arise, please contact Synergy Kitchens at 604-740-5181 for customer care.

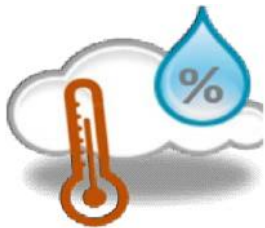
Again, thanks for choosing Synergy

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Cabinet Maintenance

Do

Control humidity



30-45%

Cleaning



Use mild soap and damp cloth

Maintenance



Use touch up sticks

Day to day



Immediately wipe spills

Don't

Heat and Steam



Avoid heat and steam

Cleaning



Avoid harsh chemicals

Cleaning



Avoid abrasives materials

Cleaning



Avoid excessive water



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Preface

Effects of structural changes in your new home:

It is normal for a new house to settle after construction. This settling may affect your kitchen cabinets and counters. Doors may go out of adjustment and caulking joint may separate. Doors can be re-adjusted by following the instructions included in this package.

Ambient environment:

Smoke, sunlight and humidity can cause damage to cabinetry. High humidity may cause doors to warp, low humidity may cause shrinking or cracking.

- In the winter, keep the relative humidity in your home in the range of 30-45%. Lower humidity levels may affect your health and cause things made of wood to shrink. Excess humidity can cause condensation on windows and damage the surrounding wall. When using a humidifier, follow the manufacturer's instructions.
 - Relative humidity levels should not exceed 60%



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Caring for cabinets and doors:

General:

Synergy Cabinet uses a state of the art water based finish for all wood products. This greatly reduce VOC emission in your home as well as in the manufacturing process.

Cleaning:

Use mild soap (dishwashing soap such as “Sunlight”, “Palmolive” or “Dawn” to name a few) with damp cloth to clean cabinets and doors. Wipe dry after washing. Avoid using harsh chemical cleaners such as bleach, ammonia, and paint solvents. This cleaning method applies for all Wood, Thermally fused melamine, laminate, Acrylic doors.

**DO NOT USE EXCESSIVE WATER NOR LEAVE WATER ON
CABINET AND DOORS.**

**NEVER USE SPRAY WAX, WOOD WAX, WOOD REGENERATIVE
PRODUCTS (such as “Pledge” or “Jigaloo”). These products will
affect most cabinet finishes and WILL VOID WARRANTY.**

If a small scratch is noticed, Synergy recommends immediate touch up with wax pencils or touch-up pencils. This can be purchased from Synergy. Please contact us at.

Caring for counter tops 1:

Laminate Countertop:

Never place hot pots or dishes directly from oven to unprotected laminated counters. Extreme heat will cause the laminate to crack or blister. Never put hot pots or dishes directly on laminated countertops, although medium heat may not affect the laminate it may reactivate the contact adhesive and cause delamination.

Avoid cutting directly on plastic laminated countertops. Use a cutting board. This will protect your countertop as well as your knives.

Never let water or other liquids sit on the surface of the countertops. Although the laminate is water resistant, it is not waterproof. After cleaning wipe down countertops especially at joints to dry the surface. Joints and finish ends are highly susceptible to water damage as they offer a point of entry.

Avoid locating coffee makers, steamers, kettles in joint areas. Water that infiltrates counters will cause the substrate to expand leading to a larger point of entry for water infiltration.

**PLASTIC LAMINATED COUNTER TOPS ARE NOT WARRANTIED
AGAINST WATER DAMAGE.**



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Caring for counter tops 2:

Solid Surface countertop:

Start with Common Household Cleaners

For most residues, all you need to clean your Solid Surface® countertops is warm soapy water, ammonia-based household cleaner, or a dedicated countertop cleaner. Do avoid window cleaners, however, as they can leave a waxy build-up that dulls the surface.

Keep Your Countertops Dry

Film will build up on countertops if water is left to dry on the surface. This film will dull the countertop surface, making the finish appear blotchy and uneven. To prevent film build-up, it is very important to wipe the countertop completely dry immediately after spills and cleaning.

Some colors of Solid Surface may require more frequent cleaning to maintain a uniform finish. Darker colors tend to require more attention than lighter colors. Over time, even with proper care, your countertop will acquire a sheen. Dark colors may show light scratches more readily. But rest assured — restoring your countertops to their original glory is an easy process.



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Preventing Heat Damage

While Solid Surface solid surface is heat resistant, as with all countertop materials, it is important to minimize direct heat exposure to protect your surface and investment.

IMPORTANT- DO NOT PLACE HOT POTS OR PANS DIRECTLY ON THE COUNTERTOP SURFACE.

Always use heat trivets or pads when placing hot objects on any surface. Always use a trivet under portable heat-generating appliances, such as a toaster oven. Allow cookware to cool before placing it into a Solid Surface® sink.

Preventing Other Damage

In most cases, Solid Surface counters can be repaired if damaged. Be sure to follow these guidelines to help you prevent any permanent damage to your Solid Surface countertop.

Avoid getting strong chemicals, such as paint removers, oven cleaners, etc., on your Solid Surface® countertop. If a spill does occur, promptly flush the surface with water to fully rinse off the chemical. Do not cut directly on Solid Surface® countertops. Use a cutting board.

Boiling water alone will not damage your Solid Surface sink. However, it is a recommended practice to run cold water from the faucet while pouring boiling water into the sink.

Caring for counter tops 3:

Quartz countertop:

Quartz has a hard, nonporous surface, making it simple to clean. In most cases, soap and water or a mild detergent is all that is required to maintain its luster.

If necessary, a non-abrasive cleaner such as Vim Oxy-Gel or a mild degreaser can be used. Adhered materials like food, gum, or nail polish can be scraped away with a plastic putty knife. Thoroughly rinse the surface with clean water to remove residue.

Caring for counter tops 4:

Granite countertop:

One of the biggest fears people may have about natural stone is the maintenance it requires. With the public increasingly turning to the use of natural materials in the home, granite has become the countertop of choice for today's home owners. Synthetic solid surface materials are no match for the richness, depth, and incredible performance of real granite. By choosing a granite countertop you not only give your kitchen everlasting performance and beauty, but you also increase the value of your home.

The diamond-like hardness of granite makes it virtually impervious to abrasions, stains and heat. It's important to note that granite won't stand temperature stress such as fireplaces where the stone expands and contracts in very short period of time. The seams, however, will prevent cracks. Do not place hot pans or other objects directly on your countertops. This may cause discoloration (mainly in dark granites) and/or cracking. Always use a protective barrier between any hot object and granite such as trivet or mat.

Do not stand, kneel on or sit on your countertops, as they could crack or break.



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Basic Cleaning and Maintenance

You'll find caring for your natural stone is easy. Warm water, mild dishwashing liquid, and soft clean cloth are generally all that's needed to maintain your granite countertop surface. The best care you can give your natural stone is preventive care.

Avoid using cleaning products with any kind of acid or abrasive; they may cause de-colorations or scratches.

Granite countertops are surprisingly resilient to stains like citric acid, coffee tea, alcohol, or wine, and virtually impossible to scratch. However, as a preventive measure, wipe up any spills on the countertops within a reasonable amount of time and do not let liquid sit on the countertop overnight. It is important to note that granite is most prone to staining by oil. Be careful not to place any pots or frying pans with oil traces on the bottom on the countertop surface. Blot oil and acid spills as soon as they happen, and clean with mild soap and warm water to avoid any harm to your countertops.

If the oil stains remain, there is a special cleaning procedure for the removal of deep-seated, time-set dirt and grime. A general poultice with baking soda and water is the best remedy. First, moisten the surface of the granite with the same liquid that made the paste. Then apply the poultice paste to the granite surface about ½" thick. Tape plastic sheeting over the poultice area, and allow it to sit for 48 hours. Remove the poultice with a spatula, rinse the cleansed area with clean water, wipe off excess water, and allow the surface to dry.

Granite tends to attract soap scum. Rinse with hot clean water on a regular basis and use a paper towel to dry. Another way to remove lime build up, soap scum, stains or dried spills, is to use a straight razor blade in a gentle scraping motion. Do not use lime removal products or cleaning products that contain ammonia, as this will affect the seal on the stone. For stubborn stains you can also use dry steel wool grade 00, or a no-scratch Scotch Brite pad to try to remove them.

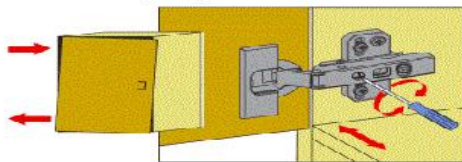
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Drawer Adjustment: Blum Movento

https://www.youtube.com/watch?v=UbA8_V2L_4s

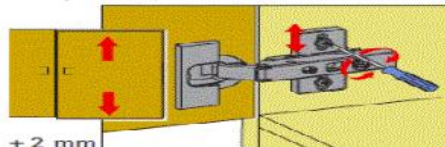


Overlay adjustment



Turn screw clockwise:
Door overlay decreases (-).
Turn screw anticlockwise:
Door overlay increases (+).

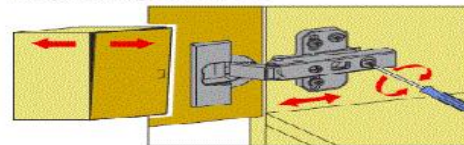
Height adjustment



± 2 mm
Using height-adjustable
mounting plates makes it possible
to align the exact door height.

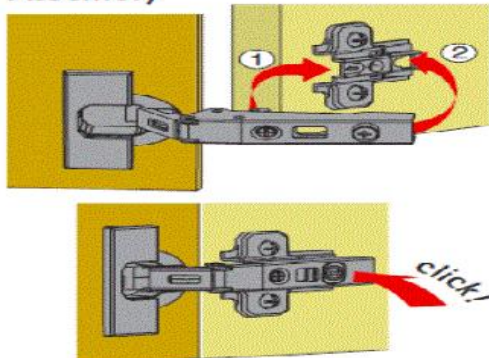
Door Adjustment:

Depth adjustment

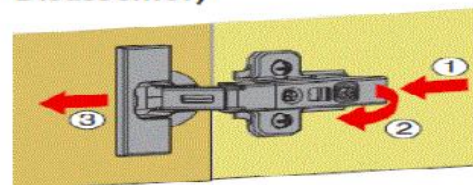


Direct, variable depth adjustment
with the eccentric screw

Assembly



Disassembly





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General Information:

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Notes: