



# CABINET CARE INFORMATION

---

## IMMEDIATELY FOLLOWING INSTALLATION

Clean all surfaces with a clean, soft, damp cloth and dry immediately with a clean, soft, dry cloth.

---

## CLEANING WOOD SURFACES

To maintain the beauty of your wood cabinets, simply care for them as you would any fine furniture. Lanz Cabinets uses state of the art ultraviolet-cured finishes and quality lacquers, which do not require wax. But, should you decide to wax your cabinets, use a wax that does not contain cleaners. Apply with a clean soft cloth and buff with a clean dry cloth.

### Light cleaning

Wipe the cabinet surfaces with a clean, soft, damp cloth and dry with a clean, dry cloth.

### Heavier cleaning

Mild soap and water may be used to clean oil, grease, or other material from wood surfaces. All soap residues should be rinsed by using a clean damp cloth. Immediately dry with a clean dry cloth.

### Importance of drying

Failure to dry your cabinet may result in finish damage and possible damage of the underlying wood.

---

## CLEANING THERMOFOIL, PET PLASTIC, AND MELAMINE SURFACES

Doors and cabinets with laminate or PET plastic surfaces are manufactured using materials that are designed for easy care. Years of service and beauty can be maintained by the following easy care suggestions.

### Light cleaning

Clean all spills immediately using a clean soft cloth dampened with clean water, dry immediately.

### Heavier cleaning

Oils, grease and other soils that do not clean with water may be removed using a solution of mild soap and water. The surface should be rinsed immediately with a clean, damp cloth and dried thoroughly.

---

## MAINTENANCE

As with any working part, our hinges or drawer guides may become loose over time and therefore should be checked periodically and tightened as necessary.

---

## SCRATCHES OR NICKS

These may be hidden using a touch-up furniture polish or marker on shallow scratches, or by using a color matching wood tone putty on deeper scratches or nicks. Buffing with a light coat of wax will aid in blending into the surrounding area.

---

## AVOID

### Excessive moisture

Quality furniture such as these cabinets cannot withstand constant washing or exposure to water. Avoid hanging dishtowels over doors or placing coffee makers where steam vents directly onto cabinet surfaces. Constant dampness next to dishwashers, sinks, and toe-kick areas can cause finish damage and possibly damage the underlying wood if not dried as it occurs. Immediately dry off any areas where water has spilled. Keep all surfaces dry.

### Harsh Cleaning Agents

Nitrogen-containing compounds, such as ammonia, can damage the finish of your cabinets. Avoid exposing your cabinets to these and other potential sources of nitrogen-containing agents: ammonia-based cleaners, polishes, and floor waxes. Do not wipe your cabinets with a dishcloth as it may contain soap, detergent, grease, or other household chemicals that may damage the cabinet finish. Avoid using detergents, strong soaps, or abrasive cleaners and pads, as they may be harmful to the finish.

### Wax

While spray waxes may temporarily increase the sheen of your cabinets, the build up will eventually need to be removed. Removal may damage the finish. Do not use any wax on thermofoil doors or laminate surfaces.

---

## LOADING YOUR CABINETS

### Shelving

When our cabinets are mounted by a Lanz Cabinet installer or mounted according to our instructions, each square foot of shelf will safely hold up to 25 pounds but not to exceed 450 pounds total weight per cabinet, when applied slowly, over five minutes.

### Drawers

The Kitchen Cabinet Manufacturers Association (IKCMA) tests drawers and drawer guides with 15 pounds per square foot of drawer load and operates the drawer repeatedly (25,000 cycles) to test for durability and load handling capabilities. The drawers and guides we offer at Lanz Cabinets are designed to meet or exceed these specifications. Please see your chosen guide for actual details and limitations.

---

## CLEANING PLASTIC BREADBOARDS

Concealed white plastic breadboards are non-porous which makes them safe for food handling. Designed to be washed in the dishwasher for cleaning and sanitizing. We recommend that you remove the breadboard from the dishwasher before the drying cycle to prevent the board from warping. Stand the board on end to dry. To avoid trapping moisture in the cabinet, make sure it is completely dry. For deeper cleaning, deodorizing, and whitening, make a paste made from equal parts of baking soda, salt, and water and scrub.