



LAVAREDO
HOME & KITCHEN

care and *maintenance*

SIAM ART MARBLE CO., LTD.

13/6 Moo 19 Bangpleeyai, Bangplee,
Samutprakarn 10540, Thailand.

T: +66 (0)2 382 5205-8. F: +66 (0)2 382 5209

preventative maintenance

+ cabinets

Cabinets should be treated like fine furniture. A few simple steps will not only extend the life of your custom kitchen but also keep it looking like new. Use a clean, microfiber cloth for regular dusting (packaged dusting sheets are not recommended). Clean your hardware with a solution of warm water and mild dish detergent applied to a damp microfiber cloth (brass and silver cleaners are not recommended). Dry your hardware and surrounding area immediately.

Shelf Capacity and Rotation Recommended maximum loading for shelves is 40 kg per square meter and 30kgs 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.



+ appliances

Appliances and Heat/Steam Damage
Heat and steam can damage many components of a kitchen. When cooking always turn on the vent on your range hood or over-the-range microwave. Avoid placing hot items or electric appliances directly on the countertop, use protective insulating. 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, edging, and doors.

care and maintenance

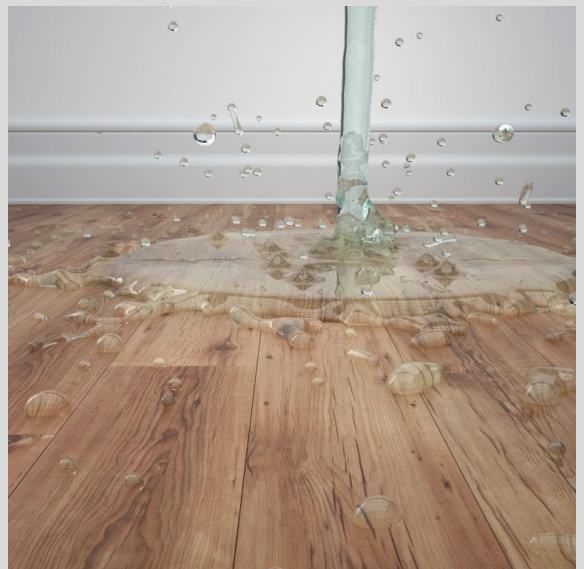
+ sunlight exposure

Sunlight Exposure Consider the use of blinds or shades to prevent discolouration of your cabinetry. Exposure to direct sunlight tends to darken the color of natural wood products. Sunlight can also fade painted surfaces, laminated surfaces and surfaces.



+ water damages

Water Damage Quickly cleaning spills and splatter prevents damage caused by prolonged exposure. Prolonged exposure to spills, including food, water or other liquids can cause permanent discolouration or damage. 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 cans and food preparation areas.



doors and panels

lacquered MDF

MDF (Medium Density Fiberboard) cabinet doors are finished with a water-based tinted lacquer coating. This finish is very durable, but improper care will cause premature wear.

Routine Care Tinted lacquer may be cleaned with a solution of warm water and a small amount of mild dish detergent. Wipe clean with a soft cloth dampened in the water/detergent solution, followed by a clean, damp microfiber cloth to remove any soap residues and dry immediately with a soft cloth to avoid streaking - give special attention to areas around the sink and dishwasher. Do not use a dishcloth to wipe your cabinets - it may contain remnants of grease or detergents. Avoid cleaning with products containing bleach, ammonia or silicone. Though this finish is very durable, repeated use of harsh chemicals may damage your lacquer finish.



Heat, Steam and Humidity Caution must be used when dealing with heat or moisture around MDF products. Steam, water or heat that comes close to or in contact with the product can cause multiple issues. Kitchens by Lavaredo will not warranty failures of this nature. Care must be taken when using toasters, portable grills, kettles, coffee makers and other heat/steam generation appliances to ensure that upper cabinets are not subjected to excessive heat or steam.

Water Damage Wipe up any liquid spills promptly. Avoid draping damp or wet dishtowels over the doors of cabinets. Over time, this moisture can cause permanent water damage (peeling, swelling or discoloration) to the door. Don't use too much water when cleaning. Excess water use can damage your cabinets and is not covered under warranty.

doors and panels

melamine laminated

Melamine laminated doors should be cleaned using warm soapy water or an all-purpose, non-abrasive cleaner with a dampened cloth. Avoid using a sponge on high gloss coatings as these can sometimes leave residue streaks on the surface. Instead a soft damp cloth with an all-purpose surface spray should be used. Never use steel wool, scourers, dry cloths or rough products on any doors or panels as they will leave scratches on the surface.

Do not use a saturated cloth, harsh chemicals or thinner based cleaners. Stains should be attended to immediately and will generally wipe off if attended to straight away. For tougher, older stains use an undiluted commercial non-abrasive cleaner to soak for a few seconds and then clean with warm soapy water. Always test the cleaning product first on an unexposed area of the door or panel to ensure it will not damage the surface. If doors are gouged, chipped or scratched, try touching up the damaged area with a close matching coloured marker by rubbing it into the scratch or gouge and blending it into the door.



aluminum glass frame

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. Don't use cleaners containing sodium hydrochloride, phosphoric acid or sulfur.





countertops

marbles and granite

Marble and Granite is a 100% natural product, with every stone having its own unique qualities and characteristics. These range from natural pitting to areas of crystal deposits embedded within the stone as well as the stone's unique motion and patterns, therefore it is not always possible to be matched across a joint or corner area. All these qualities give stone its original character and uniqueness. The seams in your granite countertop have been joined together with an epoxy and are totally water proof. Never kneel, sit or stand on your countertop as this may cause cracking and will void the warranty.

Routine Care Clean stone 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. Too much soap will cause streaks and leave a film. Wipe the surface thoroughly with warm water and soft cloth. Do not clean the surface with products containing lemon, vinegar, acids or abrasives.

To remove stains and spills use a paper towel to blot the stain as quickly as possible – avoid wiping a spill as it will cause the stain to spread. Avoid leaving even a small spill, because it may stain and spread. Use a household cleaner and nylon bristled brush to remove the stain. Rinse the surface thoroughly after cleaning and dry with a soft, clean cloth.

Heat Tolerance Granite possesses excellent wear resistance and heat resistance, but hot items may cause cracking or discolouration. If it's too hot to touch with your hand, do not put it on the countertop.

Sealing your Marble & Granite - It is recommended that you seal your granite countertops once per year. Granite sealers can be purchased at your local hardware store. Follow the directions on the product. Depending on the product, this process usually takes between half an hour and an hour. Sealing your granite will provide more protection from staining.

countertops

quartz

Quartz is a homogeneous and solid mineral-filled polymer material so that it is easy and convenient to care for and maintain. Simple routine maintenance is required to keep it looking new. Its hard, nonporous surface makes Quartz simple to clean. Never kneel, sit or stand on your countertop as this may cause cracking and will void the warranty.

Routine Care In most cases, soap and water or a mild detergent is all that is required for cleaning. Do not use abrasive cleaners or pads. Thoroughly wipe the surface with clean, damp cloth to remove residue and dry with soft, clean cloth.

Heat Tolerance Hot pans and heat producing appliances may cause discoloration or cracking which will void the warranty. If it's too hot to touch with your hand, do not put it on your counter top – use a cutting board or similar protective shield underneath the item.

lavastone + acrylic solid surface

Acrylic countertops are solid surface non-porous, fully manmade material with a high resistance to heat. Never kneel, sit or stand on your countertop as this may cause cracking and will void the warranty.

Routine Care In most cases, soap and water or a mild detergent is all that is required for cleaning. Do not use abrasive cleaners or pads. Thoroughly wipe the surface with a clean, damp cloth to remove residue and dry with soft, clean cloth.

Minor Damage A scratch that can be felt by touch should be addressed by a professional fabricator. Always use a cutting board instead of cutting directly on the surface. Use felt pads on canisters, pottery, etc. to prevent scratching on the surface.

Heat Tolerance Always use a hot pad or trivet with rubber feet to protect surface from heat. Hot pans and heat producing appliances may cause discoloration or cracking which will void the warranty.



Stain Removal –

To remove stains for both quartz and solid surfaces, gently rub the stained area with kitchen cleaner in a circular motion with a damp cloth. Wipe the area with a clean damp cloth or sponge to remove any residue, followed by a clean, dry cloth. Do not expose the surface to harsh chemicals, if contact occurs flush countertop with water.

Never use steel wool on your countertop. 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.

kitchen sinks

stainless steel

Any cleaning or scrubbing to remove stubborn stains inside the sink bowl should follow the direction of the grain line. Scrubbing in the same direction as the grain will blend any surface scratches. Rinse with water and buff with soft, static proof cloth for best results.

Stainless steel does not rust, however rust stains may occur as a result of other materials coming into contact with the sink allowing iron particles to bond to the sink surface. Iron particles introduced by steel wool pads can deposit rust spots. Rust spots and stains can be removed with metal cleaners.

The combined presence of iron and moisture with stainless steel may lead to staining of the sink. Chlorine bleach in high concentrations may cause pitting on the surface. The risk of damage is proportional to the concentration of the chlorine and the duration of the exposure between the sink and chlorine agent. Use vinegar and water in a mild solution to remove any mineral deposits that may have built up followed by flushing the surface with water.

granite and acrylic

When disposing of staining liquids down the drain, run the water to dilute their potency.

To remove any mineral deposits soak the affected area in a solution of hot water and white vinegar, three parts water to one part vinegar, rinse thoroughly and dry. Always avoid the use of metal scouring pads or wire wool as they will leave a metal residue on the surface and give the appearance that the sink is stained. Do not leave any mild steel or cast iron cookware anywhere on the sink for an extended period of time, the combined presence of iron and moisture can lead to staining. Do not leave rubber dish mats, wet sponges, or cleaning pads in the sink over night as they will trap water which could lead to discolouration.

Contact with extremely hot pots should be avoided. Prior to straining boiled foods into your solid surface sink run hot tap water into the sink, this will raise the temperature of the sink and prevent a sudden change that could potentially cause cracking.



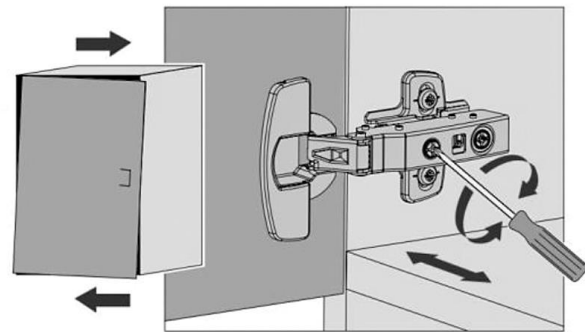
Use mild soap, water and soft household sponge. Finish cleaning by wiping down the sink with a soft dry cloth. Regularly rinse and towel dry your sink with a soft, dry cloth. Clean faucets with a mild liquid soap, promptly rinse with warm water, and dry with a clean soft cloth. Never use abrasive cleaners or waxes, chemical cleaners, alcohol, cleaning agents containing acid, polish abrasives or harsh cleaners for cleaning.

Try to avoid dropping sharp objects in your sink as they may damage the surface.

adjustments and troubleshooting

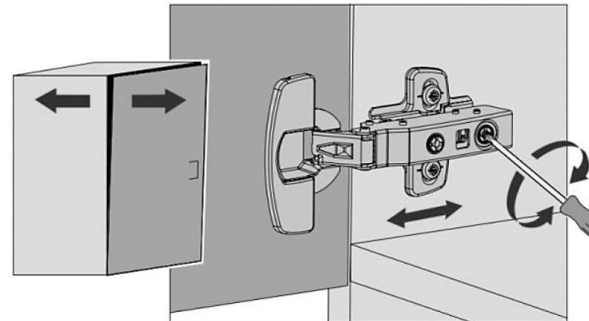
Door Adjustments Cabinetry doors can be adjusted in a number of ways to fine-tune the positioning of each door individually. The diagrams outline a few simple adjustments that can be made to rectify simple door alignment issues. Adjustments can be made using a #2 pozi-drive screwdriver, or alternately, 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 bifold corner cabinet doors will not feature a soft-close device.



**HORIZONTAL
HINGE SIDE ADJUSTMENT**

*Turn screw clockwise to move left
*Turn screw counterclockwise to move right



**IN/OUT
HINGE DEPTH ADJUSTMENT**

* Turn screw clockwise or counterclockwise to move inward or outward

reporting a concern

We are happy to discuss and review any concerns you may have about our products. You can contact the company right away. Please inform your name, phone number, your home address or the contract number (if any) with us to proceed.

Contact the company via Line @ : @lavaredodesign directly to report concerns or warranty claims. We will assess the issue and take appropriate action.

Customers who want to renovate or decorate their homes, please contact our company by phone, Line@, Facebook or come to the office in person. to give us the opportunity to serve you fully

LAVAREDO HOTLINE :

098-832-5419