



**STARMARK<sup>®</sup>**  
C A B I N E T R Y

# CABINETS CARE

**INFORMATION FOR HOMEOWNERS**

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# CABINETY CARE

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## Preventative care

We manufacture cabinets with a catalyzed conversion varnish finish, using the best material and techniques available. However, even the best cabinetry finishes are not designed for repeated exposure to water. Always wipe up food and beverage spills immediately after they occur.

Do not wax your cabinets. Do not use abrasive cleaners, powder cleaners or furniture cleaners that remove wax build-up.

Do not allow oven cleaners to touch your cabinetry.

## Cleaning

Use a damp, clean, lint-free cloth that is free of loose fibers. Cloth diapers and terry cloth work well.

Don't use a cloth that you use on dishes or countertops. It could contain detergents, residue and fibers that will harm your cabinets.

If a cleanser is necessary, use a mild, liquid, non-abrasive cleaner. Murphy's Oil Soap is a good choice. Apply the cleanser to your cleaning cloth. Don't apply directly to the cabinet.

Work in small areas so you can dry the cabinet immediately with a clean, lint-free cloth that is free of loose fibers.

## Removing grease

Use a clean, lint-free cloth that is free of loose fibers. Cloth diapers and terry cloth work well.

Don't use a cloth that you use on dishes or countertops. It could contain detergents, residue and fibers that will harm your cabinets.

Mix a solution of equal parts white household vinegar and water. This solution will not leave a residue. Dampen your cleaning cloth with this solution. Don't apply the solution directly to the cabinet.

Work in small areas so you can dry the cabinet immediately with a clean, lint-free cloth that is free of loose fibers.

## Touch up

Even with normal use, you will need to touch up cabinetry. We recommend ordering a Touch-Up Kit when you order the cabinetry. Keep it in a safe place for future needs.

## Climate control

Be aware that wood cabinetry installed in certain climates will take on or lose moisture, causing swelling or shrinkage of the components. Doors will swell in humid environments, especially, but not limited to, slab doors such as Aero, Monroe and Tempo. Cabinetry installed in humid locations requires an air conditioned environment to mitigate this issue. For drier locations, or in winter where humidity is low, a humidifier should be run to maintain a moderate moisture level in the environment. While shrinkage will not generally be as significant as potential swelling, it does occur. Please note, changes due to climate conditions are not a quality issue, and are not covered by our warranty.

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## THERMOFOIL DOOR AND FAUX INSERTS CARE

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Clean with mild soap and water, mild kitchen or glass cleaning products, or denatured alcohol. DO NOT USE ACETONE. Avoid harsh household cleaners and abrasives. Always check the active ingredients of your cleaners to be sure there are no potentially harmful chemicals.

Don't use a cloth that you use on dishes or countertops. It could contain detergents, residue and fibers that will harm the surface.

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## PUNCHED TIN AND METAL INSERTS CARE

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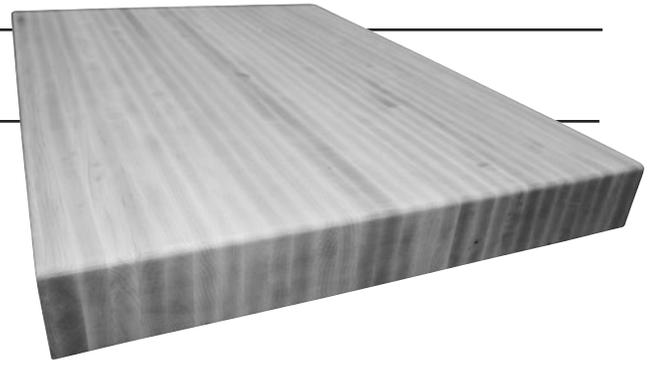
To clean panels, wipe with a soft, dry cloth. Should it become necessary to use a liquid cleaner, use only a mild, non-abrasive detergent diluted in water and wipe dry immediately. Never use waxes, polishes, or abrasive cleaners on panels as they may damage the protective coating. With proper care, your panels should keep their original appearance indefinitely.



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# BUTCHER BLOCK TOP CARE

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## Daily Cleaning

Clean only when needed with mild soap and water. Always immediately wipe off excess water left from the cleaning process. Do not expose your butcher block top to soap or water for longer than necessary to clean it. Do not use any cleaning product stronger than mild soap. Do not use abrasive cleaners or cleaning pads on it.

## Oil Treatment

Your solid maple butcher block top receives three oil treatments before it is shipped to your home. How often you have to treat your butcher block top depends on the frequency and type of use it gets in your home. When your butcher block top appears dull, it is time to treat it. To lengthen the time needed between treatments, follow the daily care instructions above.

Materials needed

- A clean dry cloth that is free of loose fibers
  - Food safe mineral oil, available at hardware stores and home centers
  - Disposable towels
1. Apply a small amount of mineral oil to the clean cloth, making sure that the oil does not saturate the pad.
  2. Using light pressure, use the cloth to spread the oil evenly over the surface of the butcher block top. Adjust the amount of oil on the cloth so that the surface of the butcher block top is uniformly covered with a light coat of oil.
  3. Maintain a wet cloth as you move across the surface of the butcher block top, working from where the last application of oil ended, working into the non-coated surface, blending the oil coverage evenly over the entire butcher block top.

4. After the entire surface has been coated with oil, use a circular buffing motion over the butcher block top to speed the drying process and smooth the surface to eliminate the need for additional sanding.
5. Allow the surface to dry for 15 minutes. Then wipe the countertop completely with disposable towels to remove any remaining finishing oil. If additional coats of oil will be required, store the clean cloth in an airtight bag to prevent drying between coats.
6. Allow 24 hours for the oiled surface to dry before exposing countertop to water.
7. Properly dispose of rags to avoid the risk of fire.

Occasionally, light sanding may be required before you apply an oil treatment. If the surface is rough from knife cuts, or wood fibers are raised, it's time to sand. When light sanding is necessary, use a fine grade sandpaper pad or a fine grit sandpaper to scour the surface of the butcher block top. Then proceed with step one.

Keep in mind:

- the more you oil treat your butcher block top, the greater its resistance to dirt and staining
- how you maintain the butcher block top during its first several months of use will determine, in large measure, the life expectancy of the butcher block top.

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# WOOD COUNTERTOP CARE

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A few simple preventative steps will keep wood countertops looking good. These tips apply to most finished wood, including furniture, paneling and wood floors.

- Make sure plants are in drip-proof pots and that their leaves do not touch finished wood.
- Always set items down and pick them up. Do not slide them across finished wood.
- Do not set synthetics, rubber or plastic directly on wood finishes. They contain chemicals that can damage the finish.

- Do not leave newspapers or other printed materials on finished wood. Inks used for printing can bleed into the finish.
- Always use coasters under drinks.
- Always use hot pads under hot items.
- Even though the finish on a wood countertop is highly water resistant, we recommend that water or food spills be wiped up immediately after they occur.

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# BREADBOARD CARE

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## Initial Oil Treatment

**Please treat your breadboard as soon as you receive it, and before you use it.**

Materials needed

- A clean dry cloth that is free of loose fibers
- Food grade mineral oil, available online and at hardware stores and home centers, for example Howard Butcher Block Conditioner
- Disposable towels

- 1.** Apply a small amount of oil to the clean cloth, making sure that the oil does not saturate the pad.
- 2.** Using light pressure, use the cloth to spread the oil evenly over the surface of the breadboard. Adjust the amount of oil on the cloth so that the surface of the breadboard is uniformly covered with a light coat of oil.
- 3.** Maintain a wet cloth as you move across the surface of the breadboard, working from where the last application of oil ended, working into the non-coated surface, blending the oil coverage evenly over the entire breadboard.
- 4.** After the entire surface has been coated with oil, use a circular buffing motion over the breadboard to speed the drying process and smooth the surface to eliminate the need for additional sanding.
- 5.** Allow the surface to dry for 15 minutes. Then wipe the breadboard completely with disposable towels to remove any remaining finishing oil. If additional coats of oil will be required, store the clean cloth in an airtight bag to prevent drying between coats.
- 6.** Allow 24 hours for the oiled surface to dry before exposing breadboard to water.
- 7.** Properly dispose of rags to avoid the risk of fire.

## Daily Cleaning

- Wipe clean **only when needed** with mild soap and hot water. Always immediately wipe off excess water left from the cleaning process. Allow to dry upright.
- **Do not** expose your breadboard to soap or water for longer than necessary to clean it.
- **Do not** use any cleaning product stronger than mild soap.
- **Do not** use abrasive cleaners or cleaning pads on it.

## Ongoing Oil Treatment

When your breadboard appears dull, it is time for an oil treatment.

- Follow the oil treatment instructions at left.
- Occasionally, light sanding may be required before you apply an oil treatment. If the surface is rough from knife cuts, or wood fibers are raised, it's time to sand. When light sanding is necessary, use a fine grade sandpaper pad or a fine grit sandpaper to scour the surface of the breadboard. Then proceed with step one of the oil treatment instructions at left.

Keep in mind:

- to lengthen the time needed between oil treatments, follow the Daily Cleaning instructions (below left).
- how often you have to treat your breadboard depends on the frequency and type of use it gets in your home.
- the more you oil treat your breadboard, the greater its resistance to dirt and staining
- how you maintain the breadboard during its first several months of use will determine, in large measure, the life expectancy of the breadboard.

