SPACE.THEORY CARE AND CLEANING

OVERVIEW

Caring for your product is simple and straightforward. While this care guide focuses on the kitchen, the guidelines apply to Space Theory products anywhere in the home.

For everyday care in normal circumstances, no special products or materials are required. When we refer to "a damp cloth", we mean dampened with water.



CARE.OVERVIEW

COMMON GUIDELINES

In the following pages we outline specific cleaning recommendations for each type of surface and material. Below are general guidelines that apply for all surfaces.

DO:

- Use a damp cloth for normal cleaning.
- For difficult cleaning of wood or laminate surfaces, use only cleaning products that are neutral PH, such as Method All-Purpose Natural Surface Cleaner or Ammonia-Free Windex.
- Treat light wood scratches with a small amount of matte Danish oil (in care kit) using a fine point brush or cotton swab. Dab excess with a microfiber cloth.

DO NOT:

- Do not use abrasive cleaning products.
- Do not use cleaning products containing ammonia or bleach.
- Do not 'oil' fronts.
- Do not use abrasive cleaning pads or materials.

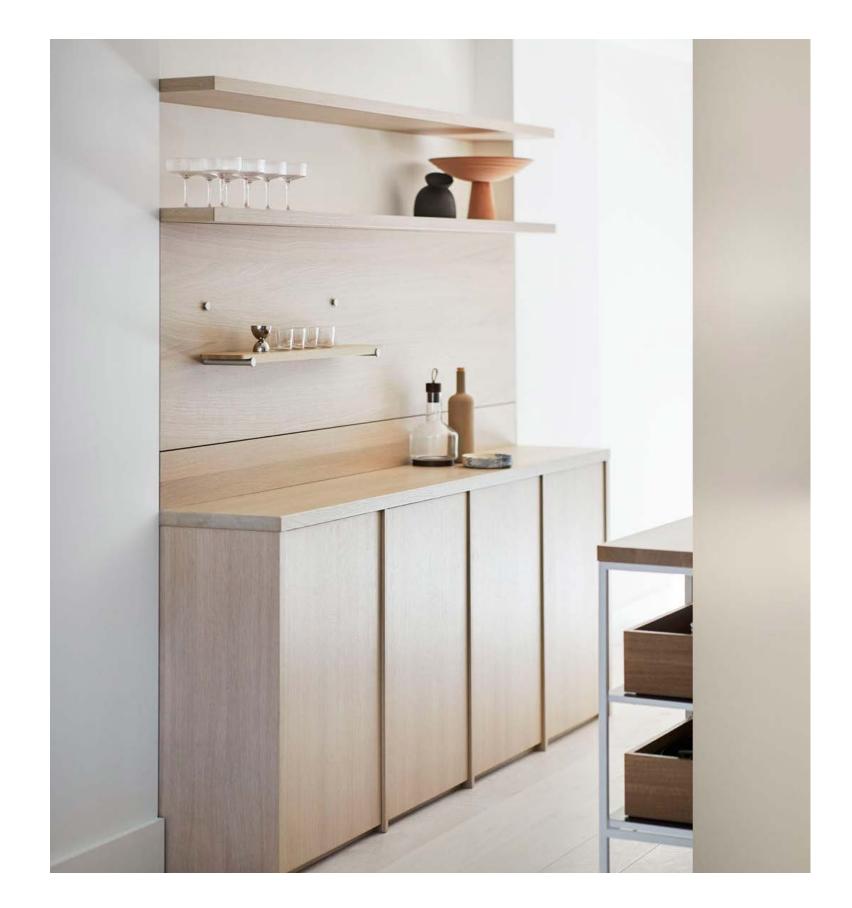


VENEER & SOLID WOOD

First 30 days: Clean with a dry, clean cloth.

After 30 days: Use a damp cloth for spot cleaning. For difficult cleaning of wood surfaces, use only cleaning products that are neutral PH, such as Method All-Purpose Natural Surface Cleaner, Method Wood For Good Daily Clean, or Ammonia-Free Windex. Treat light wood scratches with a small amount of matte Danish oil (in care kit) using a fine point brush or cotton swab. Dab excess with a microfiber cloth so that they take on the color of the surrounding wood.

Periodic maintenance is recommended on the small number of areas with high levels of exposure. A very light application of matte Danish oil on the panel edges of the dishwasher, trash unit, oven area, and sink unit is recommended every 2-3 months. If you have wall units adjacent to cooktop ventilation, a periodic application of matte Danish oil on the underside of the wall units next to your ventilation hood is recommended to keep the finish from drying, cracking or discoloring due to heat and steam that rises from the cooktop.



LAMINATE

High pressure laminate is best cleaned with a mild soap solution. Do not use household cleaners that may leave a residue.

If your HPL features a Europly core, a light rubbing of matte Danish oil can be used to prevent drying. Take care to not get oil on the HPL fronts; if you do, clean immediately with a diluted detergent solution.



COLOR MATCHED EDGE LAMINATE

Use a mild soap solution to clean all faces of the product.



LAMINATE ON EUROPLY CORE

If the edge of the product appears dry, use a light amount of Danish oil.

WORKSURFACES

Solid Surface Acrylic

For everyday cleaning use a damp cloth and any mild cleaner or a Magic Eraser. For heavier cleaning you can use a liquid abrasive cleaner like Softscrub, or dry abrasive cleaners like Mrs. Meyers Surface Scrub.

Minor scratches and scuffs can be removed by rubbing in a circular motion with a damp #7448 Scotchbrite pad. Stains occasionally appear from hard water that has been left standing on the surface. These can usually be removed with a mild abrasive cleaner or Scotchbrite pad. Deeper scratches and other damage require a solid surface professional to repair.

Avoid strong acids, like those in drain cleaner and some oven cleaners, as they can cause whitening if left on the surface for an extended period.

Do not place hot pans directly from the oven or cooktop on solid surface. Always use a trivet. While solid surface can withstand sustained temperatures up to 225, prolonged extreme heat may cause yellowing. If this does happen, generally the yellowing can be removed by rubbing in a circular motion with a damp #7448 Scotchbrite pad.



WORKSURFACES

Paperstone

While a very durable material, Paperstone will patina with age. For everyday cleaning, use a damp cloth. Mild cleaners can be used; no special products are required. Dry counter with a soft towel after washing to eliminate water spotting.

Minor scratches and scuffs can be removed with a mild cleanser and damp cloth. Use small, circular motions and moderate pressure. Do not attempt to fill or blend out surface scratches by sanding.

To restore the finish, simply apply a small amount of matte Danish oil to the entire surface, wipe off all the excess, and allow the scratches to fade into the overall surface overtime.

Deeper scratches and other damage require a Paperstone professional to repair.



METALS

Anodized Aluminum

Aluminum should be cleaned with a damp cloth. For more intense cleaning, use a window cleaner like Windex or a PH Neutral cleaner that does not leave a residue.

Powdercoated Metal

Powdercoating is extremely hard and can be cleaned with any non-abrasive cleaner traditionally used in a kitchen.





ANODIZED ALUMINUM

Anodized aluminum can be used on wall panels or a backsplash. Anodized aluminum in clear or black is also used for pulls and Opencase accessories.





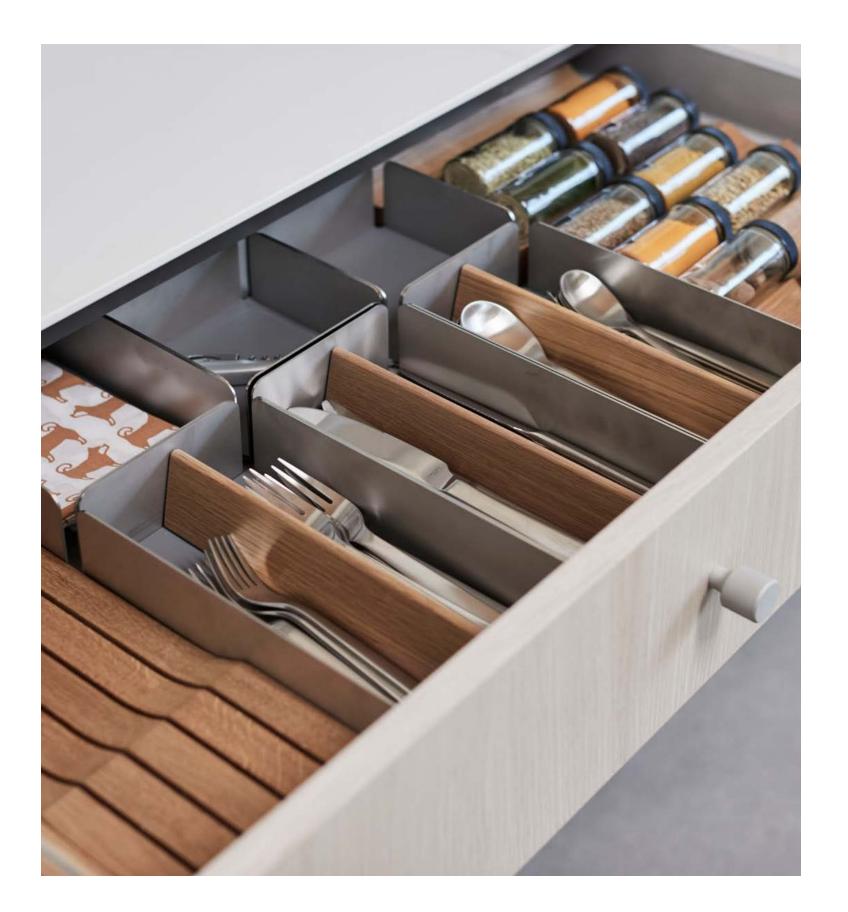
POWDERCOATED METAL

Powdercoating is used for all of our steel shelves, metal Opencase shelves and countertop supports.

INTERIOR COMPONENTS

The stainless drawer inserts are easy to clean. The silicone mats and stainless bins can be wiped clean with a damp cloth. The mat can be removed for additional cleaning if needed. Both the bin and mat are also top rack dishwasher safe.

Cutting boards, knife blocks and spice racks are made from oiled solid wood. Wipe clean with a damp cloth, and periodically treat with a small amount of food-safe oil like Tried and True using a soft rag. Immediately wipe off the excess. Leave for the recommended time to cure.



ADDITIONAL CARE TIPS

In the kitchen, there are a small number of high use, high exposure areas that call for a bit of extra attention



SINK UNIT

Check your sink plumbing periodically to make sure there are no leaks. If you find water in the sink unit, address right away to prevent structural damage. Clean the interior of the flip-down sink unit periodically to prevent build up from dish brushes, sponges, soap, etc.



TRASH UNIT

Trash areas get the most exposure to potentially corrosive substances. So, if you only wipe one area of your kitchen fronts down with a damp rag daily, make it the top and front of the trash unit.



DISHWASHER

Dishwashers release a lot of heat and steam when opened after a cycle. We recommend not opening immediately after the cycle completes, but to let it cool before unloading so the steam dissipates inside the unit. If you do need to open immediately after a cycle, pull open the door all the way so the steam and heat escape quickly.



SHELVES AND LIGHT VALANCES

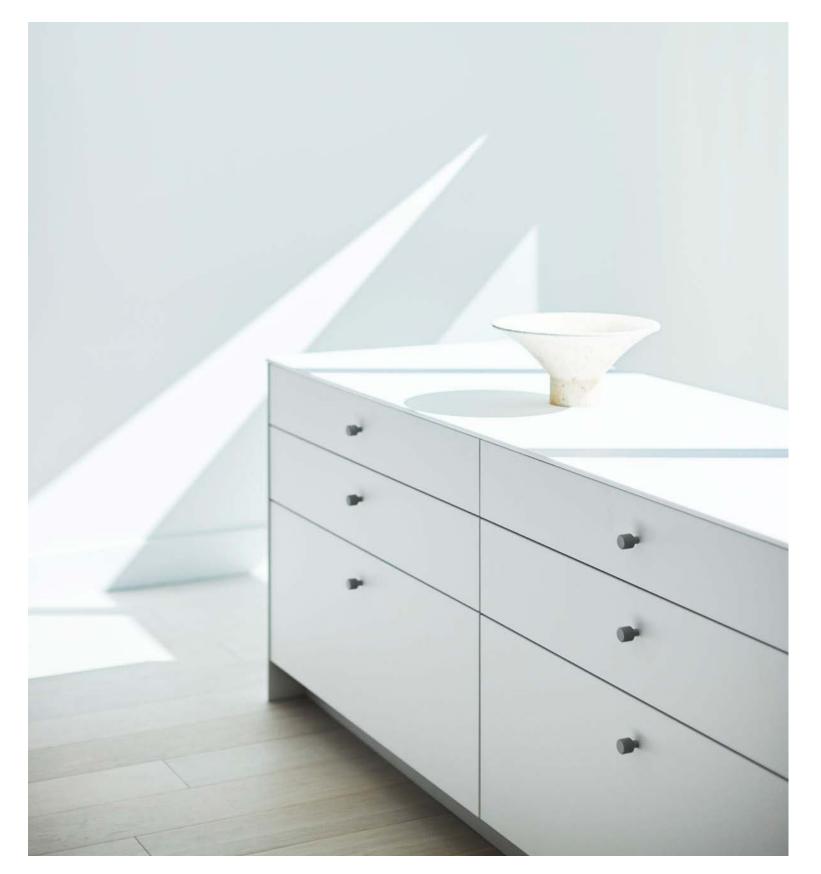
Shelves and light valances that sit in the base of wall units are removable for easy cleaning.

The laminate surface of these elements can be best cleaned with a mild soap solution.

FOR EXTRA HELP...

For any additional care and maintenance support for your Space Theory product, contact your Space Theory Designer or e-mail care@ spacetheory.com.

Any installation issues or questions can be directed to our installation support team at install@spacetheory.com.



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