

# OUTDOOR KITCHEN CARE INSTRUCTIONS

## 1. ALUMINIUM

1.1 Aluminium oxidises over time, causing a chalky, dull, milky coating to appear. This type of oxidation is normal, and not a manufacturing defect. To clean:

- (a) Clear debris from the surface with a stainless steel wire brush or soft nylon-bristled brush;
- (b) Mix 150ml mild dishwashing detergent with 4 litres clean water;
- (c) Dip a sponge into the mixture and scrub the oxidised aluminium surface, rinse and wring the sponge, wipe residual detergent clear from the aluminium. Do not allow any detergent to dry on the aluminium surface.
- (d) Allow to air dry.

1.2 If the cleaning method in 1.1 does not remove the oxidation:

- (a) Wearing gloves, apply aluminium etching cleaner with stainless steel wool (grade 0000 or 000). Use only stainless steel wool and apply only to bare aluminium. Use a sponge and clean water to rinse.
- (b) Allow to air dry.

1.3 Use a microfiber cloth dampened with denatured alcohol to remove cleaning residue and fingerprints.

1.4 Do not use strong solvents to remove sealants or other residue, these may be harmful to the life of your powder-coated surface, and damage may not be immediately visible.

## 2. GRANITE

### 2.1 Sealing

Most granite does not require sealing, but it does help the stone resist dirt and spills. A properly sealed benchtop will cause liquids to bead on the surface. Use a good quality granite sealer designed to resist water and oil based stains, and follow the manufacturer's instructions.

### 2.2 General Cleaning

Use soapy water and a clean sponge. Rinse sponge with clean warm water and continue to wipe until all residue is removed.

### 2.3 Removing Stains

Use a good quality granite stain remover, and follow the manufacturer's instructions.

### 2.4 DO:

- (a) Apply sealer around taps and sinks after benchtop is installed.
- (b) Clean spills as soon as possible.
- (c) Seal your benchtop annually. Dribble some water on the benchtop, if it soaks into the granite, it's time to reseal.
- (d) Use coasters under all glasses.

## 3. GLASS

3.1 Soap products can leave a residue and should be avoided. Use a commercial product, or one of the following homemade recipes:

- (a) 1 cup alcohol, 1 cup water, 1 tbsp vinegar; or
- (b) 1 cup water, 1 cup alcohol, 1 tbsp ammonia; or
- (c) Equal parts water and vinegar.

### 3.2 To clean:

- (a) Spray the surface with the cleaner, use a soft cloth moistened with the mixture to remove stubborn marks.
- (b) Use a squeegee to remove the cleaner, using continuous top to bottom strokes, wipe the squeegee blade after every stroke.

- (c) Use a lint free cloth or newspaper to remove any remaining cleaner from the edges of the glass.

## 4. STAINLESS STEEL MAINTENANCE

4.1 To ensure that your stainless steel maintains its lustre and appearance, it is important to carry out regular care and maintenance. Invisible airborne contaminants can lodge into the steel, allowing corrosion to develop. This can happen regardless of the stainless steel grade. Stainless steel is not warranted to be free from corrosion. However by following these instructions you can maintain the finish on your stainless steel for longer.

4.2 After each use, or monthly when not used, you should:

- (a) rinse with clean fresh water and dry thoroughly. Remove ordinary stains with mild soap and warm water. More stubborn stains can be removed with commercial grade cleaners suitable for use on stainless steel;
- (b) when cleaning off harsh stains ONLY rub in the direction of the polish lines or 'grain' of the steel. If especially rough cleaning is necessary, use 'stainless' steel wool or a nylon / plastic type scrubber. Do not use normal steel wool as it will contaminate the finish and encourage rust;
- (c) test these types of scrubbers in an inconspicuous area first as they could mark or scratch the finish. Scratches in the stainless steel only affect the appearance and in no way do they accelerate corrosion. Scratches can be blended back into the finish by gently rubbing with the grain, gradually decreasing pressure as you move away from the scratch;
- (d) finish off by applying a stainless steel cleaner polish to protect the stainless steel surface from corrosion and give it a polished shine, taking care to follow the manufacturer's instructions.

4.3 If corrosion starts, it should be removed as soon as possible to restore the integrity of the finish to original condition. Use a scrubber that is as soft as possible. Try nylon or plastic type scrubbers, and build up to 'stainless' steel wool only if necessary. Do not use normal steel wool. Test the scrubber in an inconspicuous area first to ensure that it does not mark or scratch the finish. Scrub carefully but firmly only in the direction of the polish lines or 'grain' of the surface. Any resulting scratches can be blended back into the finish by gently rubbing with the grain, gradually decreasing pressure as you move away from the scratch.

4.4 Rust prevention is a more efficient way of protecting stainless steel. Find an easy-to-apply cleaner and polish suitable for stainless steel and follow the manufacturer's instructions. Always use a soft polishing cloth to bring back to original condition.

4.5 A reduction in the gloss finish, staining or scratching on surfaces over time due to everyday use are considered normal wear and tear and not a manufacturing defect.

## 5. GENERAL MAINTENANCE

### 5.1 DON'T:

- (a) Stand on, or drop / drag heavy objects on granite benchtops.
- (b) Cut or chop directly on granite benchtops.

### 5.2 DO:

- (a) Place a hot pad or trivet under hot pans and other heat generating appliances (eg. grills, slow cookers, deep fryers) to protect your benchtop surface.
- (b) Avoid strong chemicals like paint removers, acetone and oven cleaners. If surfaces are exposed, rinse with water. Contact could cause spots that may require extensive repairs.
- (c) Use a non-acetone nail polish remover to clean nail polish marks. Rinse with water.