A guide to cleaning and maintaining your cabinets

QUETZAL®

WELCOME TO THE QUETZAL FAMILY!

We are proud of our product and design, and trust that you and your family will be, too.

Our cabinets and components have been carefully manufactured under the highest quality standards.

All surfaces of Quetzal products are easy to clean and stain-resistant.

Functional parts such as hinges and drawer slides have been subjected to the most stringent tests and are virtually maintenance-free.

Regular cleaning and care of your new kitchen is the key to retaining its beauty and functionality for many years to come. We hope you are as pleased with your purchase as we are with the opportunity to serve you.

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We encourage you to read carefully the following warnings and instructions.

Please keep this manual in a safe and convenient place, along with your warranty certificate, included at the end of this booklet. We also suggest that you record key information about your order on the last page of the manual; this information can be helpful should you wish to use the warranty or request service.

1. DOOR CARE

1.1 Lacquered cabinet doors.

Care and cleaning are essential to preserving the appearance of these lacquered surfaces.

Dust on surfaces: We recommend wiping with a soft, clean microfiber cloth; no pressure is needed.

Regular cleaning: Dip a clean flannel or microfiber cloth in cold water, wring out excess water, and gently rub the surfaces. Finally, dry with a clean, dry flannel or microfiber cloth. Never clean the entire kitchen at once; it is best to work in small areas.

WARNING!
Do not use abrasives, as they may scratch the surface. Avoid using solvents such as thinner, acetone, or similar products that may permanently damage lacquered doors.

Do not use bleach cleaning agents, Sodium Hypochlorite, ammonia, silicones, or trichloroethylene.

Never use synthetic or metallic fibers.

1.2 Wood cabinet doors

Wood is a natural product. Irregularities in its structure and coloring are characteristic and unavoidable features of this authentic material. Natural markings such as streaks, color hues, and knots are proof of the tree's origin and let you know that you are enjoying a raw, unique material from nature and not an artificial imitation.
Rest assured that these markings also have absolutely no effect on the strength and structural integrity of the wood.

Wood doors require paint or varnish application at the factory for aesthetics and protection. To a greater or lesser degree, wood absorbs these paint and varnishes depending on its hardness and species. Therefore, wood species with all finishes will undergo the natural aging process and change color over time with exposure to air and light, even if the same paint color is applied to all doors. These characteristics are an integral part of the charm and beauty of natural wood – no two pieces are alike.

However, be careful of dry air or direct sunlight on the wood doors, as this may cause cracks or sudden color changes.

Wood is a natural element and is constantly expanding and contracting, or — as the experts say — "working," with changes in the surrounding humidity. These movements, ruled by nature, therefore are no reason for concern or complaint.

Nevertheless, your geographic location or your home's air conditioning or heating systems may result in variations in temperature and humidity. You should try to avoid extreme conditions of humidity or dryness as follows:

Pay particular attention to controlling temperature and humidity levels in your kitchen, as that will prove very beneficial to your cabinetry. Relative humidity between 40% and 70% and a temperature between 50-80 degrees Fahrenheit are considered ideal conditions.

The easiest way to measure your indoor humidity level is by using a hydrometer, which can be purchased at stores selling measuring devices such as thermometers. For locations with extreme humidity, dehumidifiers can control the humidity of the environment to normal levels.

Using humidifiers or keeping potted plants inside a room can help achieve the correct relative air humidity level, especially when the outside atmosphere is dry.

In extreme climates, heating or air conditioning systems can maintain minimum temperature and humidity conditions. On the other hand, the proximity of rooms where steam is produced may exceed the recommended humidity limits.
For more details, see section 4 of this manual, **"Care to avoid water damage."**

Varnish
Solid wood and varnished wood veneer have been treated several times with polyacrylic varnish that contains factory-made protection against the sun's ultraviolet rays. These surfaces are easy to clean and highly resistant to detergents and household cleaning products.

Regular cleaning: For daily cleaning, dampen a soft cloth in warm water with a mild cleaning solution and rub gently to remove dust or dirt. Finally, dry the surface with a slightly damp cloth. Clean in the direction of the wood grain to reach the smallest pores of the wood and dry carefully.

Make sure that no water residue is left in the corners or seams.

Stubborn spots and stains: To remove ink or lipstick stains, apply white spirit to a damp cloth and rub gently over the stained area.
When finished, wipe with a damp cloth and make sure every corner of your countertop is free from water residue.

WARNING!
Never use the following to clean wood surfaces: abrasives or similar substances such as solvents, thinner, acetone, trichloroethylene, varnish remover, stain removers, pure alcohol, ammonia, metal or synthetic sponges, etc.

1.3 Melamine Doors

Care and cleaning are essential to preserving the appearance of these coated surfaces.

Regular cleaning: To clean dust, fingerprints, and kitchen grease stains, we recommend using an all-purpose cleaner or a soapy water solution that cleans without leaving streaks.

Use a clean, damp cloth that leaves no residue on the surface. Then dry with a slightly damp flannel and press it gently over the surface.

Stubborn spots and stains: To remove stubborn stains such as ink stains, apply a damp cloth with white spirit or liquid dish soap and rub gently over the stained area. Then wipe with a damp cloth, and make sure every corner of your countertop is free from water residue.

WARNING!
Never use the following to clean melamine surfaces:
abrasives or similar substances such as solvents, thinner, acetone, varnish remover, stain removers, metal or synthetic sponges, etc.

1.4 Acrylic Doors

Acrylics are considered environmentally friendly because they do not contain solvents; they have a homogeneous, non-porous surface, making them water-resistant. In addition, these doors have unmatched color stability and resistance to UV filters. Parapan and Acrylux are two high gloss acrylic sheets (mirror finish) we use for cabinet doors.

Care and cleaning are essential to preserving the appearance of these surfaces.

Regular cleaning: To clean dust, fingerprints, grease stains, etc., we recommend using a soft cloth dampened with water. Using a dry cloth press lightly to dry without leaving residue behind.

Slight signs of wear and tear can be touched up and polished directly on site.

WARNING!

Never use the following to clean acrylic surfaces: abrasives, solvents, alkaline products, or similar substances such as thinner, acetone, varnish remover, stain removers, metal, or synthetic sponges, etc.

2. COUNTERTOPS AND SURFACES CARE AND CLEANING

2.1 Granite countertops

Natural granite will not scratch easily, does not burn or become opaque, is resistant to high temperatures, and requires minimal maintenance.

On the other hand, granite, as a stone, is porous and absorbs liquids. Therefore, it is more likely to stain from liquids such as soft drinks, coffee, oil or food.

Regular cleaning: For daily cleaning, dampen a soft cloth in lukewarm water with a mild cleaning solution and rub gently to remove any dust or dirt. Finally, dry the surface with a slightly damp cloth.

WARNING!
Do not use any cleaning liquids such as bleach and oil, as granite will absorb such liquids within a few hours.

Do not pour liquids or substances that could stain the material. Abrasive products are not recommended as they could scratch the surface.

Finally, climbing on the countertops is not advisable as they may break.

2.2 Quartz Countertops

These countertops logically contain a high quartz content — over 90% — combined with advanced polymers and pigments to create a much stronger material than natural stone. Quartz, one of the hardest materials, provides superior strength and resistance to scratching, cracking, and aging. Quartz countertops do not require any special care for maintenance.

Daily cleaning is done with a damp cloth using a liquid or neutral cleaner dissolved in water. Be sure to wipe spills as soon as possible.

Regular cleaning: For daily cleaning, use a dry cloth or a multi-surface spray.

Grease or persistent stains can be cleaned using a plastic scouring pad.

For stubborn stains, scrape vigorously with a plastic scourer until the stain disappears. Then rinse with plenty of water and dry.

It is important to make sure that the detergent does not remain in contact with the quartz for long, as it could stain the color of the quartz.

Quartz surfaces resist the normal cooking temperatures of pots and pans without any damage.

WARNING!
Do not use any alkaline cleaning agents, acetone, bleach, or paint thinners, as the quartz may lose its shine after a few hours. Do not, under any circumstances, use Sodium Hydroxide. Use protective pads when setting down hot saucepans and pots on countertops to avoid damage.

2.3 Steel countertops and elements

Regular cleaning: Steel is a particularly hygienic material. All stainless-steel surfaces such as shelves, extractors, sinks, and handles should be cleaned with a common household cleaner, avoiding acids or Sodium Hydroxide.

It is advisable to use a soft cloth and always follow the direction of the satin finish to prevent scratching the steel.

There are specialized steel cleaning products sold in self-service stores for cleaning these surfaces and stubborn stains.

We recommend using a mild cleanser and avoiding the use of abrasive products.

WARNING!
Avoid using abrasive products or metal sponges, as they can ruin the surface.

Coffee stains, oxidizing objects, and salt should not be left on the surface for long periods.

Remove acidic products as they could corrode the steel.

Finally, use chopping boards to avoid scratches.

3. COMPLEMENTARY ELEMENTS CARE AND CLEANING

3.1 Aluminum doors and elements

When cleaning anodized aluminum products, wipe with a damp cloth; neutral detergents, dishwashing liquid, or glass cleaners are also advisable. Be particularly careful that the water or cleaning liquid does not penetrate the aluminum moldings to avoid damage.

WARNING!
Avoid the use of abrasive products to avoid scratches. Do not use steel wool or metal sponges.

Never use strong solvents such as thinner, acetone, or any other product containing petrol, nitro thinners, or similar products that permanently damage the surface.

3.2 Glass

Use household cleaning products or glass cleaners if the surface is not too dirty. Use a suitable product to clean heavily soiled surfaces. To remove any food residue, clean with a soft sponge to avoid scratches.

WARNING!
Never use abrasive cleaners or any other product containing petrol or nitro thinners.

Preferably, do not use solvents such as thinner, acetone, or similar products as they may be a potential hazard in the kitchen. Also, avoid using rough rags or fibers as they may scratch the surface.

3.3 Elements with chrome or brass plating

Surfaces and contours of chrome-plated handles and knobs have been treated to make them more resistant.

Regular cleaning: Use a neutral product and wipe with a soft, damp cloth. You can also use an appropriate product sold in self-service stores.

Hard-to-remove spots and stains: Remove with cleaning polish for chrome or nickel surfaces, such as that used for automobile care.

WARNING!
Never use the following to clean chrome or brass surfaces: abrasives or similar substances such as thinner, acetone, polish remover, citric acid, vinegar, or petroleum.

3.4 Wood moldings and details

Wooden parts tend to warp naturally and are therefore sealed with a hard coating of polycrylic finish. To clean these wooden elements, use soft, non-abrasive, damp cloths. Clean in the direction of the wood grain to reach the smallest pores of the wood and dry carefully to prevent water from penetrating inside the varnish and ruining the surface of the materials. Surfaces damaged by frying pans, pots, and other domestic appliances, can be repaired adequately by contacting Quetzal After Sales Service Department.

Wipe any water residue on the wood edges immediately as it may cause damage if not removed promptly.

WARNING!
Never use the following to clean wood moldings and details: abrasive products or similar substances such as solvents, ammonia, thinner, acetone, varnish remover, and metal or synthetic sponges.

Be especially careful of direct sunlight on wooden doors or dry air from central heating as this may cause cracks or color changes.

3.5 Plastic elements

Plastic materials are very convenient for maintenance, but they can chip or scratch if they come into contact with sharp or weighty elements. Take special care as contact with high temperatures (+195º Fahrenheit) can cause damage.

Regular cleaning: Use any household cleaner.

WARNING!
Do not spill liquids or chemicals that may stain the material. Wipe stains from liquids such as soft drinks, oils, or food immediately.

3.6 Range Hood Filters

Refer to the range hood manufacturer's operating manual.

Range hoods are equipped with filters that capture impurities generated during food preparation. This filter should be cleaned or changed periodically for proper operation.

As a rule of thumb for cleaning, please note the following instructions: Charcoal filters are replaced every 4 to 6 months, depending on usage.

Clean the metal filters approximately every 14 days and replace the activated charcoal filters every 4 to 6 months.

Regular cleaning: Clean the metal filters with water, soap, and a stiff bristle, non-metallic brush. To clean the filters in the dishwasher, them vertically to ensure that no food residue remains in the net.

3.7 Water purifying filters

The water purifying filter is composed of two parts: the faucet and the cartridge or filtering body. This body that filters impurities has a limited life and must be replaced every six months.

3.8 Waste Containers

Please empty your waste container once it is full. Do not overload it or push it to fit more garbage.

The hinges on the cabinets holding these containers are subject to a lot of wear and tear; we recommend oiling the hinges at least once a year.

4. CARE TO AVOID WATER DAMAGE

4.1 Relative humidity

With proper care and minimal changes from day to day and season to season, which may be due to your geographical location, your cabinetry will provide a lifetime of use and satisfaction. Therefore, it is essential to control the temperature and humidity in your home year-round with air-conditioning or heating systems.

Maintaining climate control is essential to reduce the risk of damage. Extremes in temperature and humidity can cause wood to expand and contract, swell or warp, and dry out, possibly damaging the finish of your cabinetry. Ideal conditions are relative humidity between 40% and 70% and temperature between 50-80 degrees Fahrenheit.

Using humidifiers or keeping potted plants inside a room can help achieve the correct relative humidity level, especially when the outside atmosphere is dry.

Care should be taken when using heating or air conditioning systems as they can dry out the environment. On the other hand, the proximity of rooms where steam is produced may exceed the recommended humidity limits.

For locations with extreme humidity, dehumidifiers can control the humidity of the environment to normal levels.

4.2 Toe Kicks

Care of toe kicks

These pieces can be dismounted in cases where the wall does not share the same finish as the floor; they are generally made of aluminum or plastic.

Aluminum toe kicks

Aluminum toe kick are water-resistant, so you can use as much water as you deem necessary to clean them.

Plastic, veneer, or laminate toe kicks

Clean using a slightly damp cloth and wipe with a dry cloth that does not leave residue.

4.3 Base cabinet for sink and faucets

A protective cover is commonly fitted on the floor of the cabinet, which provides protection against moisture and spills.

However, it is advisable to make sure that the installation is connected correctly and sealed to avoid possible leaks.

When dismantling the drain pipe for cleaning, always place a bucket underneath it beforehand.

Avoid draping wet or damp dishtowels or cloths over the door of the sink base cabinet. Over time, this moisture can cause permanent water damage to this door.

4.4 Dishwasher steam

When opening the dishwasher, steam escapes and condenses in the lower corner of the countertop and may cause swelling due to excess moisture.

This can be avoided by following these simple steps:

- Make sure the anti-steam filters are mounted.
- Allow half an hour after the end of the wash cycle before opening the dishwasher door to let the steam inside the dishwasher condense into water droplets and escape down the drain.

4.5 Steam from coffee pots

When using these steam appliances, do not place them under cupboards. Place them as close as possible to the edge of the countertop as the hot steam can damage the cabinet's finish, edging, and doors.

4.6 Cooking steam

When cooking, even if only boiling water, always turn on the range hood as it helps to dissipate steam and fumes that could cause damage to nearby cabinet edges and frames.

4.7 Spills from defrosting the refrigerator

Before defrosting, place an absorbent cloth so that the water coming out of the refrigerator does not damage the adjacent cabinets of the kitchen.

4.8 Corners and seams in countertops

Corners:

Do not allow water or any other liquid into the corners of the countertop; it may get into the seams and cause damage to the countertop.

Seams:
Seams are where two pieces of countertop meet. You must prevent water from reaching these points and stagnating because even if the seams are well sealed, water can seep in and damage the countertops.

4.9 Cabinet backs

Water should not seep in any way between the kitchen countertop and the wall. These accumulations of water trapped behind your cabinets can damage them.

5. EASY TO DO IT YOURSELF

5.1 Moving the shelves

The shelves can be adjusted in height. To do this, simply remove the side clips. Then insert shelf clips in the desired height and place shelves.

5.2 Hinges

The hinges stand out for their easy handling; they are made of corrosion-resistant nickel-plated steel and are practically maintenance-free. However, vertical and horizontal alignments between cabinet doors may not be correct once the cabinets have been installed due to the weight.

The hinges are adjustable so that you can correct these deviations with the use of a screwdriver.

Regular cleaning: We recommend removing dust by using compressed air after installing cabinets or granite or quartz countertops.

WARNING!

Do not allow granite or quartz dust to accumulate on the hinge system under any circumstances, as this may cause irreversible damage.

Never use abrasives, acids, chlorine, or Sodium Hydroxide.

Also, do not use cleaners or cloths as this may remove the protective coating from the hinges.

5.3 Sliding system

The sliding system has high stability and ultra-light sliding, with rollers made of high-tech plastic material; it is maintenance-free and does not cause the wear on the metal.

WARNING!

Do not allow granite or quartz dust to accumulate on the slide system under any circumstances, as it may cause irreversible damage.

5.4 Drawer sides

Drawer sides are made of epoxy coated steel or stainless steel.

Regular cleaning: Use a common household cleaner to clean the epoxy-coated drawer sides. For stainless steel drawer sides, use a soft cloth and always follow the direction of the satin finish to avoid scratching the steel.

We recommend using a mild cleaner and avoiding the use of abrasives, acids, chlorine, or Sodium Hydroxide.

WARNING!
Absolutely refrain from using abrasive products or metallic sponges as they may ruin the surface.

We advise you to avoid leaving coffee stains, oxidizing objects, or salt on the surface for long periods.

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