

General Care of foil doors and panels

Project Kitchens foil wrapped doors and panels are designed to be generally low maintenance, however we do have some guidelines for looking after them.

While our foil doors and panels are water resistant, they aren't waterproof. Care should be taken to ensure that they don't have excessive exposure to water, steam or extreme humidity.

Care should also be taken to protect doors from high temperatures - such as hot implements or heat leaks from faulty appliances.

DO NOT use any chemical substances, solvents and abrasive substances to clean the surface or the warranty will be void. Never use the following products: abrasive cleaners, Janola or similar, scourer pads, wire wool, sand paper, or solvents and thinners.

Generally you should clean doors with a warm damp cloth which has had the excess water wrung out of it, and remove any moisture remaining after cleaning with a dry cloth.

Ovens and Dishwashers

Some oven models are not fitted with a baffle surrounding the oven door. Due to this, excessive heat may be transferred to the foil doors and panels. Should the oven transfer heat greater than 70C it may cause the foil to shrink back or peel away from the door or panel. Project Kitchens have heat deflector strips for the prevention of any heat damage. Add filler panels on either side of under bench ovens and dishwashers to help protect exposed oven edges.

When designing a kitchen, care should be taken so that the foil doors / panels are not exposed to steam, direct heat or prolonged humidity e.g. hot water jugs.

Gloss and Matte door / panel protective film

Our foil wrapped doors come with a protective film. Assemble and install before removing the protective film to reduce the chance of accidental damage. The high-quality foil has a hardening time of 7 days to reach maximum durability; from the removal of the protective film.