

WARRANTY AND CARE INFORMATION

At **Monsey Kitchens**, we don't just design elegant, functional kitchens, we build them to stand the test of time. From carefully chosen materials to precision craftsmanship, every detail is considered with durability and everyday life in mind. And when your kitchen is complete, our commitment to you doesn't end, we stand behind what we build.

Our Promise to You

Your new kitchen is a space you'll use and enjoy every day, and we've made sure it's built for exactly that. To give you complete confidence in your investment, your kitchen comes with a comprehensive product warranty.

What's Covered:

- **CABINETRY:** All cabinets, panels, and doors are covered against defects in materials and workmanship.
- **DRAWERS AND HINGES:** We use high-quality hardware built for smooth, long-term use.
- **COUNTERTOPS:** Engineered stone, natural stone, and composite surfaces are covered for material integrity.
- **HANDLES AND ACCESSORIES:** Functional details are just as important, and we've selected durable, trusted components.

Warranty periods may vary depending on the product and material, but we'll provide you with a clear breakdown of coverage, along with any applicable manufacturer warranties. If anything doesn't meet our standards—or yours—we'll work with you to make it right.

We encourage you to register your project with us, so we have all the information ready should you ever need support.



SIMPLE CARE, LASTING BEAUTY

Kitchens are made to be lived in, so we've selected finishes and materials that are both beautiful and practical. A little regular care goes a long way in keeping your space looking like new.

Daily Maintenance

- Wipe down surfaces with a soft cloth and a solution of mild dish soap and warm water.
- Dry surfaces thoroughly after cleaning, especially wood and natural stone.
- Don't let spills sit for long; acidic or oily substances can stain or damage some materials over time.

What to Avoid

- Harsh cleaners (like bleach, ammonia, or acetone)
- Abrasive scrubbers or steel wool
- Leaving wet cloths or sponges on cabinet doors
- Dragging pots, pans, or sharp objects across the countertop

Material-Specific Tips

Wood Cabinetry:

- Clean with a damp (not wet) cloth and dry immediately.
- Keep out of prolonged direct sunlight to prevent fading.

Painted Surfaces:

- Avoid colored or dyed cloths that could transfer pigment.
- Touch up any minor chips promptly to protect the wood beneath.

Stone or Quartz Countertops:

- Use coasters under glasses and cutting boards for food prep.
- Avoid placing hot pans directly on the surface.

Handles, Hinges & Drawers:

- Clean with a damp cloth; avoid polishes unless recommended.
- Check moving parts annually and tighten any loose fittings.



PRO TIPS FOR A LONG-LASTING KITCHEN

A few simple habits can help keep your kitchen looking and performing like new for many years:

- **Use Your Extractor Fan:** It helps prevent grease buildup on surfaces and cabinets.
- **Don't Slam:** Soft-close hardware is durable, but gentle use will keep everything in top shape.
- **Keep It Dry:** Water can cause damage over time—wipe down wet areas after use.
- **Organize Smartly:** Avoid overloading drawers and shelves to protect hinges and runners.
- **Schedule a Checkup:** Once a year, take 15 minutes to check for loose handles, drawer runners, or sealant gaps.

Need Help? We're Always Here.

Whether you have a quick question about cleaning products or need help with a warranty issue, our team is always ready to assist. We believe service doesn't stop at installation—it's an ongoing relationship.

You'll receive a personalized care guide with your project, including instructions specific to the finishes and fittings in your kitchen.

Contact Us:

✉ info@monseykitchens.com

☎ (845) 555-1234

🌐 <https://monseykitchens.com>