

SUSTAINAPOD™

SUSTAINABLE. PRE-ASSEMBLED. MODULAR.

OUTDOOR KITCHEN RANGE FOR WEBER

CARE & CLEANING GUIDE

SUSTAINAPOD® OUTDOOR KITCHEN RANGE

We've put together cleaning and care tips to ensure your SustainaPod Outdoor Kitchen will look its best and last beautifully for years to come.

Like any other product for outdoor use, your SustainaPod Outdoor Kitchen requires care and maintenance.

MOISTURE, WEAR & WEATHER RESISTANCE

As with most surfaces exposed to outdoor conditions, some change in colour and appearance of the surfaces will occur after prolonged exposure (including light, heat and moisture).

Ensure that pooling of water on the surfaces cannot occur and allow sufficient ventilation and drainage within cabinetry.

We suggest covering your outdoor kitchen cabinetry and benchtop when not in use for prolonged periods. Damage caused by exposure to outdoor elements is not protected under warranty.

12mm Exterior Grade Board

Your SustainaPod Outdoor Kitchen cabinetry is hand-crafted using 12mm exterior grade board for outdoor use. The decorative surfaces use a UV resistant coating which is integrated into the laminate, while the black core is comprised of cellulose fibre and phenolic resin. It is a non-porous surface that is easy to clean. No lacquering or protectants are required for upkeep.

Black Core Edges

The visual appearance of the exposed black core may be refreshed as necessary by sanding and finishing with Tung or Linseed oil.

General Cleaning

Household cleaners, water or soap are highly recommended. Do not use abrasive or polishing materials. The surfaces can be easily cleaned with a dry or damp cloth and, if necessary, a mild household cleaner. Wipe damp surfaces with an absorbent cloth. High pressure water cleaning or steam cleaning of panels is not recommended.

Removal of Severe Soiling

Severely dirty surfaces or areas where normal soiling* has built up over a long period of time are easy to clean with hot water and an interior detergent or soap-based cleaning agent, applied with a sponge or soft nylon brush. Apply the diluted cleaning agent to the surface and leave it to soak for a while. Then rinse off with clean water and dry with an absorbent cloth.

**dust, dirt, coffee, tea, fruit juice, food residues, grease, soap residues, lime scale, water-soluble paints and adhesives.*

Removal of Special Staining

Solvent-based varnishes and adhesives (nail varnish, rubber stamp ink, and aerosol paint) should be removed with organic solvents such as acetone, white spirit, turpentine or petroleum. Remove wax from candles or crayons immediately with water and a mild household cleaning agent. Dried wax stains may first have to be scraped off with a wooden or plastic spatula and the remainder removed with an organic solvent. Two part paint or adhesive, synthetic resin and the like should be removed immediately with water or an organic solvent. Once these products have set, they cannot be removed without damaging the surface. Lime scale can be removed with acidic cleaning agents containing approximately 10% acetic acid or citric acid. The manufacturer's instructions must be strictly followed. Rinse surfaces and edges very thoroughly!

Evidence of severe soiling or special staining is not protected under warranty.

Lightweight PVC Foamed Panels

Your SustainaPod Outdoor Kitchen carcasses are hand-crafted from water resistant, mildew proof, lightweight PVC foamed panels.

General Cleaning

Household cleaners, water or soap are highly recommended. Do not use abrasive or polishing materials. The surfaces can be easily cleaned with a dry or damp cloth and, if necessary, a mild household cleaner.

19mm Reconstituted Stone Benchtop

Your SustainaPod Outdoor Kitchen bench tops are made of 95% natural quartz, therefore variations in colour and patterns may occur. Small surface spots and blotches are typical in engineered quartz surfaces. The high content of natural quartz makes it remarkably resilient and virtually maintenance-free. It's highly stain, scratch and heat resistant. However, no surface can be completely stain, scratch and heat proof. It requires no sealing or special cleaning products.

General Cleaning

For routine cleaning, use small quantities of non-bleach, non-abrasive cleaners together with warm water and a damp cloth or sponge. Liquid spills including fruits, vegetables, food colourings and curries, should be wiped up immediately and cleaned with a mild detergent and water immediately after detection.

Preventing Heat Damage

Protective trivets and heat pads must always be used underneath cookware such as skillets, saucepans, pots or dishes when removing hot items directly from any heat source (barbeque, cooktop) and placing onto the stone surface. We suggest covering your outdoor kitchen benchtop when not in use. Prolonged or sudden extreme temperature changes can create thermal shock cracks which are excluded from the warranty.

Preventing Scratches

The use of cutting boards and taking care not to drop or move heavy objects on the surface will help to ensure the long lasting beauty of the stone. The resilient surface has been designed to withstand normal daily use. Whilst it is resistant to scratches, cuts and chipping, do not cut directly on the surface. Scratches and chips to the edge or primary surface are not protected under warranty.

Preventing Chemical Damage

There are some strong chemicals and solvents that can cause damage to the stone. If a strong chemical or solvent with high alkaline pH levels comes into contact with your stone surface, rinse immediately with plenty of water then follow with normal cleaning procedures. Evidence of chemical damage or colour change is not protected under warranty.

Non-Corrosive Components and Parts

General Cleaning

Special stainless steel cleaner or water is highly recommended. The surfaces can be easily cleaned with lightly damp cloth; always dry the area by re-wiping. Continually remove stains as they appear. We suggest dusting regularly to avoid build-up of pollutants. Avoid contact with sharp or hard objects as this will cause scratching. Do not use steam cleaners, abrasive or polishing materials. Cleaning agents, baking powder, dishwasher additives and table salt, for example, should be stored in closed containers. The resulting vapours can lead to the corrosion of all metal surfaces.

Blum® Hardware – Hinges & Drawer Runners

Your SustainaPod Outdoor Kitchen hardware, including hinges and drawer runners, are Blum® products that are guaranteed to work perfectly for a lifetime.

An online guide to caring for your hardware can be found by visiting blum.com.au.

Stainless Steel Feet

Your SustainaPod Outdoor Kitchen adjustable feet are constructed from grade 304 stainless steel, with excellent corrosion resistance. To achieve maximum corrosion resistance the surface of the stainless steel must be kept clean by maintaining regular cleaning schedules.

For more information visit verdelife.com.au