



# KBC Care instructions

## Care instructions for worktops in general

Worktops serve for preparatory work and must therefore not be used as cutting surfaces, since knife cuts in any material and therefore also in the hard laminate coating may leave nicks. Cutting bases made of wood, melamine or granite, etc. are useful.

Porcelain and earthenware crockery has an unglazed edge underneath. Sliding it over the worktop may therefore result in slight scratches.

Hot saucepans, frying pans or other hot objects must not be placed on the worktop. Always use a saucepan stand or granite stands!

The worktops can be cared for with cleaned with common household cleaners (no scouring products!). Depending on the degree of soiling, apply the latter diluted with water. Use a soft cloth for this purpose. Remove traces of cleaning product with a damp cloth and wipe the worktop dry.

The following applies as a matter of principle:  
standing liquids on worktops, particularly on glued joints must be removed immediately.

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## **care instructions for high gloss worktops**

Handle these brilliant surfaces with care! Slight traces of use (e.g. as a result of sliding pottery over the surfaces) are more rapidly visible than on matt surfaces. These marks do not detract from the functionality of the worktop in any way.

These marks cannot be avoided and cannot therefore be considered grounds for complaint.

Wood materials – particularly high gloss – are always sensitive to heat. Hot saucepans and frying pans must therefore never be stood on the worktop. Always use a saucepan stand or granite stands!

Discoloration or changes in the surface cannot be considered grounds for complaint.

