



5 TIPS HOW TO

KEEP YOUR

KITCHEN

WELL-

TENDED

A LOT IS ABOUT TO HAPPEN IN THE KITCHEN: COOKING OR BAKING, RINSING OR WIPING. THIS QUICKLY PRODUCES HEAT, MOISTURE AND PERHAPS EVEN UNATTRACTIVE SCRATCHES. IN ORDER TO AVOID DAMAGE, IT IS BEST TO RELY ON THE CORRECT HYGIENE AND USE OF KITCHEN UTENSILS - AND ON OUR TIPS FOR KITCHEN CARE.



# #1

## PLACEMENT OF TOASTER & CO.:

Although technical equipment such as toasters and electric kettles can be easily stored under wall cabinets, they should not be used there. The steam and heat rise upwards and would permanently soften the cabinet material.

# #2

## ATTENTION, TABLEWARE:

Porcelain and ceramics often have unglazed edges on the underside – if you push the tableware back and forth on surfaces, it quickly leaves scratches. It is better to use pads and to only put down plates and cups.

# #3

## CUT-FREE SURFACE:

Another source of danger for scratches: the work surface. A cutting board or similarly thick pads prevent unattractive scratches and cuts from remaining on the kitchen surface. If the damage is done, it is already too late – because scratches can't be polished out.

# #4

## PATIENCE WITH THE DISHWASHER:

If a dishwasher is in use in the kitchen, it is advisable to keep it closed for another 20 minutes after the work has been done. This keeps the haze in the machine, which condenses inside and cannot spread in the kitchen.

# #5

## USE AN EXTRACTOR FAN:

The extractor hood in the kitchen makes the steam disappear safely and quickly. To ensure that all steams are absorbed from the pot, the extractor hood should be activated before cooking and even remain on for a few minutes afterwards.

We would be pleased to advise you personally in order to realize a kitchen entirely according to your ideas. At [www.burger-kuechen.de/kuechenplaner](http://www.burger-kuechen.de/kuechenplaner) we also offer you the opportunity to digitally create a personal kitchen concept for which you can use our tips directly!

**burger Küchenmöbel GmbH**  
Martin-Luther-Str. 31, 39288 Burg  
Telefon: +49 (0) 3921 976-0  
[info@burger-kuechen.de](mailto:info@burger-kuechen.de)  
[www.burger-kuechen.de](http://www.burger-kuechen.de)

