



AMK Kitchen Companion

Kitchen Care

Information for customers, the trade and installers

This brochure describes the typical features of materials used in kitchen installations and the required upkeep needed. The content basically provides brief and understandable information here for the purchaser.

The information also acts as a guide for kitchen sector companies. It can also be wholly or partially taken on by the AMK associate firms. Any legal liability cannot be derived from this information.



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1. KITCHEN FUNCTIONS AND USE

As with all every day objects and items, the appearance of today's fitted kitchen has changed significantly. A kitchen used to consist basically of individual items such as sideboard, cooker and sink. Kitchen work took up a large part of the day and mainly comprised cooking, clearing up and cleaning. This was due to the long time spent preparing meals then. But also contributing to this were the separate working surfaces and functions requiring a lot of moving around here and there.



Use



Care



Material

The introduction of the fitted kitchen completely revolutionized work in the kitchen. Well-placed working surfaces and functions ensure that cooking has today become a pleasant undertaking. This, in turn, has resulted in an inevitable change in the requirements placed on a kitchen. Aside from the solely “working functions”, great store is set today on pleasant surroundings.

The kitchen has been transformed from the “workshop” into where one feels at home. That is why in today’s kitchen materials are used

which once were only found in the living area. Although much improved in quality in order to stand up to kitchen requirements, these materials still need particular care, which is something we wish to go into here.



2. TIPS FOR USE

Working in the kitchen is synonymous with high temperatures, steam and moisture. Many foods also give rise to marked spots forming.

Whilst today's furniture materials are resistant to most of the demands placed on them, there are still limits associated with the specific properties of the materials. To prevent any damage to a kitchen and thus allow enjoyment of it over a long period, it would be advisable to follow a few, yet important tips in looking after your kitchen.



When cooking, regularly open the **kitchen window**.



Do also follow the **product information of the manufacturer**.

In general we deal in the kitchen with furniture components made of wood-based materials. They react sensitively to moisture. By taking extra care with moisture you prevent damage to them.

Use **the cooker hood, as a matter of course**. Before cooking switch the hood to a suitable power setting and allow to run on for a while at the end. Wipe dry any steam vapour from the cupboards once the cooking is over. Do not, if possible, use any micro-fibre cloths.

Adjust the power setting of the cooker hood to the way in which you cook and the spatial area involved. The operating manual of your cooker hood can help you here.

For improved discharging of the moisture that develops when cooking, it is advisable to follow the cleaning and care references of the hood manufacturer and either to regularly clean or replace the filters.



Avoid spilling any water. And if despite this, it still happens - wipe dry straight away the area, including any water under the coffee machine!



Only open the dishwasher some 20 minutes after the programme is over so that the steam can condense in the dishwasher. Do not open the dishwasher when washing is ongoing. Even so, should you urgently need something: fully open the dishwasher door, take out what you want and completely close the dishwasher (do not leave just ajar). **After opening, remove any steam vapour from the kitchen furniture.** The dishwasher - should it have an automatic opening function for drying - automatically regulates the steam flow rate.

Do follow the manufacturer's instructions in the operating and assembly manual.

Note:

The kitchen needs to be appropriately heated to stop hot steam (vapours) being precipitated onto the cold furniture surfaces!

Do not put **any hot pans** - without a protective underlay - **on the worktop** or on other furniture components.



2. TIPS FOR USE

Do not place **any appliance issuing steam or heat**, such as a coffee machine, kettle or toaster, **under the wall hanging cabinets**. Over time the steam and/or raised temperature will damage your furniture. Therefore, wipe-dry the steam that has settled straight away, if possible, and get rid of any spilled water. In this, do follow the instructions for use of the appliance manufacturer.



Regularly check on the **condensation discharge** in your fridge. This is to stop any clogging and overflowing condensate from damaging the furniture.



Do not cut on the actual worktop. Use a suitable **chopping board** instead.

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Stoneware dishes have a non-glazed edge underneath. That may give rise to scratches from dishes being pushed across the worktop.



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3. CARE TIPS

Primarily it is a matter of paying attention to the product information and care/upkeep instructions of the manufacturers! They may deviate somewhat from our tips below due to specific material properties.

Regularly caring for your fitted kitchen both keeps its value and considerably lengthens service life. It also keeps your kitchen in a hygienic state.

- Only use mild and water-soluble household cleaners (e.g. neutral soap) as expressly envisaged in your product information for kitchen furniture.
- Best of all use a soft, non-fluff cloth or a leather cloth. Only use micro-fibre cloths if sanctioned by the manufacturer of your kitchen. Make sure you only use completely clean cloths or rags.
- Remove all stains as quickly as possible. Spots that have just arisen can be removed much easier and usually completely.
- Thoroughly rub-dry the furniture parts that are affected straight after cleaning.



Never use solvents, scouring powder, steel wool or pan scrapers. They ruin the surface to the extent that any refurbishment may become impossible.

Do not **ever** use a **steam cleaner** or a hose.



Painted wood

Painted wood surfaces are cleaned with lukewarm water, a mild household cleaner and a slightly moist cloth. Afterwards, carefully dry the surfaces in the direction of wood structure. An undiluted household cleaner or even a glass cleaner can be used for particularly stubborn spots. Check, for safety's sake, on an inconspicuous part to see if there is any surface damage from the cleaner.

Furniture polishes - or something similar – are not suitable as care products. This is because they contain solvents and grease and frequently form a film which alters the appearance.

Waxed or oiled wood

Worktops, fronts and sides (veneered) of solid wood are treated with special oil or wax from the manufacturer. Even with this treatment, there is no full protection from spots (e.g. intensely-coloured fruit or vegetables). Clean the worktop with a mild household cleaner and also possibly with a brush. Then, thoroughly dry off the worktop. The worktop must then be re-treated with the care product recommended by the manufacturer. A solid wood worktop adjusts itself to the air humidity in the room. Avoid having standing water on the surfaces. This can cause the product to buckle and the surface to become rough.

Plastic surfaces (fronts, carcass and worktop)

Plastic surfaces vary as to type. Please therefore follow the product information of the manufacturers. As a rule, they are cleaned with a mild household cleaner and a soft cloth - then moistened with clear water and thoroughly rubbed dry. An undiluted household cleaner or even a glass cleaner can be used for particularly stubborn spots. Check, for safety's sake, on an inconspicuous part to see if there is any damage to the surface. Avoid any moisture along the edges and joints of the furniture.

“Velvety” surfaces

The special surface structure bestows a velvet effect on kitchen furniture surfaces. However, this makes them susceptible to strongly colouring liquids such as blackberry juice, tomato ketchup, red wine and even fat. They must be immediately cleaned up. It is almost impossible to remove stains completely once they have dried. Corrosive or scouring agents rub up the surface, leaving shiny spots behind.

There are various materials available for “velvety” surfaces. Therefore, do follow the manufacturers' product information.

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3. CARE TIPS

High-gloss surfaces

There are various materials available for high-gloss surfaces. Therefore, do follow the manufacturers' product information. Only clean high-gloss surfaces with a soft, clean and damp leather cloth or a soft, clean cotton cloth. Even the tiniest of dirt particles in the cloths cause scratches. In exceptional instances, such as with stubborn stains, a mild, non-scouring household cleaner can be used.

Afterwards, moisture-wipe the surface and carefully rub dry.

Micro-fibre cloths are not suitable for cleaning painted high-gloss surfaces.

Also follow the individual manufacturer's care instructions.

Natural stone worktops

A variety of materials are used. A certain ageing and visible signs of wear are normal. Do follow the manufacturer's individual product information and care instructions. Grease, oil and other commercially available liquids should be immediately removed to stop any lasting spots from becoming ingrained. Then use clear water and a clean cloth to wipe off.

Always place hot pans on a protective underlay to stop any spots forming and cracks developing.

It is wise to renew the waterproofing once a year after cleaning thoroughly beforehand.

Quarz Composite

Proper cleaning based on the manufacturer's details is what is needed for long-term continuous use. Do follow the manufacturer's individual product information and care instructions. Grease, oil and other customary available liquids should be immediately removed to prevent any lasting spots from becoming ingrained. Then use clear water and a clean cloth to wipe off.

Always place hot pans on a protective underlay to stop spots forming and cracks developing.

Ceramic

Proper cleaning based on the manufacturer's details is what is needed for long-term and continuous use. Do follow the manufacturer's individual product information and care instructions. Grease, oil and other commercially available liquids should be immediately removed to prevent any lasting spots from becoming ingrained. Then use clear water and a clean cloth to wipe off.



Solid surface material worktops

A variety of materials are used. Therefore do follow the individual product information and care instructions of the manufacturers. Grease, oil and other commercially available liquids should be immediately removed to prevent any lasting spots from becoming ingrained.

Laminated worktops

Never place damp objects (e.g. coffee machine, cleaning cloths) on worktop joints. This is to stop any penetrating moisture from causing swelling. The same applies to joints between the top surface and edge bands (e.g. solid wood edge band).

Glass surfaces

Clear glass can be cleaned with mild cleaning agents using a sponge or cloth as well as with the usual household glass cleaners. Improper use like scouring, scratching and cutting on glass should be avoided. When cutting, use a cutting underlay to avoid scratches. Do not use any silicon or acidic cleaning agents to clean glazed surfaces. Any greasy or oily substances on glazed surfaces leave behind slightly misty spots. However, these can be removed with glass cleaners.

Ceramic glass cooktops

Stains which have not become burned in can be removed with a wet cloth without additional cleaning agents. The metal abrasion of pan bottoms and scaling/water spots are removed with a stainless steel or special ceramic glass cleaner. Burned-in stains can best be removed – whilst still hot - with a razor blade scraper. Immediately remove stains left by sugar or sugary ingredients.

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3. CARE TIPS

Plastic sinks (composite material)

To clean plastic sinks, commercially available washing-up liquids or non-scouring household cleaners can be used. Stubborn stains can be treated with dishwasher cleaner. Scaling can best be removed with vinegar or de-scaling agents.

Caution: only use these agents for plastic sinks. Use on other plastic parts could result in damage.

Please follow manufacturer details!

Stainless steel

A commercially available washing-up liquid suffices for care purposes. Only for stainless steel without anti-finger protective coating: stubborn stains and water spots can be removed with a designated stainless steel care product. The manufacturers provide special cleaning and care products for both polished and brushed stainless steel surfaces.

Aluminium

Aluminium surfaces are normally cleaned simply with a damp, soft cloth. It is recommended to thoroughly dry the aluminium surface to prevent water spots developing. Use a dishwashing liquid, a glass cleaner or an aluminium cleaning product to get rid of stubborn stains. Do not use any alkaline or scouring cleaning agents!

Other metal surfaces (e.g. handles, fittings, internal arrangement systems)

If needed, the surfaces should be cleaned with a slightly moist cloth. Do not use any corrosive or scouring cleaning agents.

Cooker hoods

Along with cleaning the housing, also regularly clean the grease filter - given it is made of metal - with a detergent base or clean in the dishwasher. Fibrous web grease filters must be replaced. Change the activated carbon filter of cooker hoods in circulation air operations every 3 to 6 months. Please also follow manufacturer details!

Ovens

The inside of the oven can be most effectively cleaned with a commercially available washing-up liquid, as long as the inside is still warm and no stains have yet burned themselves in. Use a specially designated oven cleaner for stubborn stains. Please also follow manufacturer details and those specified on the cleaning agent!



Refrigerators

For reasons of hygiene, you should undertake a “general cleaning” of your refrigerator every six months. For this, firstly switch off the refrigerator, let it thaw and take out all compartments and baskets. Also remove any residue in the condensation water drain at the lower end of the rear panel of your refrigerator. The cleaning recommendation is to use a mild cleaning agent with a soft cloth.

Please also follow manufacturer details!

4. SUMMARY

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As you can see, kitchen care is not bound up with laborious work. No arsenal of chemical super-substances is needed to get to grips with spots and stains. As already described, what in most instances helps is a commercially available mild household cleaner and a soft cloth or leather. Further information on individual care for your kitchen can be found in the user instructions of furniture, appliance and accessory manufacturers.

What counts with all stains and spots is to get rid of them straight away - only then will the pleasure of owning your new fitted kitchen really last.

This AMK user information provides recommendations on cleaning and caring for kitchen furniture. They are based on laboratory tests and empirical findings and comply with the state-of-the-art. If in doubt, test whether your cleaning agent damages the surface or not on an inconspicuous place. Our user information makes no claim to being absolutely complete since new materials - which, of course, could not be considered here - keep coming onto the market. That is why we would ask you to always follow the product information and use/care references of your kitchen facility manufacturers!

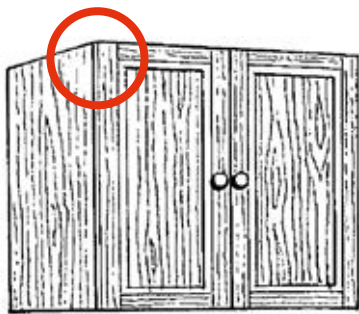
5. A SHORT MATERIAL COMPENDIUM

Solid wood and/or wood-based materials

Solid wood is a “living” material which reacts, in particular, to air humidity. It is said that wood “works”. Whilst these material-specific properties can be slowed down from surface treatment, they cannot be completely stopped. Therefore ensure that the air humidity in your kitchen is ideally between 40% and 60% (relative air humidity).

The fact of it being undercut or exceeded within just two or three days does not impact negatively. Moreover, you yourself will feel fine under this relative air humidity.

Solid wood swelling and shrinkage



▲ Projection
from swelling

▼ Offset
from shrinkage

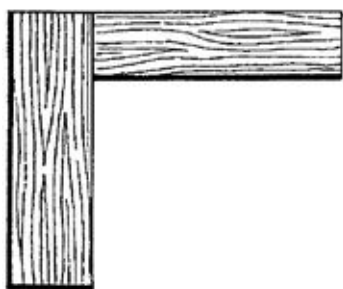


Fig. 1:
normal air humidity

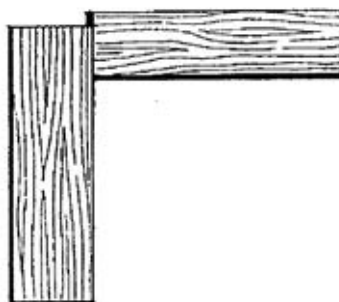


Fig. 2:
high air humidity

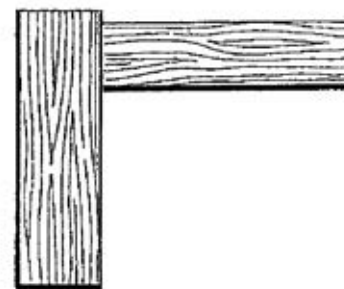


Fig. 3:
low air humidity

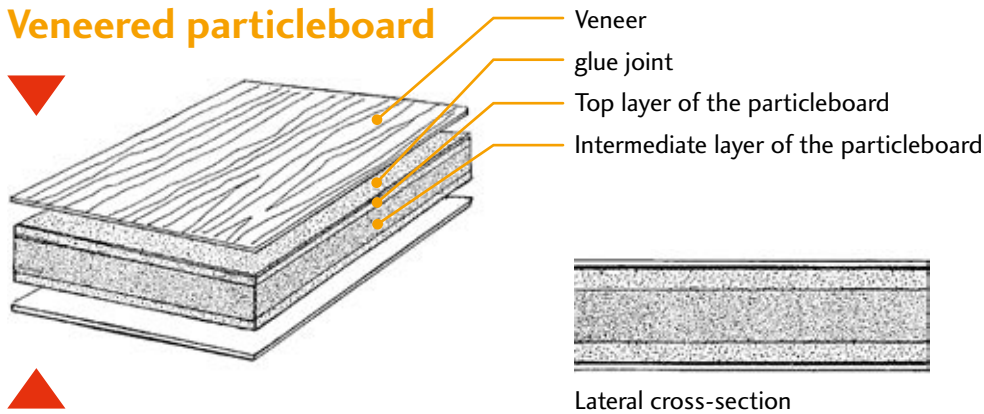
As a result of the different regions in which it grows, wood - as a pure natural product - is subject to slight colour and structure variations. That is a quality trait that solid wood enthusiasts treasure.



Venner

Veneer is thinly cut “solid wood” with a thickness of up to 8 mm. By gluing onto wood-based materials a similar appearance to solid wood is obtained as well as a reduction of susceptibility to air humidity variations.

Veneered particleboard



Wood-based materials (e.g. particleboard, HDF and MDF)

Wood-based material is the overall term for board material made of wood fibre, wood chips and veneer. Particleboard is made of wood chips glued together under high pressure and at temperatures of approx. 100° C. The intermediate layer consists of coarse chips and the top layer of fine chips. This produces a “planking effect” ensuring that the shape of the board stays stable. Particleboards are always coated on both sides with veneer or plastic. HDF (HDF = high-density fibreboard) and MDF (MDF = medium density fibreboard) are made similarly to that of particleboard. As distinct from particleboards, fine wood fibres are used here. This results in greater.

Plastics

Plastics are mainly used as surfaces of fronts and carcasses. A distinction is made between duroplastics and thermoplastics. Melamine resin is used as duroplastic. Melamine resin can be used in numerous ways. The decor can be patterned or of a plain colour. Usually having a smooth and non-porous surface, it is particularly easy to clean. Melamine resin-based laminates fulfill the particular requirements of worktops and, as such, are used in their production. Thermoplastic is used as the surface for fronts. Its advantage is that even flat profiles can be designed without joints.

5. A SHORT MATERIAL COMPENDIUM

Metals (stainless steel and aluminium)

Metals used in the kitchen are either necessary for technical reasons or serve to improve appearances. Their use is not only confined to electrical appliances, sinks, worktops, recesses, handles and plinths. Stainless steel and aluminium are most frequently used.

Paints

Environmentally compatible paint systems are used. They protect furniture surfaces and are applied as a clear coat/colour lake from matt through to high gloss or as textured paint. Metallic support materials (fittings) are also powder-coated. This entails dry paint powder being “burned onto” the support.

Oils and waxes

Oils and/or waxes are used with solid wood and veneer to produce special surface types. Emphasis is given to the natural wood structure with no sign of a surface coating. However, this surface type is susceptible to spots given the lack of a protective coating.

Glass worktops

Glass is used to accentuate appearances. It is also heat-resistant and easy to clean.

Natural stone

A hard stone (such as granite) is mainly used as the natural stone for worktops. As each natural stone worktop is an individual entity, there are colour and structure differences between them. The capillaries that always arise to some degree and the minute/fine cracks and joints of the various hard rocks make factory waterproofing a necessity.

Whilst waterproofing delays liquid absorption, it does not prevent it. The vapour diffusion capacity remains largely intact. Any waterproofing undertaken on a natural stone should be renewed over time and depends on the natural stone used and the degree of utilization. To be expected is a slowly proceeding form of patination (signs of wear). Specific information on this can be had from the worktop manufacturer.



Quartz Composite

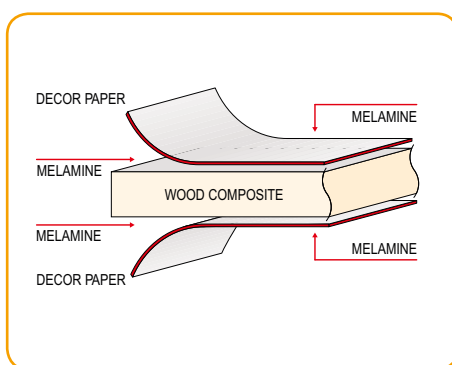
Quartz composite for worktops is a high-tech material. Quartz composite is made up of various materials (about 93% quartz and 7% binder, mineral flour and other additives). It is available in many variants. Each top is cast as an individual item. As a rule, quartz composite worktops are produced and certificated for direct contact with foodstuffs in acc. with VO (EC) No. 1935/2004 and VO (EU) No. 10/2011. A typical property of quartz composite materials is the presence of dots and/or pigments and pore spaces. Thanks to an effective surface density, no upkeep of quartz composite is necessary - cleaning will suffice. However, no upkeep does not mean that it is self-cleaning.

Ceramic

Ceramic is made of natural, carefully selected raw materials (clay, feldspar, quartz sand, minerals). Thermal sintering (over 1200° C) turns ceramic into a product with a very high physical-mechanical scratch resistance. Its degree of absorption is practically zero and thus water-impermeable and non-susceptible to liquids. The material does not release any pollutants and is ideally suited for direct contact with foodstuffs. Another benefit for its use in the kitchen is the fact that ceramic is temperature-proof and easy to clean. Ceramic requires no upkeep /care. However, no upkeep does not mean that it is self-cleaning. It can resist practically all the usual chemicals found in homes. Ceramic is permanently colour-proof and relatively resistant to abrasion. Typical is the presence of dots and/or pigments.

6. WHITE FRONT NOT THE SAME AS A WHITE FRONT – A BRIEF MATERIAL STUDY

Kitchens are made up of many structural and component parts. Considerable importance is attached to the appearance of the kitchen front, symbolizing, as it does, the overall impression of the kitchen design. But what do the numerous technical terms mean which are used in sales talks or in a supply offer? Your technical consultant will be happy to explain them – the most important vocabulary is set out here:

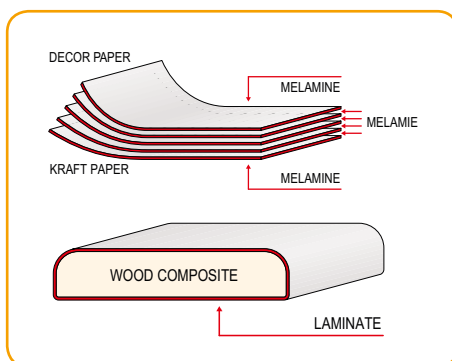


1. Melamine fronts (direct coating)

BENEFITS: Melamine fronts make possible a wide variety of decors either of a plain colour or printed in wood decors. The resultant materials are relatively low in price, easy to clean and extremely robust and thus represent the optimum kitchen furniture material.

FIELD OF USE: Front and carcass material.

PRODUCTION PROCESS: “Melamine fronts” involve resin-soaked decor papers being attached under pressure and temperature at the top and bottom onto wood composite boards (chipboards or MDFs) in a single production process. Hot pressing causes the melamine resin coat between paper and board to melt, thus creating an irreversible connection. Structuring agents in the press affect the surface. This may contain fine structures for excellent wood reproductions from the surface feel angle.



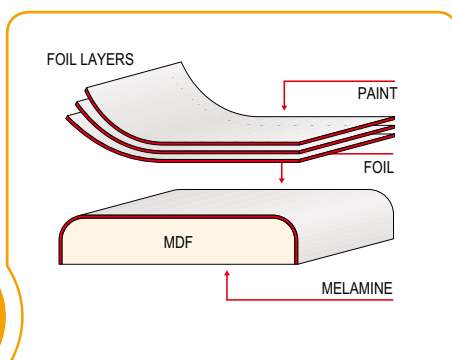
2. Laminate fronts (two-part job)

BENEFITS: Laminate fronts are extremely robust, easy-to-care-for and of the post-forming type and thus jointless both vertically (front) and horizontally (N-edge of the worktop). The surface is multi-layered and thus thicker than melamine fronts. As a result, the material is harder, with no pores and even more robust than melamine or directly coated material. There is also the scope to shape edges in a joint-free manner - referred to as “post forming”. This involves applying compression moulding and thermal radiation to shape the laminate around the rounded or profiled edge.

FIELD OF USE: Front and worktop material

PRODUCTION PROCESS: In a dual production process, several melamine resin-soaked decor and kraft papers are compressed into laminate and fitted onto wood composite boards (chipboards or MDFs). The laminate thickness is up to one millimetre.

Here again, structuring agents in the pressing plate ensure that surface effects (from bright to structured) are realised.



3. Foil fronts (smooth or profiled, e.g. paint laminate)

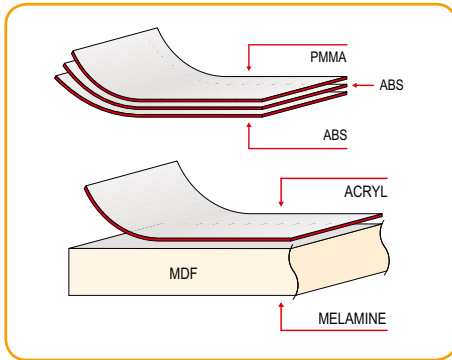
BENEFITS: Foil fronts are resistant to conditions prevailing in the kitchen. They cannot be beaten as regards price/performance. They are thus an attractive visual alternative to wood and paint fronts.

FIELD OF USE: Front material.

PRODUCTION PROCESS: Here a number of polymer material layers are hot-pressed and then painted and stamped. A wood composite board – usually an MDF – is covered with this polymer foil to the exclusion of any restoring forces (no “dimpled skin”) across its whole area and at the edges.

The front back is usually designed in plastic.



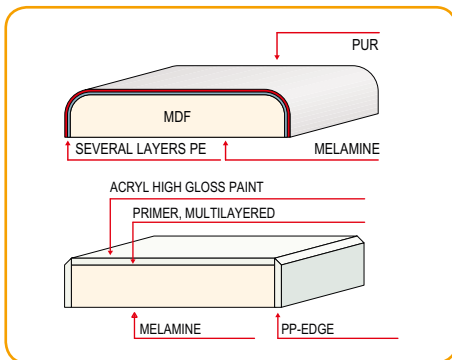


4. Acrylic fronts

BENEFITS: Acrylic fronts have a very high gloss level and a considerable gloss depth. They resemble real glass but are nevertheless lighter, lower-priced and re-workable with normal wood tools. Excellent metallic effects can be created with acrylic fronts. Ease in caring for them is shown by the fact that minor scratches can be easily touched up with a polish.

FIELD OF USE: Front material.

PRODUCTION PROCESS: Several layers of polymer plastics produce a material with a thickness of up to a millimetre. The top layer is either of acrylic, PMMA or plexiglass. The material is bonded onto a melamine-coated MDF across the whole of its surface.

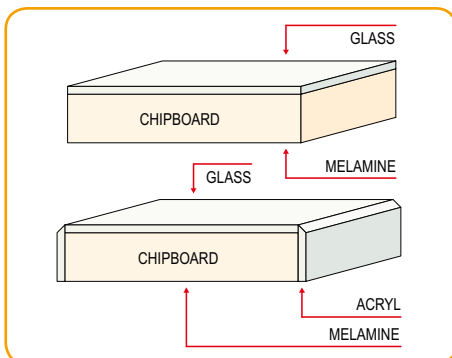


5. Paint fronts

BENEFITS: Paint fronts can be manufactured in a great variety of colours - either in matt or in gloss. They are vibrant from the material aesthetic viewpoint, hard-wearing and easy to clean.

FIELD OF USE: Front and surrounding materials.

PRODUCTION PROCESS: In the case of paint fronts, the MDF as base material with a melamine back is firstly cut to size and shaped. Several layers of priming or polyester paints are applied as filler, smoothed and hardened.

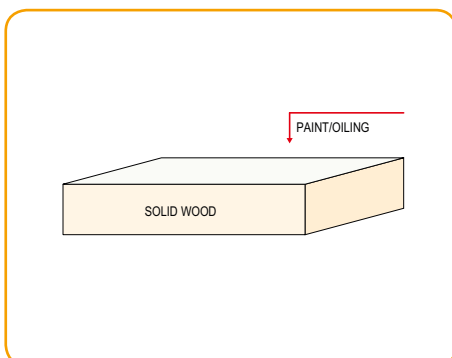


6. Glass fronts

BENEFITS: Glass fronts really catch the eye, are of a high-grade gloss and extremely robust. The glass panel can also be painted on the back or digitally printed beforehand and provided with a blocking primer.

FIELD OF USE: Front, recess and worktop material.

PRODUCTION PROCESS: The base material is a wood composite board on which a safety glass panel is usually bonded. Often a surrounding acrylic edge (PMMA or even Plexiglas) is fitted for lateral edge protection. Production and processing entail very high costs.



7. Solid wood fronts

BENEFITS: Solid wood fronts - the ultimate in naturalness. Wood is a naturally growing raw material. It retains its natural beauty and individuality when provided with a resistant paint finish or an oil coating. Each front is unique and incomparable.

FIELD OF USE: Front and surrounding materials.

PRODUCTION PROCESS: Frame sections mainly consist of glued solid wood (glulam). The filling and the drawer front sections are veneered over. To ensure that frame and filling look roughly the same, the frames at the front

and back are veneered over. The basic material is very expensive and, as such, is in the top price category of the model groups.

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7. THE WORKTOP – BASIS OF MUCH OF THE WORK IN THE KITCHEN

It is very much the worktop which dominates the overall impression of a kitchen. This, in turn, comes from its design-filling function and size. It is literally both the surface area where most of the meals are prepared and where practically all the work in the kitchen is done. Thus all the worktop materials need to fulfil the requirements placed on hygienic surfaces given direct contact with foodstuffs and, at the same time, be both resilient and hard-wearing. These materials range from natural stone and quartz composite through to ceramic, stainless steel, glass, solid surface and laminate through to solid wood.



Solid surface material

Solid surface materials have a pleasant surface feel. They not only look good but are also extremely versatile. The material consists of an acrylic mass, minerals and pigments and can be processed as wanted and without joints. Many colourings are available.

Ceramic

Ceramic is the oldest synthetic substance known to man. The sintered natural raw materials have such a high density that they meet maximum hygienic requirements even when constantly used on a daily basis. There are practically no limits to the colouring aspect. The special surface feel makes this material especially interesting.



Laminate/Wood composite

A wood composite board forms the laminate base. The special decor paper is responsible for uni-tones, wood imitations and fantasy decors with their own surface feel. Special surface embossing, e.g. the trendy “rough saw”, is highly effective in continuing the look of the furniture fronts.





Solid wood

Solid wood is one of the finest and most valuable materials that nature has to offer. The material is optically warming to the eye and generates a cosy atmosphere. A good and certificated wood grade brings about a particularly high quality rating and a unique natural worktop.

Natural stone

Natural stone is a unique, naturally growing material. Thanks to its excellent properties such as extremely high grades of hardness, a high thermal stress capacity and scope for various types of natural colouring, this material is also highly suited for the considerable demands placed on it in the kitchen. Looking at the matter geologically, there are - aside from granite - a host of other rocks such as basalt, quartz, anorthosite, diorite, syenite, gabbro, slate and many more.



Quartz composite

Quartz composite is extremely resilient. It consists of both natural materials (usually up to 93% quartz) and partly bio-resins. The extreme colour diversity means it can cater for practically every colour design request. The polished, hygienic surfaces are inspected for direct and everyday contact with foodstuffs and are pre-eminently suited for this. (Ask for test certificate!)

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Glass

Glass has a majestic and elegant impact. Technologies have now advanced to the stage that allows printing techniques and paint finishes to produce images and coloured effects on the back of the glass.



Stainless steel

Stainless steel worktops now have a professional look even with a long service life behind them. Special-purpose coatings ensure that the material is scratch-resistant and retains its attractive appearance over a considerable period.

NOTES



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There are other materials used in the kitchen which have not been handled here. Therefore always follow the “product and care/upkeep information” of the manufacturers. In this way no damage will occur to your kitchen when using and caring for it!

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