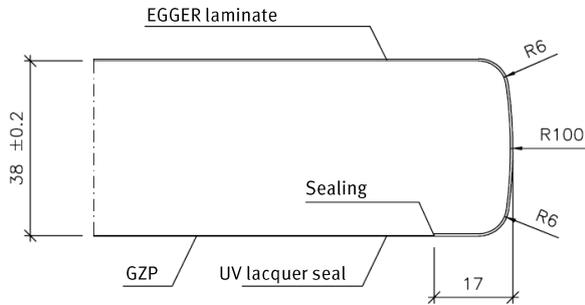
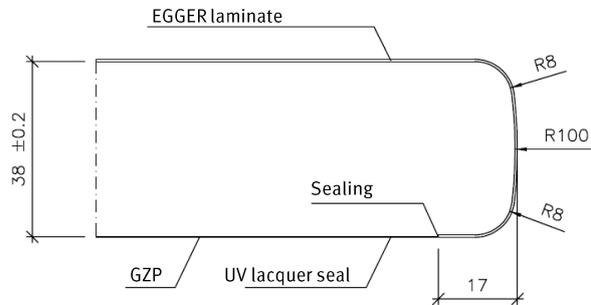


MODEL 301/6



MODEL 301/8



Care and cleaning recommendations

Due to their resistant and hygienic dense surface, EGGER worktops do not require any special kind of care. The surfaces are generally easy to clean. As a general rule, dirt and spilled substances such as tea, coffee, wine etc. should be cleaned immediately as the cleaning effort increases if they are left to dry. When necessary, cleaning should be done with non-aggressive agents. In particular Cleaning agents must not contain any abrasive components, as they may adversely affect the gloss level or scratch the surface. Due to everything from light and fresh to severe and stubborn stains being possible in daily use, which are caused by the most varied substances, correct cleaning is important.

The following instructions should be observed in daily use:



Placing burning cigarettes on the laminate surface leads to surface damage.
Always use an ashtray.



Laminate surfaces should not be used as a cutting surface as this can also leave cutting marks on highly resistant laminate surfaces. **Always use a chopping board.**



Placing hot cooking utensils such as saucepans and frying pans directly from the hob or oven onto the laminate surface should be avoided as, depending on the heat exposure, a change in the gloss appearance or damage to the surface can arise.
Always use heat resistant mats.



Spilled liquids should always be cleaned up immediately, especially in the areas around cut-outs and joints as prolonged exposure to some substances may cause a change in the gloss appearance of the laminate surface.

These recommendations apply especially to matt and gloss laminate surfaces. These have a distinctive look and feel but have a greater tendency to show wear and tear.

For further information please refer to the following data sheets:

- Care and cleaning recommendations EGGER laminates
- EGGER laminates with ST9 perfect matt surface structure
- EGGER products with surface texture ST30 Gloss finish

This technical data sheet has been carefully drawn up to the best of our knowledge. The information provided is based on practical experience and in-house tests and reflects our current level of knowledge. It is intended for information only and does not constitute a guarantee in terms of product properties or their suitability for specific applications. We accept no liability for any mistakes, errors in standards or printing errors. In addition, technical modifications may result from the continuous development of EGGER worktops, as well as from changes to standards and public law documents. This technical data sheet is not an instruction for use and not a legally binding document. Our General Terms and Conditions apply.