

BRIBUS RECOMMENDATIONS FOR USE

Bribus kitchens are made for years of cooking pleasure. Careful maintenance will extend your kitchen's durability. Below you will find some simple but effective tips to help you get the most out of your Bribus kitchen.

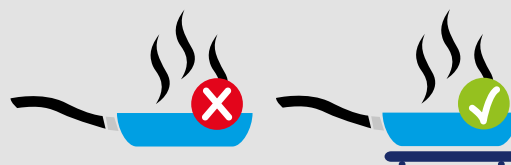


MOISTURE? ADDRESS IT RIGHT AWAY

Prevent accumulations and rings by avoiding any moisture on the countertop. Wipe immediately with a soft cloth. To avoid extensive exposure of cabinets to steam, do not place an electric tea kettle below an upper cabinet.

A LITTLE EFFORT PREVENTS DAMAGE

Do not place a hot pan on your countertop. Always use a trivet or hot pad to avoid damaging the countertop.



PREVENT SCRATCHES USE A CUTTING BOARD

Prevent scratches on the countertop by always using a cutting board when slicing.



AVOID SCRATCHES PICK UP YOUR PANS

Do not slide or rotate pans on your countertop. Doing so can damage both the countertop and your pans.



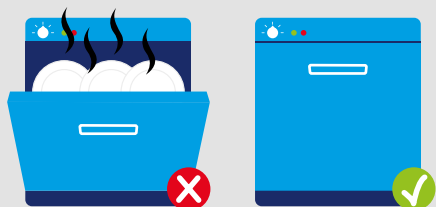
CLEAN WITH CARE

Do not use corrosive or aggressive (scrubbing) substances when cleaning the countertop. Clean your countertop with a soft cloth or sponge to avoid scratches while cleaning.



PREVENT INSTEAD OF REPAIR

Avoid cleaning with excessive amounts of water. Using a wet cloth on your kitchen cabinet door can also cause damage.



DISHWASHER DONE? KEEP IT CLOSED

It is preferable to keep the dishwasher door closed after the program has finished. After all, steam inside the dishwasher aids the drying process, while outside it can damage your kitchen.