

Un-finished Timber Worktops

Installation Guidelines & Care Information

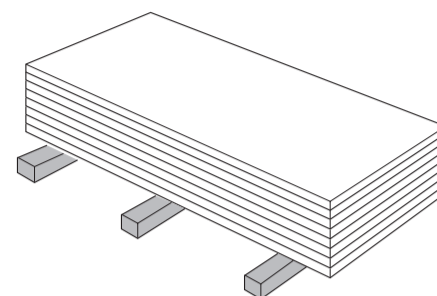
UFTW001



Important Information

Please make sure you read this leaflet before installing the worktop. The guidelines below will help ensure the worktop is installed correctly and in a suitable environment. Failure to adhere to the instructions could invalidate any claims.

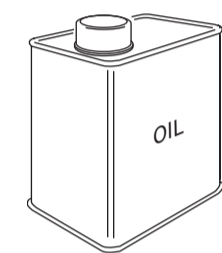
- Worktops must be stored flat and fully supported on 3 level bearers, away from a direct heat source i.e radiators
- Ensure the area is completely dry with all wet trades complete
- We recommend that heating should be operating in the room for at least 2 weeks to ensure a stable temperature level of 18-24 °C and a humidity of 40-60%
- Timber worktops are a natural product so are sensitive to changes in humidity
- Check the worktop for defects or damage before installation
- Do not continue to install if any defects or damage are found
- Worktops including edges and cut outs must be oiled before installation



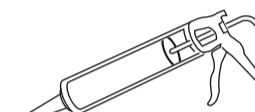
Fittings & Components Required

- Slotted steel brackets and appropriate screws to secure your worktop
- Silicone sealer for sealing joints, to sinks, to walls and to adjacent furniture (GAR0106)
- Worksurface bolts and biscuit joints to align and clamp up joints between pieces of worksurface
- Howdens Joinery worktop oil
- Moisture barrier paper (WRK3597)

Note: Moisture barrier paper is required to protect the underside of your work surfaces from steam and moisture



Worktop/Wax Oil



Silicone



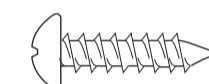
Screw (4 x 35mm)



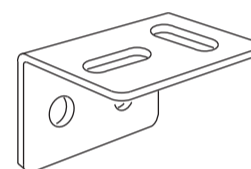
Biscuit



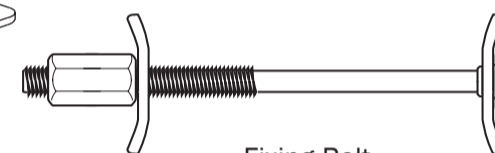
Washer



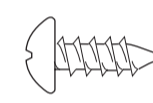
Screw (4 x 20mm)



Bracket



Fixing Bolt



Screw (4 x 12mm)

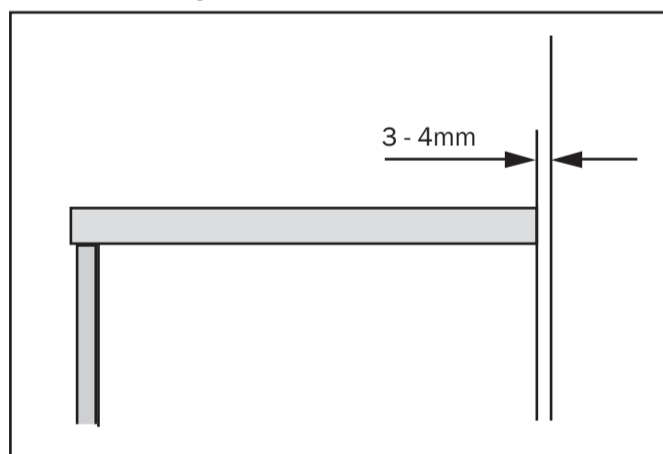
Installation

Both faces and all edges of this worktop are un-finished. To reduce the risk of distortion both faces, any trimmed edges, profiles and cut outs MUST be oiled before installation.

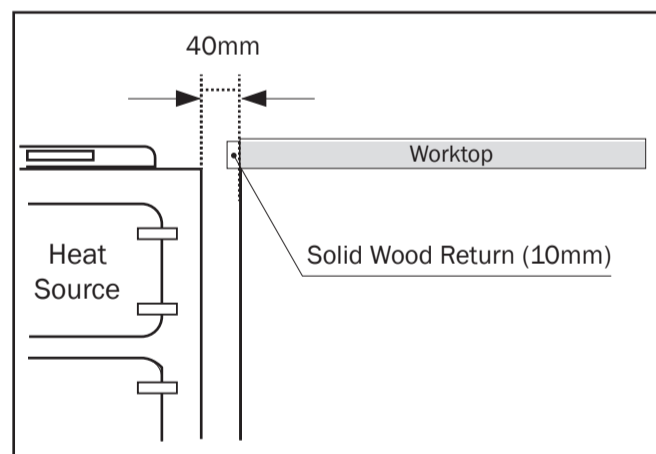
Use any Howdens Joinery worktop oil as per the manufacturers instructions.

We recommend a minimum of three coats of Howdens Joinery worktop oil is applied to the end grain.

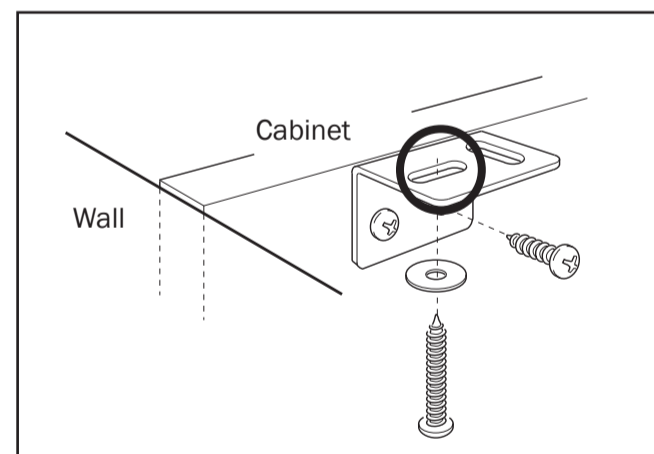
Installation tips



When positioning the worktop, allow a 3-4mm gap between the back edge of the worktop and the wall. This will allow the worktop to expand and contract within the humidity of the kitchen.



When a worktop is to be fitted near to a consistent heat source, i.e. an Aga or a Rayburn, allow a minimum gap of 40mm. A solid wood return must be fixed across the end grain to stop any splitting to the worktop edge.



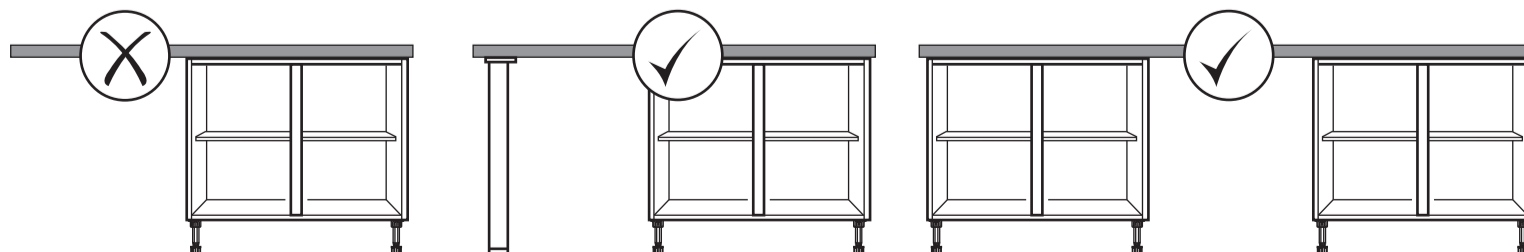
Ensure the bracket is secured using the slot which runs from the front of the cabinet to the Rear (not the one which runs along the length of the worktop).

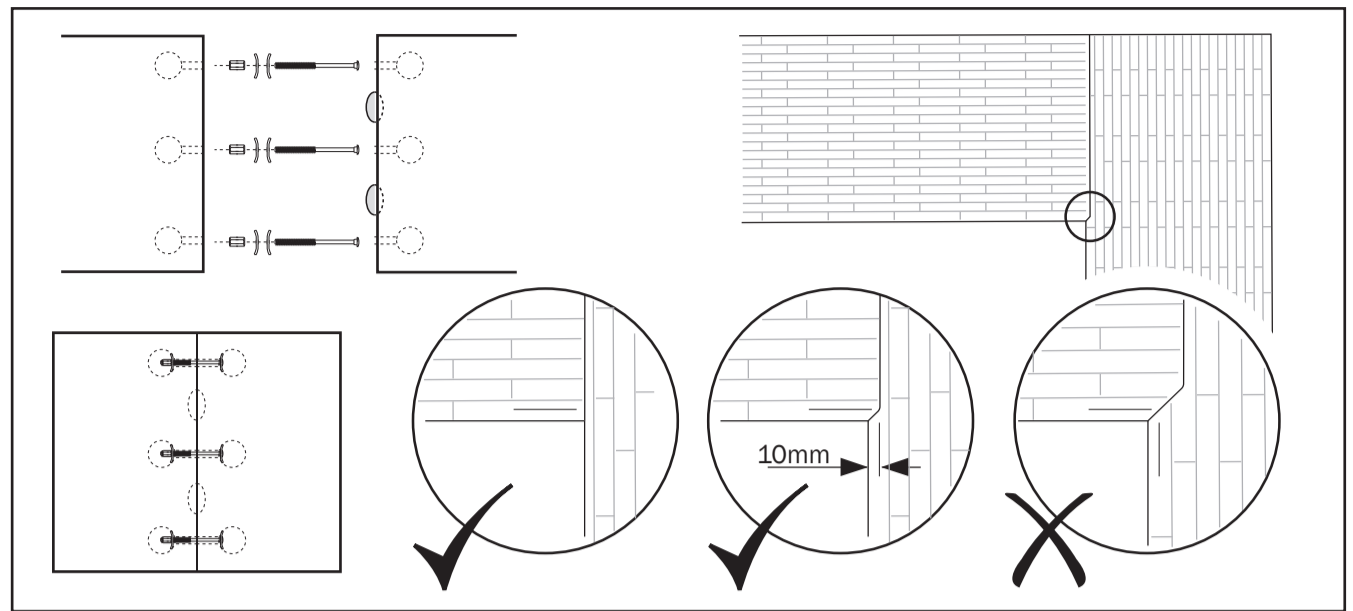
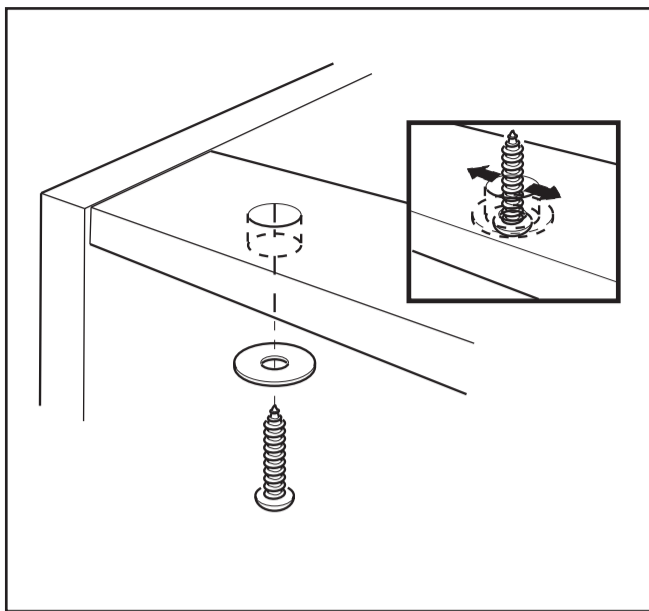


If an appliance such as a dishwasher, washing machine or microwave is to be installed under the worktop use a moisture barrier paper (WRK3597) to protect the underside from heat and moisture. Use the same procedure for installations when fitting onto exposed brickwork. Use slotted angle brackets to fix the worktop to cabinets. Use a roundhead screw and washer to secure the bracket.



Worktops and breakfast bar overhangs should be supported by cabinets or legs when a span over 200mm.



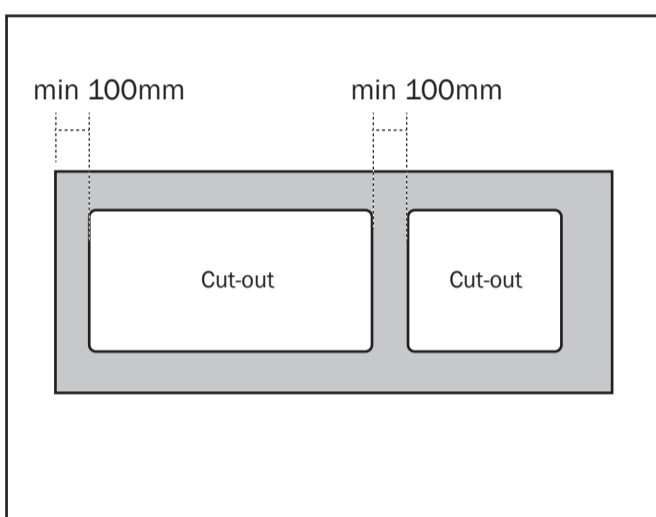


If a cabinet has a solid top or you can only secure through the cross rail, it is important to drill an oversized hole (8-10mm) through the top of the cabinet and secure to the worktop using a larger washer and screw. This will allow the work surface to slide over the washer in case of any possible expansion or shrinkage.

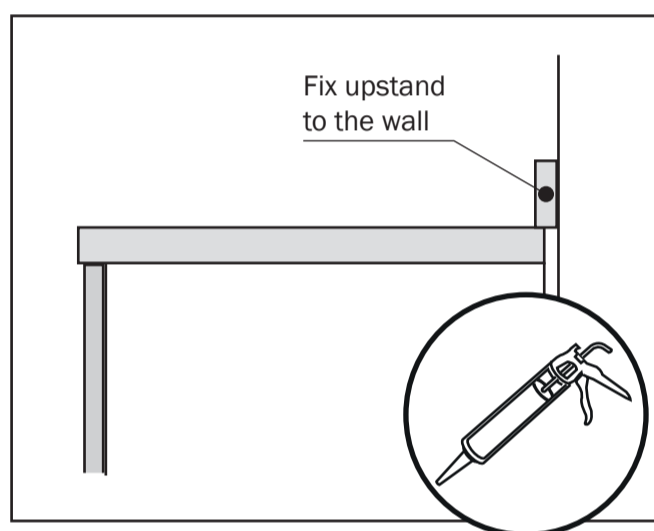
IMPORTANT: Do not screw through the cabinet directly into the worktop. Do not use fixing blocks to secure.

When joining two worktops together three standard worktop bolts must be used on each joint along with biscuit joints.

As a rule, do not mitre any joints. Butt joints only should be used. However, if your worktop has a radius and you do have to use a mitre joint, ensure that the 'hockey stick' does not over extend the 10mm bull-nose radius.



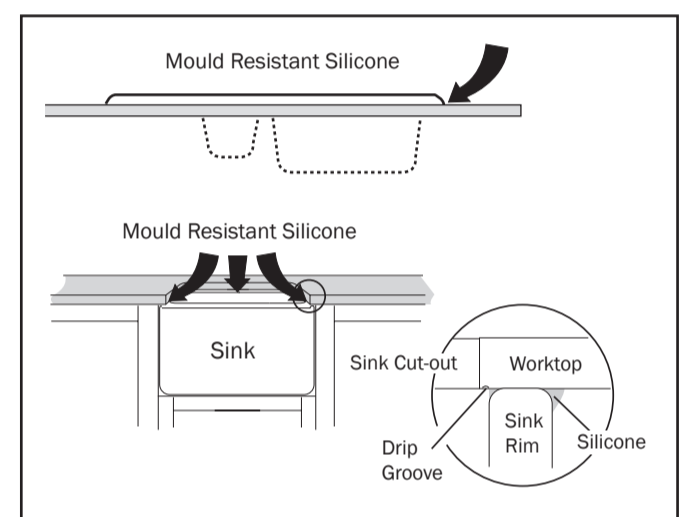
Cut outs for sinks & hobs should not be less than 100mm from the end of a worktop or between cut-outs, as this will seriously weaken the worktop.



We recommend where necessary that worktops are fitted with an upstand. The upstand **MUST** be fitted to the wall and **NOT** the worktop.

A flexible clear silicone seal should be installed between the underside of the upstand and the surface of the worktop. The upstand will cover any possible expansion & contraction that may occur

NOTE: Not all worktops require an upstand if the expansion gap is covered by tiling and silicone joints.



Use the appropriate templates supplied with the sink or hob as a guide for cutting your worktop. **IMPORTANT:** Before making any cuts into your worktop ensure it is marked correctly.

NOTE: For accuracy, quality and safety, Belfast sink cut-outs should be bench-cut using jigs and a router, never a jig saw. Having made all the cut-outs i.e. for the sink, hob etc., make sure that ALL cut edges are treated sufficiently and immediately with oil.



Drainer Grooves

We discourage the machining of drainer grooves in your worktop. However, if they are required it is essential that they are machined by an experienced installer/fitter. **NOTE:** It is important the grooves are correctly angled downwards, machined in the centre of a stave and towards the sink to allow any water to drain. If water does sit in the grooves splitting can occur.

Drip Groove

We advise when fitting the worktop with a Belfast sink that a stopped drip groove is machined to the underside.

Sealing

A continuous seal must be installed around the sink with appropriate mould resistant silicone (GAR0106) paying special attention to the underside when a Belfast sink has been installed.

Finishing

- Follow the manufacturers instructions for worktop oil application and drying times.

Care & Maintenance

- In order to maintain the finish or the worktop it is recommended to apply a maintenance coat of worktop oil every 6-12 months or if the finish has started to dull in areas of high usage
- Leaving hot pans on the worktop surface could cause lasting damage – Use protective mats or trivets under hot pans and dishes
- Any spills should be immediately removed – Do not leave standing water on the worktop surface
- When preparing food always use a chopping board
- Use a soft cloth and warm water when cleaning – Do not use concentrated detergents, especially those containing bleach

Please note: Wood is a natural product which is subject to variation in colour and grain