

Supply Only Fitting Guide

# Introduction

We greatly appreciate the business and opportunity to supply a new kitchen into your home. Installation of a new kitchen is a major part to your journey; you can supply the best of instructions and ingredients but not followed properly it can end in hardship and heart ache. Our kitchens are all made to order, specifically made to fit your design and to be installed by experienced, professional kitchen installation teams. Take the time to introduce your team to us before the installation begins and we can answer any questions or queries they may have before the installation begins.

To best serve you and your chosen installation team on your journey we have created and provided you with this Supply Only Guide. This guide outlines general fitting instructions, information and our own "Installation Code of Practice" that will assist your team during the installation process.

During this part of your journey, we are here to help and assist in any way we can to achieve the result we all desire - a beautiful kitchen, installed to the highest standard.

We ask if you can please ensure this guide is passed onto your installation team before the process begins.

Thank you,

The Kitchen Depot



# Our Code Of Practice

#### **Before Installation**

All agreed additional building, electrical, plumbing and plastering work must be completed prior to installation of the kitchen. Please provide contact details of every sub-contracted trades person involved in the planned installation to the customer. If it is a rail system kitchen, please check the undercounter appliances are appropriate for the height of worktop you are planning to set - (see appliance section for more detail).

It is imperative that you always respect the customer's home. Courtesy, consideration, and thoughtfulness are to be expressed when you are working in a customer's house. You are expected to include a vacuum cleaner as part of your kit and to use it frequently to keep work area clean and tidy.

- Please use dust sheets whenever and wherever possible.
- Never leave tools on top of worktops
- Never smoke in a customer's home or within their domestic environment such as gardens or public passageways. Always dispose of your cigarette ends responsibly and tidily.

As part of their contract with The Kitchen Depot, customers are aware that they are expected to pay the fitters in full upon competition of the installation, so please request any final outstanding payment when you are confident that the job has been satisfactorily concluded and the customer has confirmed they are fully satisfied with all aspects of the installation.

# **During Installation**

- Always follow the final plan as agreed by The Kitchen Depot and the customer.
- Before the worktops are cut and installed, please ask the customer to confirm that the correct worktop has been delivered. All worktops are to be inspected for damage or manufacturing flaws before they are cut as the tops cannot be replaced once cut.
- Any amendments to the final plan that are proposed on-site must be reported immediately to The Kitchen Depot's Administration Department for approval before the amendments are implemented.
- Before installing each appliance, note and record the respective serial number for the customer's future reference (Serial numbers can be difficult or impossible to locate once the appliance is fitted).
- All worktop joints and cut outs are to be sealed with the correct sealant.
- · Laminate splash backs and upstands MUST NOT be fitted behind a heat producing hob
- Always consult with the customer on-site as to the preferred final position of all hardware and handles before holes are drilled
- All taps to be installed with an isolation valve.

# The Kitchen Depot's Supply Only Service Agreement

Our kitchens are designed to be installed by kitchen fitting professionals and come delivered with an expectation that your installation team have a good knowledge of fitting quality kitchens. We are happy to support and advise your fitter on any issues they may have but ask that they consult the 'Supply Only' guide provided beforehand as it is likely to answer their query.

Where you have elected to appoint your own fitting team to install your new kitchen supplied by The Kitchen Depot, you must be satisfied that the installer accepts full responsibility for ensuring that the final plan designed by The Kitchen Depot will fit your kitchen and complies with all regulations. The Kitchen Depot cannot be held responsible for bad workmanship, failure of fitters to comply with all required regulations or any poor installation practices.

Kitchen hardware fittings such as worktop bolts, screws, 'L' Brackets, etc. are not supplied by The Kitchen Depot. These are supplied by our own fitters and quoted in our fitting service costs not the Kitchen.

Although every effort is made to ensure otherwise, occasionally damages do occur from transit. Upon delivery of the products, you will need to have inspected the products within 48 hours and reported any alleged defect, fault or error before the products are used or fitted. We shall have no liability for any claim in respect of an alleged defect, fault or error which would be apparent on inspection before use or fitting.

There are many elements and components that make up a fitted kitchen, very occasionally there will be elements that are not available, arrive damaged etc. that may cause some delays. All professional kitchen installers usually charge for the kitchen installation, including our own, and accept a degree of flexibility. The Kitchen depot accepts no liability for any delays caused by unforeseen circumstances and strongly advise you not to pay a day rate for any kitchen installation to avoid you paying more for your fit than you expected. The Kitchen Depot will not Compensate for any delay in your installation.

You may find that you have been delivered a small number of excess panels, plinth, door fronts etc. This is to ensure that your installation goes as smoothly as possible. You will not have been charged for this additional material in your quote. Please be aware that due to the standard lengths of some components there could be a large amount of off-cut material. This is not refundable and is an unavoidable part of the installation process.

# Reading a Kitchen Depot Plan

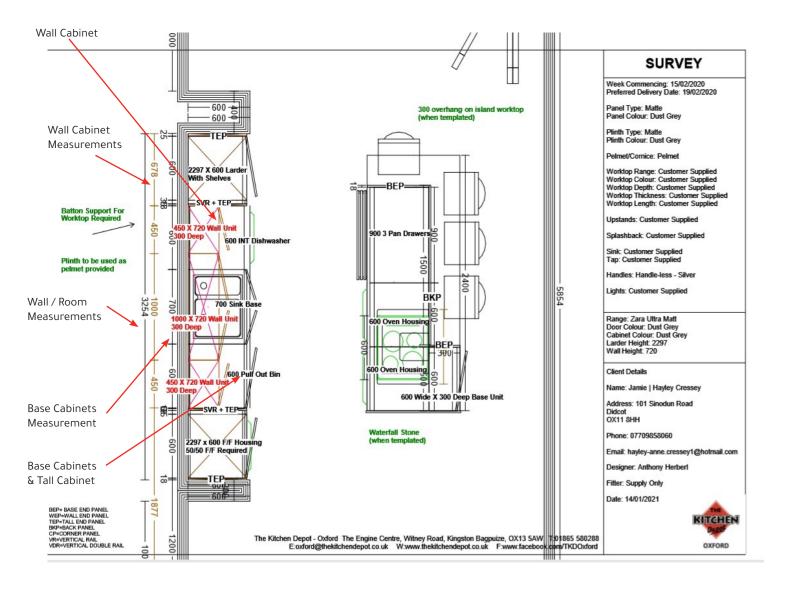
We use the latest CAD software from Articad to produce our plans. Alongside these plans we will often provide elevations and pictures to aid you in visualising the final design. These are a guide and although every effort is made to get the visuals to look like the finished kitchen the software does have limitations. For this reason, you must always refer to the plan over any visuals. If in doubt, please speak to one of our designers.

Our kitchen plans are designed to try and be as helpful as we can make them. Our designers make every effort to cover everything that we can in the plan to help you with a smooth installation of the kitchen. This is to help match the customers desires and expectations and the designer's intention of how it should work and look.

We appreciate that for various reasons there maybe cause to adjust the final plan on site:

- · Increasing/Decreasing Corner posts or fillers
- Boxing in Material
- · Changes due to unforeseen challenges after removal of the old kitchen.

Major changes need to be identified early and discussed with your customer. Our showrooms will be on hand to help and assist, however be aware that any changes requiring extra product will be chargeable to the customer in most circumstances.



### **Plan Abbreviations:**

BEP Base End Panel - 900 x 650 x 18mm

WEP Wall End Panel - 350mm x 960mm x 18mm

TEP Tall End Panel - 650mm x 960mm x 18mm

FWBP Full Width Back Panel 2400mm x 900mm x 18mm

HWBP Tall End Panel - 650mm x 960mm x 18mm

**SCP** Panel will be made to size (limited finishes available)

**CP** Corner post

**PFILL** This is a filler that is to be cut to size and made from a piece of plinth

**FILLER** This is a filler piece to be cut from door or panel material offcuts or extra material supplied

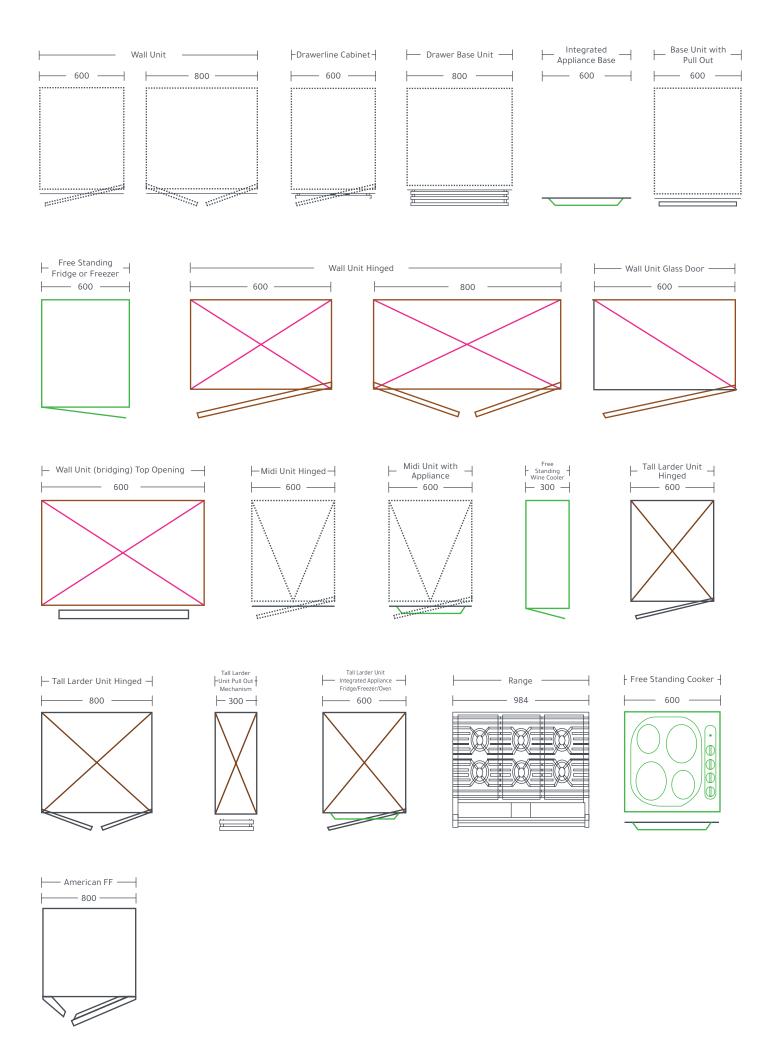
**SVR** True Handless Vertical Rail Single

**DVR** True Handless Vertical Rail Double

NB Panel Material may also have additional description to help you understand which material/finish of the panel. These are either Tongue & Groove, Painted, High Gloss, Cracked, Grained, Semi-Gloss or TKD Matte

#### Kitchen Plan Colour Code Prefix

- Base & Larder Units, Base Panels and Fillers will always be in shown as black edged box on the plan with a Black Text Description
- Wall Units, Wall Panels & Fillers will always be in a red edged box with a Red Text Description
- Green Text is an additional note to the fitter or general notes - these are there for a reason so please read them



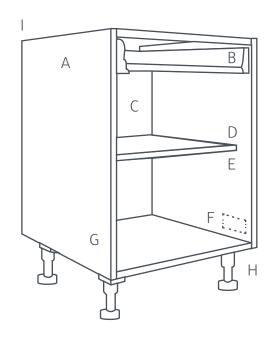


# Construction & Benefits: Base & Wall Units

#### **Base Units**

Our ability to manufacture our own bespoke kitchens is a competitive advantage which allows us to offer a higher specification of materials as standard.

Using the latest technologies, our team of highly skilled machinists ensure our own high standards of quality assurance are upheld. As well as our manufacturing expertise, we have also formed exclusive relationships with carefully selected local suppliers to bring our customers even more stunning style options without compromising on quality



#### **Features**

- A 18mm premium grade board ensures an industry leading cabinet in both strength and stability
- **B** Superior metal drawer boxes with soft close system
- **C** Unique 18mm solid back panel ensures rigid cabinet structure
- **D** Variable shelves that allow the maximum in storage flexibility
- **E** 20 colour matched cabinet options
- **F** 3 way, fully adjustable metal soft close door hinge system
- G Superior 1mm all round ABS edging which prevents water ingression. All edging is colour co-ordinated
- H Fully adjustable legs
- I 50mm service void
- Drawer box colour co-ordinated

#### **Wall Units**

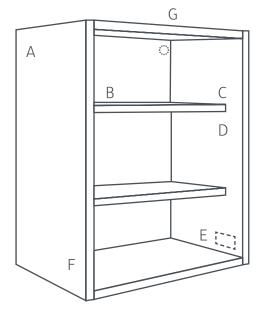
# **Heights Available**

**570mm** 1 shelf **720mm** 2 shelves **900mm** 3 shelves

## **Wall Unit Depths**

300mm 350mm

**Please Note:** 350mm wall depth not available in corner wall units (can be processed as special order).



## **Features**

A 18mm premium grade board ensures an industry leading cabinet in both strength and stability

**B** Unique 18mm solid back panel ensures rigid cabinet structure

**C** Two variable shelves that allow the maximum in storage flexibility

**D** 20 colour matched cabinet options

**E** 3 way, fully adjustable metal soft close door hinge system

**F** Superior 1mm all round ABS edging which prevents water ingression. All edging is colour co-ordinated

**G** Concealed wall hanging bracket

## Hinges

## Attachment, Removal and Adjustment.

Please watch video on link below:

Hettich Sensys Hinge Door Front Attachment, Removal And Adjustment - YouTube

#### **Our Standard Hinges**

- Hettich Sensys 90 Degree Soft Close
- · Used on all standard base and wall cabinets.
- · Hettich Sensys 165 Degree Soft Close
- Used on all L Corner Cabinets and units with internal drawers.
- · Hettich 90 Sensys 90 Degree Standard Hinge non soft close
- To be used with integrated Fridge Freezers

#### **Bridging Hinge**

Please follow the video instruction on link below:

https://www.youtube.com/watch?v=GXYhUmHDqPg&ab\_channel=H%C3%A4feleUKLtd

- Extremely adjustable: Four standard colours and a product series for handle-free applications
- Fitting for screw fixing with pre-mounted Euro screw, front panel without tools, for sliding onto pre-mounted fixing screws.

We have also supplied a link below for installation instructions:

https://www.hafele.co.uk/INTERSHOP/static/WFS/Haefele-HUK-Site/-/Haefele/en\_GB/pim/documents/ins-doc-04430369.pdf



#### **Drawer Units**

## Hafele Drawer System

Matrix Box S is our standard twin-walled side runner soft close drawer system. The full extension runners, with a 35kg load capacity, mean the system is ideal for even the toughest of applications. With easy installation at the forefront of its design, the Matrix Box S is a favourite for installers and end users alike. Plus, all the adjustments are made from the inside the wall, which can then be discreetly hidden with a cover cap, for a completely seamless finish.

These measurements are guidelines only. Measurements must be checked on site as conditions and layout of other units can alter placements marginally. Our door ranges come from the top door suppliers in the United Kingdom and can be used on several different types of drawer solutions. Therefore, it is not possible to have the pan drawers pre marked. However, with Hafele, one of our premium component's supplier of drawers, you can make position adjustments easily meaning you can get a great finish every time.

# Hafele Drawer System

B° A°			
Α °			

### **Drawer Height 140 (3 pan)**

	Height From Bottom	Centre Point to Outer Edge
A	60mm	32mm
В	92mm	32mm

# Middle Pan Drawer 283 (3 pan)

	Height From Bottom	Centre Point to Outer Edge
А	60mm	32mm
В	92mm	32mm

## Middle Pan Drawer 355 (2 pan)

	Height From Bottom	Centre Point to Outer Edge
А	60mm	32mm
В	92mm	32mm

# Bottom Pan Drawer 283 & 355 (2 & 3 pan)

	Height From Bottom	Centre Point to Outer Edge
А	73mm	32mm
В	105mm	32mm

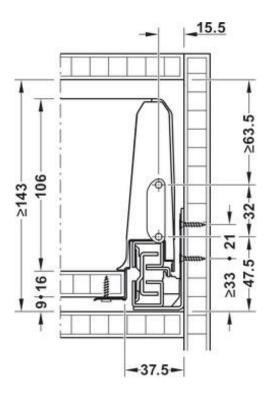
# Matrix Box S Installation, Adjustment and Removal

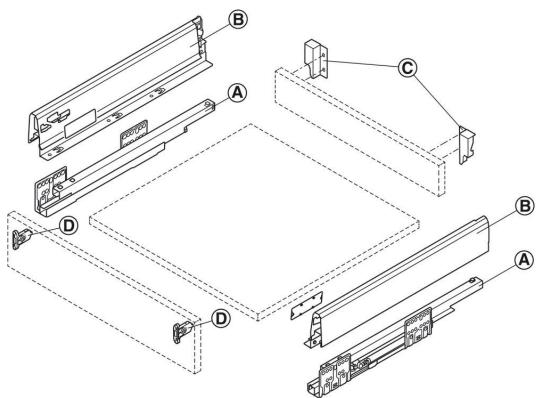
Please watch video on link below:

https://www.youtube.com/watch?v=V3s|msSUd0g&ab\_channel=H%C3%A4feleUKLtd

Or Scan the QR code below to watch the video.







## **Doors, Panels & Integrated Appliance Housings**

- Doors will come pre-drilled expect and integrated appliance door. On our Sienna range, the doors will come drilled on both sides and cover caps will be supplied. We recommend using 16mm screws for attaching the doors. Screws should be hand tightened to avoid over tightening and causing bulging the other side.
- All finished gable ends are 50mm deeper to allow for any scribing that maybe required. Always reduce
  the finished gable-end to a normal depth of approximately 590mm if they are not required. When an
  area is highlighted on the plan as FILLER this is to give you flexibility over the final distance. The units
  need to be spaced away from the wall then you use plinth to cut down to the correct size and insert
  the filler.

### **Base Integrated appliances**

- A cabinet is not required for integrated washing machines, dishwashers, tumble dryers, double ovens or under counter fridges and freezers. All that is required is a undrilled 600mm door fascia. The fixings for the door come with the appliance and are not supplied by The Kitchen Depot. These are very likely not to be soft close.
- All integrated washing machines require a solid base for installation. We recommend that you use a worktop off cut if possible.

### Fridge Freezer Housing

• The housing for a fridge with a fridge freezer with a 50/50 door combination needs a fixed shelf fitted approximately 120mm from the bottom of the cabinet for the doors to align with the fridge/freezer.

#### **Oven Housings**

The number of combinations available for appliances in oven housings has dramatically increased with a limited number of door sizes available. Therefore, depending on the combination of appliances the customer has selected it is likely the customer requires a filler panel to make sure there are no unsightly gaps. We will provide a 140mm drawer front which will need to be cut to size on site. Edging tape and touch up paint is available if required, but on our installations, we cut as close to the oven as possible and will leave the unfinished end facing the oven.



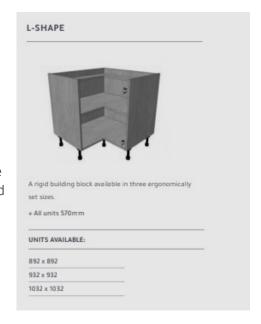
# Corner Units: L Corner Base & Inline Corner

#### **L Corner Base**

L Corner Base units are supplied Flat pack. Please read the instruction provided.

- The corner post for the L-corner unit is attached to the door.
- Only one handle is needed on the door without the corner post.
- Bridging plates should be used to attach the corner post to the door.
- Not all ranges have pre-assembled corner posts available.
   Therefore, you will receive two 715 x 147 doors for you to measure and construct a corner post that would need to be either screwed together or, our preferred option, mitred and glued together with wood adhesive and clamped overnight. Any excess glue can then be removed easily once set and gives a cleaner finish.
- When installing laminate worktops, please be aware that a section of the top of any L corner base unit will have to be cut to allow any worktops joints to fit.









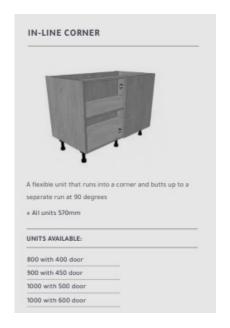
#### **Base Inline Corner**

# Purpose of a Corner Post?

A corner post is required for EVERY Corner Inline Corner Solution. The consequence of not installing a corner post could be as follows:

- Binding Doors
- · Handle damage to doors when opening.
- · Drawer unit obstruction due to handle placement
- Dishwasher obstruction
- Symmetry lost with wall units

The size of your corner post will be highlighted on your kitchen plan. The standard size being 30mm x 30mm although this can increase or decrease depending on the design.



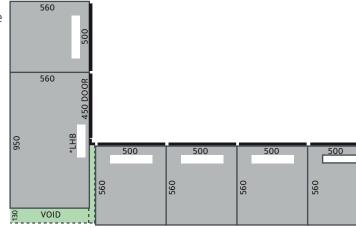


#### **Points to Note:**

- Corner posts are supplied as 150 doors. These are to be reduced and constructed into the required size indicated on your kitchen plan.
- We do not supply fixed sized corner posts; this is because fixed corner posts give you less flexibility on site.

## **Correct Door Configuration - VOID**

Your plan provided by The Kitchen Depot will show you the appropriate service void. Please see the diagram attached for guidance and clarification



# Cabinet Features, AFF Setup & Open Units

# **Quad Ends**

• The quad end is made up of two pieces. The quad end is put into place then the tall end panel is battened away from the cabinet to fit flush with the quad end, which completes the look.



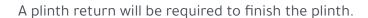
#### Wireworks, Bin and Internal Accessories

• All wireworks, pull outs, storage mechanisms and bins have templates and fitting instructions within the packaging.

# **AFF Larder Setup**

- Check the height and width measurement of your AFF. This can be different depending on manufacturer.
- Depth of the AFF will always be deeper than the cabinet.
   The AFF is to be positioned proud of the units to ensure the opening of the doors.
- 18mm Panels are to be fitted either side of the bridging unit to accommodate the width of the AFF.

We do not supply scribing panels for the internal show ends.





# **Open Units**

- Unless specified open wall units are supplied as the same material as the kitchen cabinet.
- Unless specified a floating shelf is supplied with the unit giving you the flexibility of the shelf placement.
- We recommend installing the open units flush with the door rather than the cabinet giving you a clean finish.



# Handleless Rail System

Our Zara Ultra handleless kitchen range features an integrated rail that is built into the cabinet, the kitchen door us opened and closed by cleverly utilizing the gap between fascias.

To achieve this end there are two separate solutions that work in perfect harmony.

- + The Horizontal rail programme
- + The Vertical Rail programme

## **Rail Colours Anodised**









Silver

Bronze

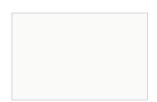
**Brushed Copper** 

**Brushed Brass** 

## **Rail Colours Powder Coated**







Graphite

Matte Black

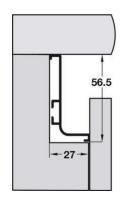
Matte White





# Top Rail

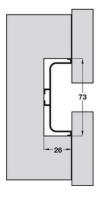
- + For fixing at top of base units between door/drawers
- + 4000mm long
- + Fixed to units with red fixing clips every 1 meter minimum (when calculating red clips ensure each gable has 2 clip per rail per gable.)





# Mid Rail

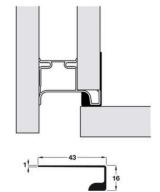
- + For fixing on drawer packs between drawers
- + 4000mm long
- + Fixed to units with red fixing clips every 1 meter minimum (when calculating red clips ensure each gable has 2 clip per rail per gable.)





# Single Vertical Rail

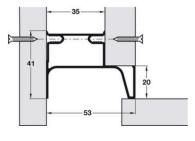
- + For fixing at the end of a larder/tall unit run
- + 2400mm long
- + Red fixing clips not required. Vertical rail are all screwed through the side of the unit





# Double Vertical Rail

- + Fixed in between larders/tall units on a run of tall units
- + 2400mm long
- + Red fixing clips not required. Vertical rail are all screwed through the side of the unit





# Internal/External Corner





Internal Top Rail

Internal Mid Rail

+ For use on 932L and inline corner units





External Top Rail

External Mid Rail

+ For use on external corners such as islands

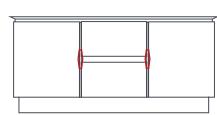
# End Caps





+ Not needed if finishing run with a base end panel





# Mid Rail End Cap

+ Used on drawer pack where base units are next to it

# Oven Filler & Fixing



Oven Fillers

- + 6000mm tall
- + Needed to screw oven into

# Top & Mid Rail Fixing



+ Fixed to units on the left and right gables or every 1 meter maximum to attach the rail. Please note these are not required for vertical rail.



# Laminate Worktops

One major advantage of our high-pressure glued laminate worktops is that they are exceptionally easy to install and maintain. This leaflet is designed to provide you with all the information you require to install and care for your laminate worktop, and to help you keep it in pristine condition. We recommend taking the time to read through this leaflet before commencing installation, to ensure your worktop is fitted correctly.

Laminate worktops are supplied in shrink-wrap packaging. Please take care when removing and disposing of packaging, as edging strips are also enclosed. Do not discard any of the packaging supplied until you have checked all the parts, and please retain these instructions for future reference.

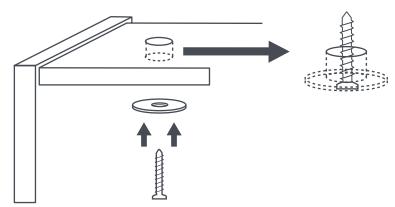
To ensure that the advertised size of the worktop is a completely usable section, laminate worktops may be supplied oversized in length by up to 50mm. Therefore, we recommend measuring the length of the laminate kitchen worktops prior to installation and trimming if required.

#### DO NOT UNPACK WORKTOPS UNLESS:

- The room humidity is stable.
- All carcases and cabinets are built and fully fitted/complete.
- · All building dust and debris has been cleaned and cleared off site.
- · All wet trades are finished and a sufficient period of time allowed for natural drying.
- Fresh plasterwork has been allowed to dry for a minimum of 6 weeks or until the plaster is dry throughout.

## Fixing:

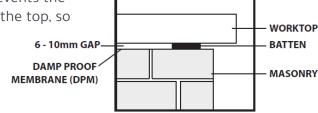
When fixing laminate worktops to cabinets, position the fixings at even intervals - three screws at the back and front of each unit are recommended. Use a 4mm gauge drill bit to make clearance holes through the support panels on each cabinet. Place your laminate worktop on top of the cabinets, and check that it fits flush against the wall. Screw a 5mm x 35mm wood screw through each fixing position.



# **Fixing to Masonry Features**

Do not fix laminate worktops directly onto masonry. Use timber spacers measuring 6-10mm thick, with a Damp Proof Membrane (DPM) beneath. This prevents the transmission of moisture and provides airspace under the top, so





#### Tiles

If you are fixing tiles above the work surface, be sure to leave a space of at least 3mm between the worktop and the bottom row of tiles. This will allow for easy removal of the worktop if necessary.

#### **Pipe Holes**

If holes have been cut through the worktop to accommodate pipes, a 2-3mm allowance for expansion/contraction should be allowed around the pipe. This gap can be filled with a silicone sealant.

# **Dishwashers and Washing Machines**

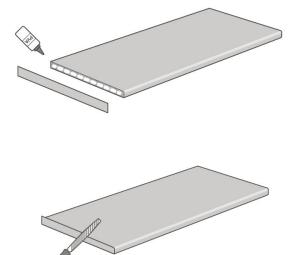
When installing a dishwasher or washing machine, ensure that a protective moisture barrier is filled correctly to the underside of the worktop. These are sometimes supplied by the appliance manufacturer or can be purchased directly from Worktop Express®.



## **Edging Strips**

Ensure that the cut edge of the worktop is flat and free from dust before a aching the matching edging strips, which are provided with all our laminate worktops. Edging can be a ached by applying PVA adhesive - or an all-purpose contact adhesive such as Evo-Stik or Bostik - directly to the fibreboard edge. We strongly recommend covering the relevant areas of the decorative worktop surface with masking tape; this will protect the surface from any overspill of adhesive. If using PVA, the edging strip should be clamped in place while it dries.

Trim any excess from the edging strips (with a laminate trimmer or a sharp carpenter's plane) and use a fine-toothed file to smooth the edge until flush with the worktop.

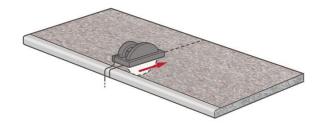


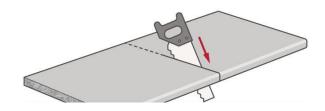
# Cutting Laminate Worktops

IMPORTANT: Before making any cuts into your worktop, double-check your measurements and ensure that these are marked correctly with a pencil.

## **Cutting to Size**

All cutting tools should be sharp, and safety goggles and a dust mask should be used whenever cutting laminated surfaces.





The best results will be achieved by cutting the worktop with a tolerance of +5mm, using a portable power saw (with the decorative side face down) or with a hand saw (decorative side face up). To finish the edge, use a portable hand router, straight edge and 'G' clamps. Clamp the straight edge to the worktop and ensure the cutter enters at the post-formed edge which will result in a perfectly straight, chip-free cut. Our staff can advise on a comprehensive range of professional-quality worktop jigs; please enquire for further informal on.

All cut edges must be sealed with a water-resistant material, such as silicone.

#### Cut-outs for Hobs. Sinks etc.

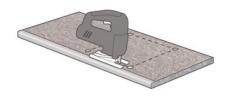
When making a cut-out for a sink, hob or other inset worktop appliance, use the template supplied as a guide for cutting your worktop.

Any cut-outs should be carefully measured and marked. Working from the decorative surface, drill through all the corners using at least a 10mm diameter drill bit (sharp internal corners can lead to cracks forming in the laminate surface). Cut-outs can be made using a portable hand router, as explained above.

Alternatively, a jig saw can be used, providing that the four corners have been pre-drilled using a 10mm drill bit. Mark out the area to be cut on the decorative side of the worktop and drill a hole in each of the four corners of the cut-out. Then, turn the worktop over and mark a straight line from one hole to another. Use a jig saw with a fine-toothed blade to cut from hole to hole. Ensure the section to be cut out is well supported on the final cut.

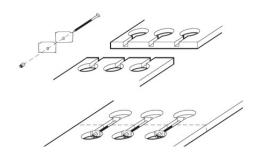
Make sure that all exposed edges are sealed with a silicone sealant. If you have fitted an over mounted sink to the worktop, seal around the sink with an appropriate mould-resistant silicone, to prevent water ingress that will swell the fibreboard.





## Joining Worktops

When joining two laminate worktops together, we recommend using either a 90° standard joint or a 45° degree mitre joint depending on worktop layout. Bolt apertures should be cut on the underside of the worktop using a jig and should be no deeper than 25mm from the underside face. For a 600mm deep worktop three bolts are recommended, and four bolts for a 900mm deep worktop.



### **Laminate Worktops Aftercare Instructions**

Following a few easy steps will help keep your worktop in the best possible condition. Our recommendations are as follows:

### **Spillages**

Be sure to mop up any spillages immediately with a clean dry cloth. Ensure no excess water is left around areas where there are cuts, joint or holes. Do not leave damp cloths, sponges or any other wet items on the top front edge of the worktop, as this area is more susceptible to water ingress.

## **Direct Cutting**

Do not cut directly onto the worktop as this can result in scratches. Place a chopping board, butcher's block or worktop saver on top of the surface for this purpose. Please be aware that gloss worktops will show scratches, cuts and heat damage more prominently than a standard ma worktop.

#### **Hot Cookware**

Do not place hot pans or dishes directly onto the worktop. We recommend using a pan stand, or trivet, for this purpose.

#### Cleaning

General cleaning of the surface requires only a damp cloth and a mild detergent or non-abrasive cleaner diluted with warm water. Abrasive scouring powders, creams and polishes should be avoided. Potentially - persistent stains should be removed immediately. Buff the worktop after cleaning with a soft cloth.

# **Light Stains or Dirt**

Clean with dry or damp paper towels, a cloth or a sponge.

## **Normal Stains or Dirt**

e.g. fat, oil and dirt particles, finger-marks, lime deposits, rust, juice, coffee, tea, wax, blood, universal marker, etc. Clean with a cloth or soft nylon brush and washing-up liquid, soft soap, liquid soap or washing powder. If necessary, leave for a while and then rinse thoroughly with clean water.

## **Heavy Stains or Dirt**

- e.g. discolouration through long exposure to tea, coffee, fruit juice, etc. Clean with washing powder and household bleach (but do not repeat too often).
- e.g. lead pencil, felt tip pens, marker and ball-point pens, lipstick, crayons, wax, shoe polish, nicotine, nail varnish. Clean with an organic solvent such as acetone (nail varnish remover), methylated spirits, petroleum spirit or perchloroethylene. Please read the manufacturer's instructions carefully!
- e.g. paint (water or solvent-based paints, two-component paints, spray paints), varnish stains, printing ink. Clean with water or organic solvent. Remove two-component paints immediately.
- e.g. adhesives (water-based, dispersion). Clean with water or an organic solvent.

# **Egger Laminate Worktops**

# 16mm Worktops Installation -

Please watch installation video supplied:

Worktops Installation guide for 16 mm worktops - YouTube

# 25mm & 38mm Worktops Installation -

Please watch installation video supplied:

Worktops Installation Kit guide for 25 mm and 38 mm worktops - YouTube

#### Mistral

Installation video library available on YouTube.

PLEASE NOTE: We strongly advise only experienced and professionally trained installers of Mistral install Mistral Products.

# Solid Wood Worktops

Wood is a natural product that can be affected by heat and humidity. It can gain and lose moisture before, during and after installation. For example, wood expands when it is warm, or the humidity level is high and contracts during colder periods or when the humidity level drops. When this occurs, it is possible for it to cause bowing or warping.

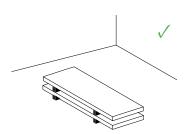
This leaflet is designed to give you all the information you require to install and care for your solid timber worktop in order for you to keep it in pristine condition. We suggest you spend a short time reading through this leaflet before you start, as some recommendations are required throughout the installation process.

Before your wooden worktops are installed, you must coat all surfaces with at least three layers of protective oil (the end grains will require more) - for DIY worktops we suggest using Rustins Danish Oil to achieve the best finish (if our pre-oiling service is utilised, Rustins Danish Oil is also recommended, but you only need to apply one coat AFTER installation and three coats to any newly-cut edges). After this, re-oil your worktop once a week for the first six weeks, and then every three months hereafter.

- Do not discard any of the packaging until you have checked all the parts.
- Please retain these instructions for future reference

# Storage

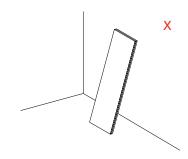
We recommend that all worktops are oiled immediately upon receipt. Installation should be carried out as soon as possible after delivery. However, if storage is necessary, after oiling the worktops must be laid flat and fully supported in their original packaging. Worktops must not be placed directly onto the floor, instead separate the floor and the worktop with battens as shown in the diagram below. Battens must also be used to separate multiple worktops stored together, also shown in the diagram below.



Make sure the storage area is indoors, has a stable humidity, and will not be subject to extremes of temperature.

#### DO NOT UNPACK WORKTOPS UNLESS

- The room humidity is stable.
- All carcasses and cabinets are built and fully fitted/complete.
- All building dust and debris has been cleaned and cleared off site.
- All wet trades are finished, and a sufficient period of time allowed for natural drying.
- Fresh plasterwork has been allowed to dry for a minimum of 6 weeks or until the plaster is dry throughout.

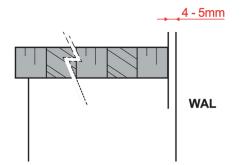


# **Preparation:**

Prior to placing the worktops in situ, it is important that you oil *all* the edges and faces at least three times with Danish Oil. Wipe away any surplus oil 30 minutes after application and allow between 6 and 8 hours between coats.

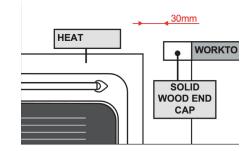
**NOTE:** Cut edges and areas of end grain will soak up more oil and will consequently require extra coats.

# Installation Precautions



When positioning the worktop, you must allow a 4-5mm gap between all worktop edges and any adjacent walls or units (particularly between the back of the worktop and the wall). This will allow the worktop to expand and contract with the humidity of the kitchen without causing damage.

When a worktop is to be fitted near a free standing oven (i.e. an oven that is not housed in a cabinet, such as a range cooker) allow a minimum gap of 30mm all the way around the worktop, and fit a solid wood end cap along the worktop edge. This will protect the end grain and help to prevent splitting.

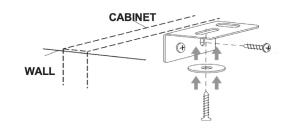


Special care must be taken when fitting a worktop over appliances or exposed brickwork. Appliances such as dishwashers, washing machines and microwaves can produce extremes of heat and humidity. If an appliance is to be installed under the worktop, make sure a moisture barrier is used to protect the underside from any possible heat or moisture. Use the same procedure for installations when you are fixing directly onto exposed brickwork.

NOTE: the maximum unsupported overhang that we recommend for a worktop is 200mm (based on a 620mm wide worktop). The recommendation for a larger overhang/span would be calculated on a pro-rata basis (i.e. the recommended unsupported overhang for a 960mm wide worktop [approx 55% larger than a 620mm wide worktop] would be 110mm). If you require a larger overhang, we may also suggest that a suitable support leg(s) is used.

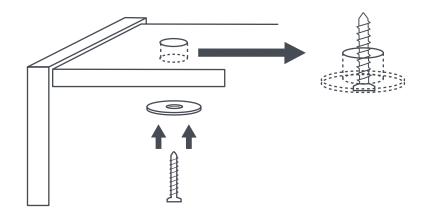
# Fixing

When fixing worktops to the cabinets you must only use slotted angle brackets. A round head screw must be used to fix the bracket. It is important that you use the slot that runs perpendicular to the width (across and not parallel with the grain).



**NOTE:** Some cabinets are supplied with brackets that are not slotted and these must not be used.

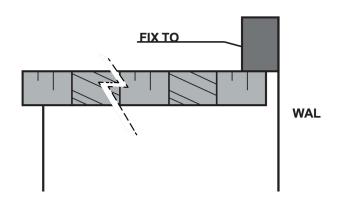
If your cabinets have a solid top or you can only secure through the cross rail you will not be able to fit slotted brackets. In these circumstances you must drill an oversized hole (8-10mm) through the top of the carcass and secure the worktop using a larger washer and screw. This will allow the work surface to slide over the washer in case of any possible expansion or shrinkage.



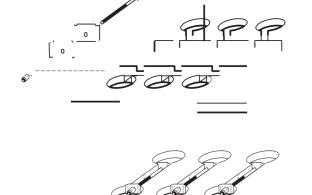
**IMPORTANT:** Do not screw through the carcass directly into the worktop. Do not use fixing blocks to secure. Do not use any worktop fixing methods other than those recommended here.

We recommend that worktops are fitted with an upstand where necessary to cover the 4-5mm expansion gap. The upstand must be fixed to the wall and NOT the worktop. The upstand will cover the gap and hide any possible shrinkage that may occur.

**NOTE:** An upstand is not required where tiling or silicone will cover the expansion gap.

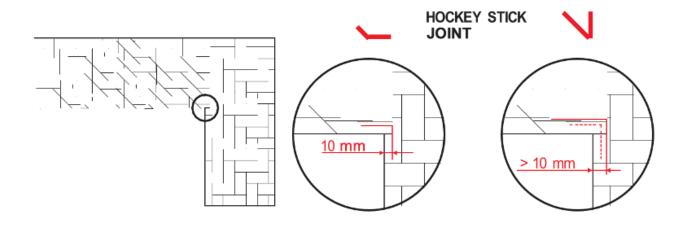


# Jointing Worktops



When joining two worktops together, you should use three standard worktop bolts on each joint. Seal the end grain at both sides of the joint with an appropriate sealer such as MitreSeal before making the joint. Seal the joint with sealer when the parts are finally tightened.

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



### **Sealing Corner Joints**

Make sure any end grain has been sealed before assembling the joints. Apply a light bead of clear low modulus silicone sealer along one side of the joint, just below the top surfaces and edges. Align the two sides with biscuits before clamping up firmly with worktop bolts. Wipe off any surplus sealant.

Move the tops into place. Use thin pieces of board as temporary packing to position them with 4-5mm expansion gaps between the edges and ends of the tops and the walls

### Finishing worktops

We recommend finishing our products with Rustins Danish Oil.

Make sure the wood surface is dry and clean. The face of the worktop requires 4-5 coats of oil to be applied to build up a barrier against water. Allow up to 6-8 hours between coats.

**NOTE:** Drying times will vary subject to room temperature.

After fitting and prior to applying the final coat of oil to the face, give the worktop a light sand with fine sandpaper, remove all dust then apply the coat of oil to the surface. Spread over the entire area and allow the oil to soak in for 30 minutes, always keeping the surface covered with oil. If some areas dry out, move the oil about or add more. After 30 minutes wipe off all excess to leave an even touch dry finish. Allow to dry overnight before repeating.

# Solid Worktop Aftercare Instructions

Following just a few simple rules will help you get the best out of your solid wood worktop. Our recommendations are as follows:

#### **Spillages**

Be sure to mop up any spillages immediately with a clean dry cloth. Liquids should not be allowed to pool on the surface or stand for a length of time.

#### **Direct Cutting**

Do not cut directly onto the worktop. Please place a chopping board or butcher's block on top of the worktop surface for this purpose.

#### **Direct Contact: Pots. Pans. and Other Items**

Do not place hot, wet or dirty pots and pans straight onto the worktop. The worktop needs extra protection against such items; stainless steel hotrods are the perfect addition for this purpose and can be purchased alongside your worktop. In fact, most metal vessels (such as tin/aluminum cans, iron, copper, or steel containers) can stain the timber and as such contact between the two should be avoided.

#### Cleaning

Wipe worktops down regularly with a damp (not wet), lint-free cloth, warm water, and a small amount of soap. We do not recommend using multi-purpose cleaning products which contain chemicals as this may damage the worktops. Please also avoid the use of scouring pads. If a scouring pad is used, the worktop may need to be re-oiled afterwards.

#### **Oiling**

To maintain the fine quality of your solid wood worktop, be sure to oil regularly. Wood is a natural material, and a proper course of oil treatment is essential to ensure a long and trouble-free life.

In the first few weeks of use, special care must be taken to prevent the worktops becoming stained before they have built up sufficient oil protection. Water must not be allowed to lie on the surface.

When the surface has a sheen, and water "beads" or forms into droplets, you can tell that the worktop is in good condition. When the surface is dull and droplets don't form, you need to re-oil the worktop. Ideally, you should re-oil the surface before it quite gets to that stage.

New worktops will require treating frequently to build up their protection. However, as the protective layer builds up they will gradually require oiling less often. The environment in which it is fitted and the amount of wear and tear a surface receives will affect how often a worktop needs oiling. However, we would recommend regular re-oiling at least every three months.

#### **Granite Sinks**

How to punch a faucet hole in SilGRANIT sink

Please watch video below for guidance:

How to punch a faucet hole in a SILGRANIT® sink | 5 easy steps - YouTube