Granite Design Guide

Product Information

The actual usable slab surface is slightly less per side due to the bevelled perimeter

Length	Natural stone is quarried and the blocks vary, please check with the office but normally we would be abel to get 2700-3000mm long
Width	as above variable 1500 – 1900mm wide
Thickness	30mm,20mm **+/-1.5mm**
Weight	20mm = varies dependant on slab size (50kg m2) 30mm = varies dependant on slab size (75kg m2)

Understanding Granite Slabs

Natural Granite is extracted from the ground, it is hardwearing and highly durable, it is naturally porous so needs sealing to keep it protected.

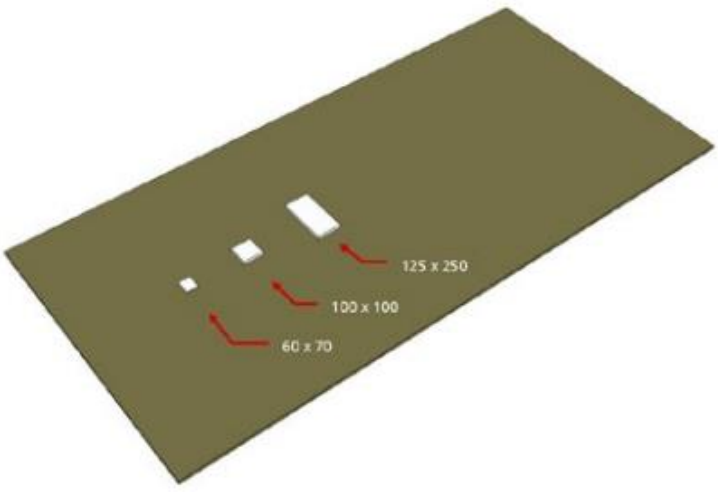
Due to it being a natural material, the shade, colour tone and pattern will vary on a slab and between different slabs/blocks of material, it is always recommended to view the granite slabs once they arrive prior to cutting.

Colour Matching

There will be colour and pattern variations across each slab and between each individual slab due to it being natural, this is not a material flaw, but the uniqueness of the material.

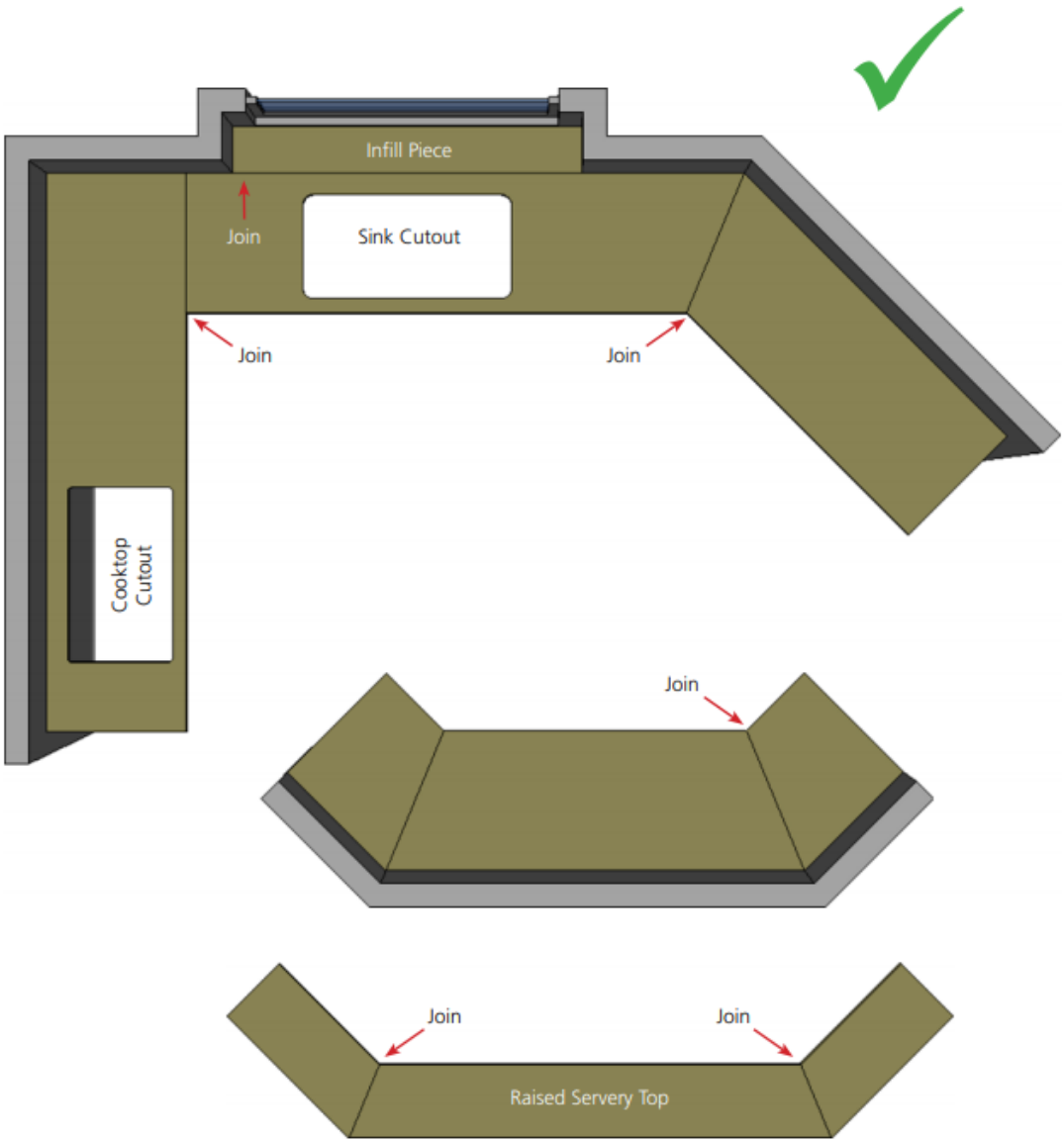
Sample Vs Full Slab

A Sample only tells part of the story, below you can see the size of samples in relation to the size of the slab. While a sample gives a good idea of the look and feel of the slab, it is not a complete indicator of the overall effect of the full size of slab. We always recommend that the customer views larger images on the website, or inspects the slab prior to fabrication to ensure that It meets expectations



Placement of joints

When designing worktops, it is recommended that there are joins every change of direction in a worktop as L shape cut-outs should be avoided, but with natural granites you should also take into consideration the pattern of the material, often customers visit the factory the morning after template to lay out each template where they would like it cut from the slabs



Joints

Maximum length of a piece with sawn cutout in 30mm thick depends on the colour see charts below

Maximum length of a piece with a sawn cutout in 20mm thick depends on the colour see charts below

Maximum length of a piece with polished cutout in 30mm thick depends on the colour see charts below

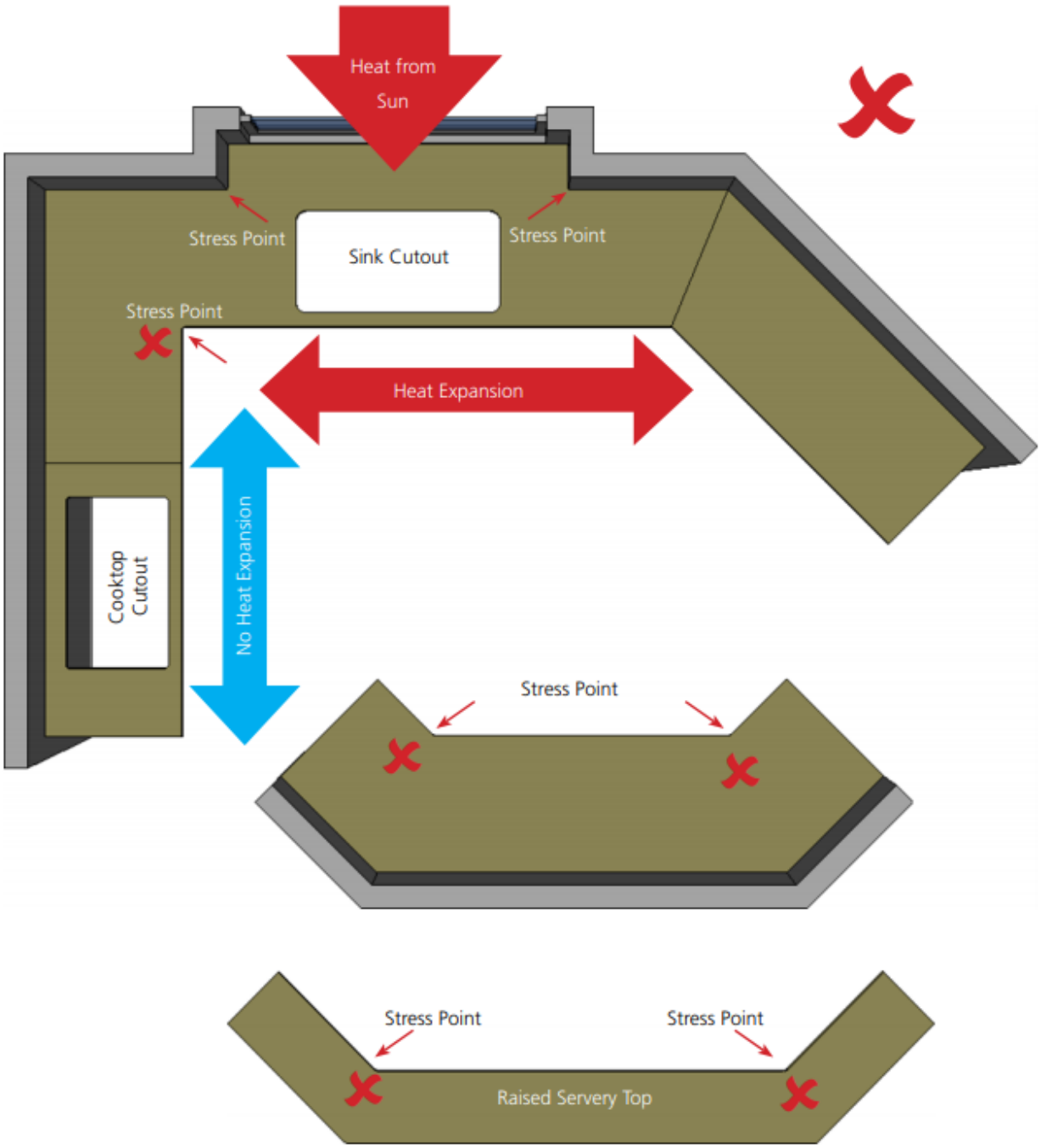
Maximum length of a piece with polished cutout in 20mm is thick depends on the colour see charts below

Upstands sometimes can be 30mm thick and sometimes 20mm see charts below dependant on colour

	Type of material	edge a,b,e,g	edge c,d,f,j,k,m	edge mitred	drainage grooves	recess	upstand thickness	minimum upstand height	max length of upstand	max length with Sawn Cutout 30mm Thick	max length with sawn Cutout 20mm Thick	max length with polished cutout 30mm Thick	max length with polished cutout 20mm thick	max length with saw cutout 12mm	max length with polished cutout 12mm	minimum width of Hob/ Sink rail
ANGOLAN BLACK	GRANITE	YES	YES	YES	YES	YES	20MM	50MM	2500MM	2500MM	N/A	2800MM	N/A	N/A	N/A	65MM
ANGOLAN BLUE	GRANITE	YES	YES	YES	YES	YES	20MM	50MM	2500mm	2500mm	N/A	2800mm	N/A	N/A	N/A	65MM
ASTORIA	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	1500mm	2500mm	N/A	2800mm	N/A	N/A	N/A	65MM
AZUL NOCHE	GRANITE	YES	YES	NO	YES	YES	20MM	50MM	2500mm	2500mm	N/A	2800mm	N/A	N/A	N/A	65MM
AZUL PLATINO	GRANITE	YES	YES	YES	YES	YES	20MM	50MM	2500mm	2500mm	N/A	2800mm	N/A	N/A	N/A	65MM
BASALTINA	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	1500mm	2500mm	N/A	2800mm	N/A	N/A	N/A	65MM
BALMORAL RED	GRANITE	YES	YES	NO	YES	YES	20MM	50MM	2200mm	2500mm	N/A	2800mm	N/A	N/A	N/A	65MM
BALTIC BROWN	GRANITE	YES	NO	NO	YES	YES	30MM	100MM	2000mm	2500mm	N/A	2800mm	N/A	N/A	N/A	65MM
BETHAL WHITE	GRANITE	YES	NO	YES	YES	YES	20MM	100MM	2000mm	2300mm	N/A	2600mm	N/A	N/A	N/A	65MM
BIANCO SARDO	GRANITE	YES	YES	NO	YES	YES	20MM	100MM	2300mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
BIANCO TREVI	GRANITE	YES	YES	YES	YES	YES	20MM	100MM	2300mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
BLACK ANTIQUE	GRANITE	YES	NO	YES	YES	YES	30MM	100MM	1800mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
BLANCO PERLA	GRANITE	YES	YES	YES	YES	YES	30MM	50MM	2200mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
BLANCO PERLA LEATHER	GRANITE	YES	YES	YES	YES	YES	20MM	100MM	2200mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
BLUE PEARL GT	GRANITE	YES	NO	YES	YES	YES	20MM	100MM	2000mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
BLUE PEARL LIGHT/ROYAL	GRANITE	YES	NO	YES	YES	YES	20MM	100MM	2000mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
BOHUS GREY	GRANITE	YES	YES	NO	YES	YES	20MM	50MM	2200mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
BROWN ANTIQUE	GRANITE	YES	NO	NO	YES	YES	30MM	100MM	1800mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
BROWN TEAK	GRANITE	YES	NO	NO	YES	YES	30MM	100MM	1800mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
BROWN SILK	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	1500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
COFFEE BROWN	GRANITE	YES	NO	NO	YES	YES	30MM	100MM	2000mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
COLONIAL CREAM	GRANITE	YES	NO	NO	YES	YES	30MM	100MM	2000mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
COSMIC BLACK	GRANITE	YES	NO	YES	YES	YES	20MM	100MM	2500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
COSMIC WHITE	GRANITE	YES	NO	YES	YES	YES	30MM	100MM	2500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
DAKOTA MAHOGANY	GRANITE	YES	YES	NO	YES	YES	20MM	50MM	2500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
DELICATUS	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	1500mm	2400mm	N/A	2700mm	N/A	N/A	N/A	65MM
EMERALD PEARL	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	1500mm	2400mm	N/A	2800MM	N/A	N/A	N/A	65MM
FLASH BLUE	GRANITE	YES	YES	NO	YES	YES	20MM	50MM	2500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
GIALLO CALIFORNIA	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	1800mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
GIALLO FIORITTO	GRANITE	YES	NO	NO	YES	YES	30MM	100MM	2000mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
GIALLO TOPAZIO	GRANITE	YES	NO	NO	YES	YES	30MM	100MM	2000mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
GIALLO VENZIANO	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	20000mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
ICE BLUE	GRANITE	YES	NO	NO	YES	NO	30MM	100MM	1500mm	2100mm	N/A	2100mm	N/A	N/A	N/A	65MM
INDIAN JET BLACK	GRANITE	YES	YES	YES	YES	YES	20MM	50MM	2000mm	2700mm	N/A	2900mm	N/A	N/A	N/A	65MM
INDIAN JET BLACK HONED	GRANITE	YES	YES	YES	YES	YES	20MM	50MM	2000mm	2700mm	N/A	2900MM	N/A	N/A	N/A	65MM
INDIAN JET BLACK LEATHER	GRANITE	YES	YES	YES	YES	YES	20MM	50MM	2000mm	2700mm	N/A	2900MM	N/A	N/A	N/A	65MM
JASBERG	GRANITE	YES	YES	YES	YES	YES	20MM	50MM	2500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
KASHMIR GOLD	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	1500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
LABRADOR ANTIQUE	GRANITE	YES	NO	NO	YES	YES	20MM	50MM	2500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
LABRADOR BLACK PEARL	GRANITE	YES	YES	YES	YES	YES	20MM	50MM	2500mm	2700mm	N/A	2900mm	N/A	N/A	N/A	65MM
LABRADOR TFV	GRANITE	YES	YES	NO	YES	YES	20MM	50MM	2500mm	2700mm	N/A	2900MM	N/A	N/A	N/A	65MM
MALMO	GRANITE	YES	NO	NO	YES	YES	30MM	100MM	1500mm	1800mm	N/A	2100MM	N/A	N/A	N/A	65MM
MARINACE BLACK	GRANITE	YES	NO	NO	YES	YES	30MM	100MM	1800mm	2300mm	N/A	2600MM	N/A	N/A	N/A	65MM
MARINACE VERDE	GRANITE	YES	NO	NO	YES	YES	30MM	100MM	1800mm	2300mm	N/A	2600MM	N/A	N/A	N/A	65MM
MOON BLACK	GRANITE	YES	YES	YES	YES	YES	20MM	50MM	2500mm	2300mm	N/A	2600MM	N/A	N/A	N/A	65MM
MONCHIQUE	GRANITE	YES	NO	NO	YES	YES	30MM	100MM	2000mm	2300mm	N/A	2600MM	N/A	N/A	N/A	65MM
MULITCOLOURED RED	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	2000mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
NAMIB GOLD	GRANITE	YES	NO	NO	YES	YES	30MM	100MM	2000mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
NERO ZIMBABWE	GRANITE	YES	YES	YES	YES	YES	20MM	50MM	2500mm	2700mm	N/A	2900MM	N/A	N/A	N/A	65MM
NERO ZIMBABWE HONED	GRANITE	YES	YES	YES	YES	YES	20MM	50MM	2500mm	2700mm	N/A	2900MM	N/A	N/A	N/A	65MM
NERO ZIMBABWE LEATHER	GRANITE	YES	YES	YES	YES	YES	20MM	50MM	2500mm	2700mm	N/A	2900MM	N/A	N/A	N/A	65MM
NERO COSMOS	GRANITE	YES	YES	YES	YES	YES	20MM	50MM	2500mm	2700mm	N/A	2900MM	N/A	N/A	N/A	65MM
NEW KASHMIR	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	1500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
NEW VENETIAN GOLD	GRANITE	YES	NO	NO	YES	YES	30MM	100MM	1500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
NORDIC SUNSET	GRANITE	YES	NO	NO	YES	YES	30MM	100MM	1500mm	2200mm	N/A	2500MM	N/A	N/A	N/A	65MM
OLIVE GREEN	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	1500mm	2200mm	N/A	2500MM	N/A	N/A	N/A	65MM
PARADISO BASH	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	1500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
SAPPHIRE BROWN	GRANITE	YES	YES	NO	YES	YES	20MM	50MM	2500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
SHIVAKASHI	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	1500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
SILVESTRE GT	GRANITE	YES	YES	NO	YES	YES	20MM	50MM	2200mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
SILVER FOREST	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	1800mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
SILK	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	1500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
STAR GALAXY	GRANITE	YES	YES	YES	YES	YES	20MM	50MM	2500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
STEEL GREY	GRANITE	YES	YES	YES	YES	YES	20MM	50MM	2500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
STEEL GREY LEATHER	GRANITE	YES	YES	YES	YES	YES	20MM	50MM	2500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
STEEL GREY CARESSA	GRANITE	YES	YES	YES	YES	YES	20MM	50MM	2500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
SUNRISE	GRANITE	YES	NO	NO	YES	YES	30MM	100MM	1500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
TAN BROWN	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	2000mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
TOPAZIO WHITE	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	1500mm	2200mm	N/A	2800MM	N/A	N/A	N/A	65MM
UBATUBA	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	2000mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
VALLEY WHITE	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	1500mm	2500mm	N/A	2800MM	N/A	N/A	N/A	65MM
VIA LATEA	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	2000mm	2200mm	N/A	2500MM	N/A	N/A	N/A	65MM
VIZAG BLUE	GRANITE	YES	NO	NO	YES	YES	20MM	100MM	2000mm	2200mm	N/A	2500MM	N/A	N/A	N/A	65MM

Expansion Gaps

A 5mm expansion gap is required with stone worktops against a wall, this is normally covered with upstands, tile or glass, but will be an issue if the customer requires nothing against the wall, to do less than the 4-5mm recommended will void any warranty so should be taken into consideration when designing



Although these worktops can be cut as one piece from a slab, we do not recommend this as it is important to consider the risks of cracking that can happen after installation.

Cracking does not indicate a material fault or even a fault with the fabrication or installation. Often it may be the result of externally induced or mechanical stress, on the worktops. The two most common sources are heat (thermal shock) causing expansion or contraction, and high load points. These could be the result of something that the consumer has done unknowingly or accidentally.

It is best to avoid this situation in the first place by using joins and avoiding L shape cut-outs

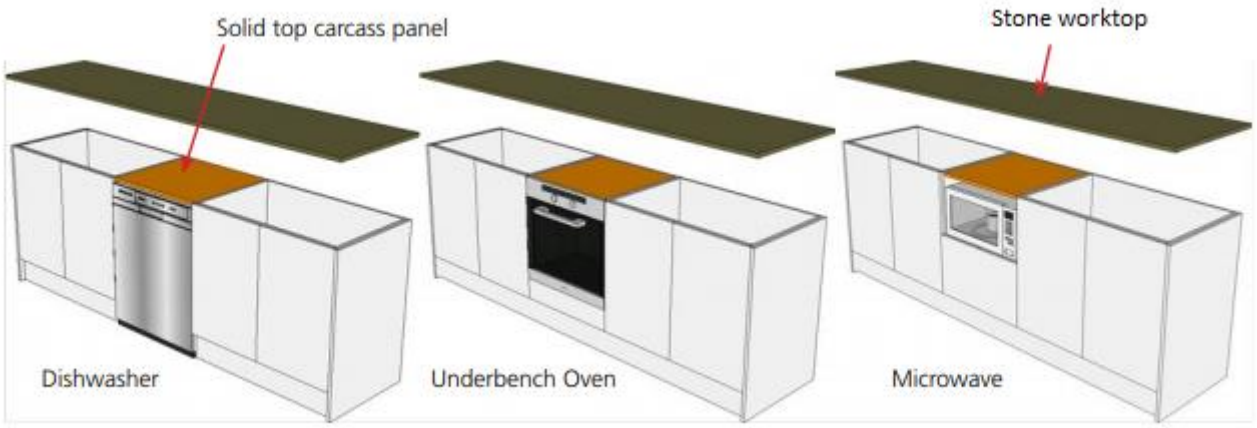
Cutting

Please take into account we operate to industry standard tolerances of +/-2mm, so a 5mm minimum overhang is always recommended, asking us to supply it flush, means when it is cut it could be -2mm overhang i.e. showing the door or carcase

Under worktop Appliances

Appliances such as ovens, dishwashers, washing machines and microwaves can generate heat in a very confined area. To protect the worktops from this we do recommend that a solid top is installed above these appliances made from the same material as the cabinet carcasses.

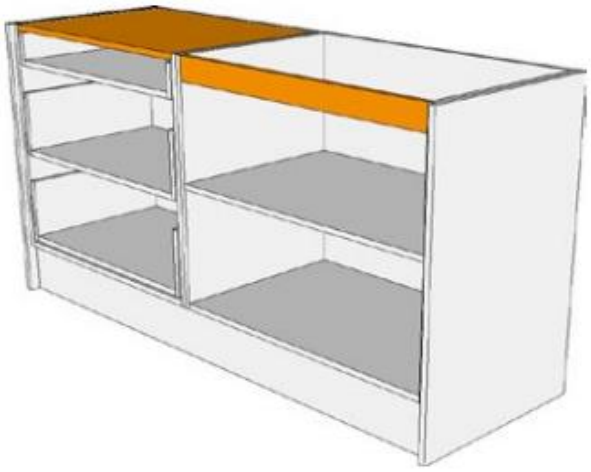
This will provide both support and insulation for the worktops, also a heat defusing pad can be used.



Solid Tops are not a replacement for vertical rails a flat panel, although add strength, does not negate the need for solid vertical rails in cabinets where there will be cutouts

Ideally cabinets should have a solid timber vertical rail to provide maximum strength

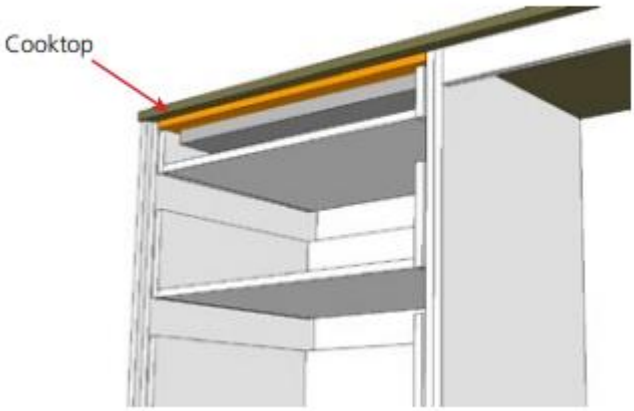
Draw cabinets should have a solid top as vertical rails are not practical

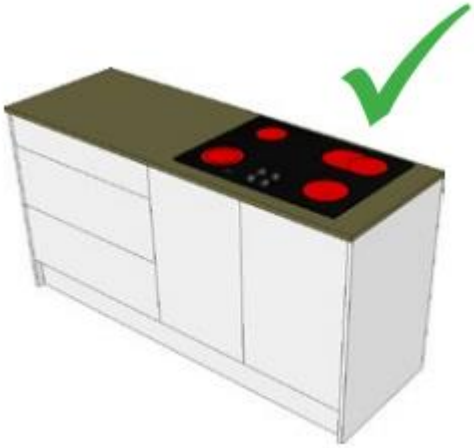


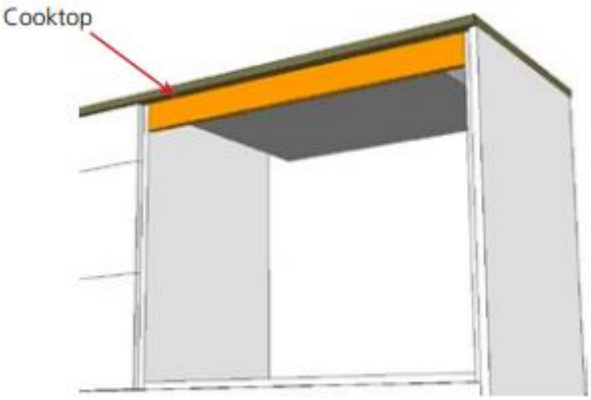
Vertical rails over under bench ovens provide additional support, especially important when the cooktop cutout is above the oven.

Hob/Cooker Locations

Avoid having a hob located above drawer units, this may restrict the use of vertical rails and potentially weaken the support structure under the worktop.







Horiontal rails under a sink or hob cutout tend to have a large portion cutout. This leaves the support inadequate for the worktops. Keep in mind that the worktops also have a cutout for the appliance, resulting in a weak section of worktop without adequate support below (see RIGHT)

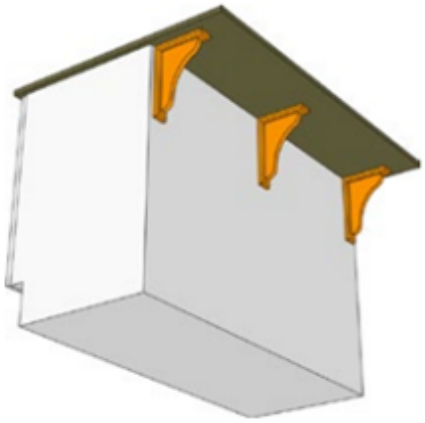
Therefore vertical timber rails or similar stronger, vertical supports are always recommended.

Overhangs

An overhang is a surface that is not directly supported by a construction underneath e.g. a surface that extends past the edge of the supporting cabinetry like a breakfast bar overhang

The permitted overhang dimension must be determined by a professional. It is dependent on a number of factors, such as:

- The complete length to width ratio of the surface relative to the length and width ratio of the overhang.
- Whether the overhang is supported on one or more sides by a wall or other supporting fixture.
- The table below provides approximate guidelines for support required for overhangs. Supports are dependent on the application, if the overhangs will be subjected to high loads, then supports should be used regardless of the recommendations below.



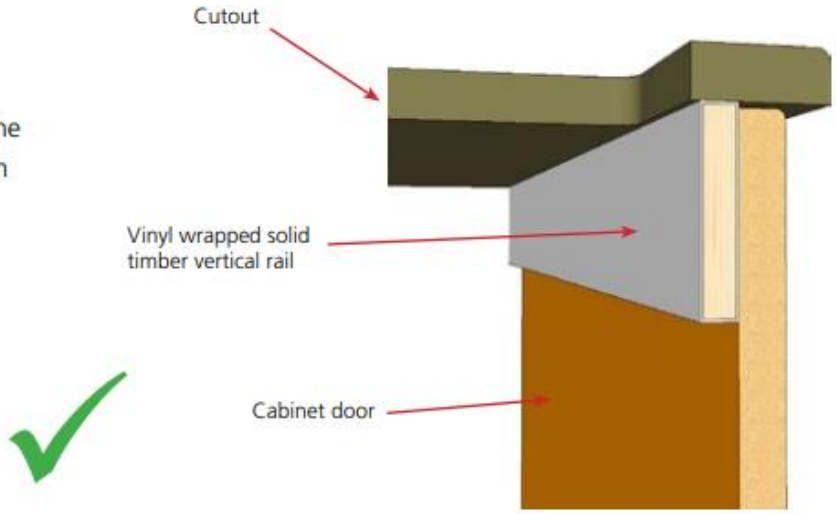
Types of Overhang	13mm Thickness Slabs	20mm Thickness Slabs	30mm Thickness Slabs	Comments
Unsupported Overhangs	Equal or less than 100mm	Less than 100mm overhang	Less than 300mm overhang	No additional support required
Supported Overhangs		250 mm to 500mm	300 mm to 600mm	Support brackets at 600mm intervals
		Greater than 500mm	Greater than 600mm	Legs, columns or panels required

Cut out Supports

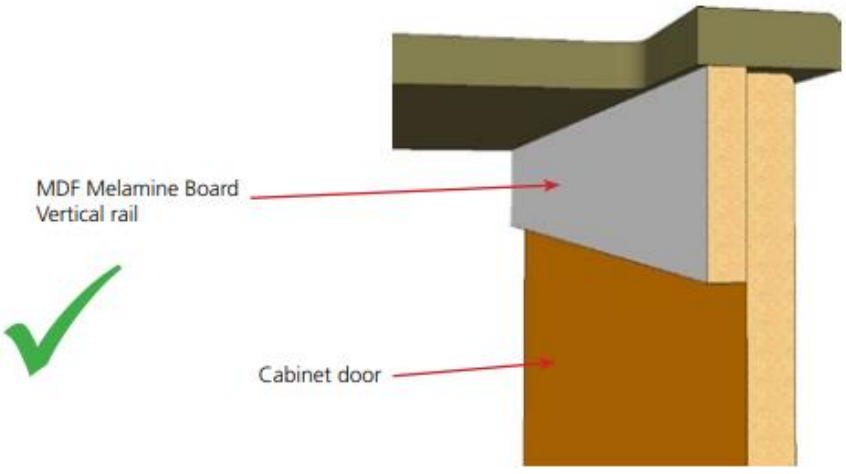
Cut-outs within worktops for sinks or hobs should always be supported to ensure the worktop is not bearing the direct weight of any applied heavy loading placed on the worktops.

For this reason, we recommend the use of vertical rails that will fully support the weight of the worktop and any additional heavy loads further placed on the worktop. Any rail support must not flex or sag regardless of span, which could place stress on the worktop material.

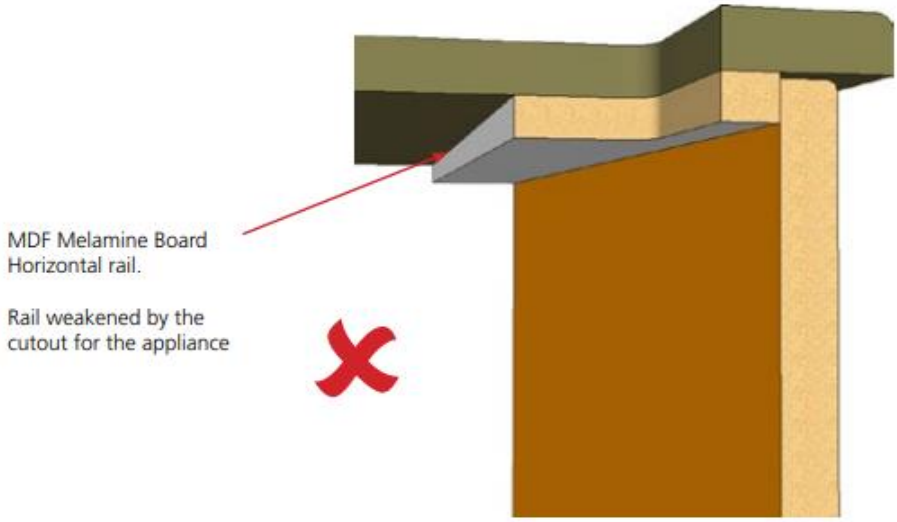
The use of a vinyl wrapped, solid timber vertical rail has the advantage of greater strength and better support.



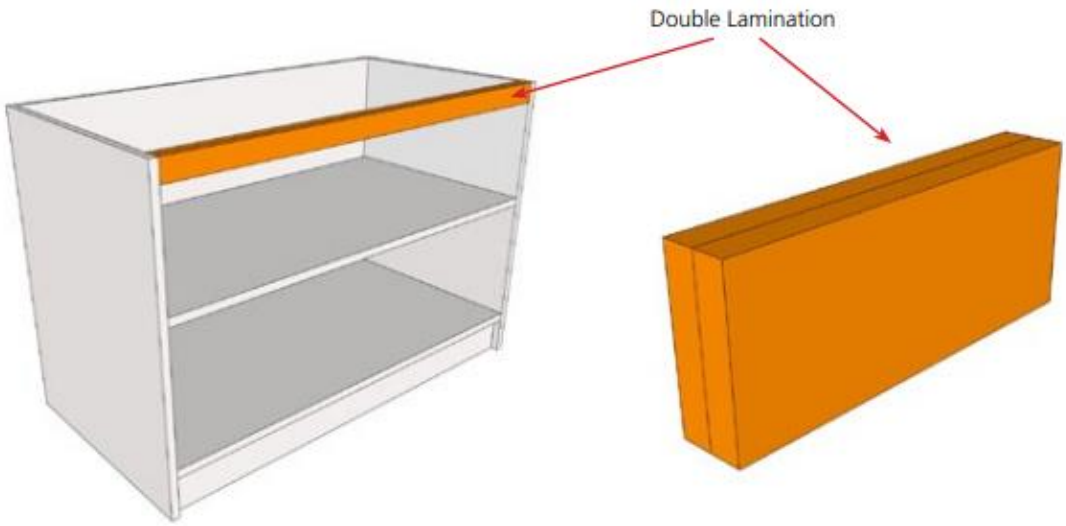
The use of a MDF vertical rail is still better than having a flat rail.



Horizontal rails are not recommended, the installation is dependant on the quality of structure and support that the worktops are being installed onto.

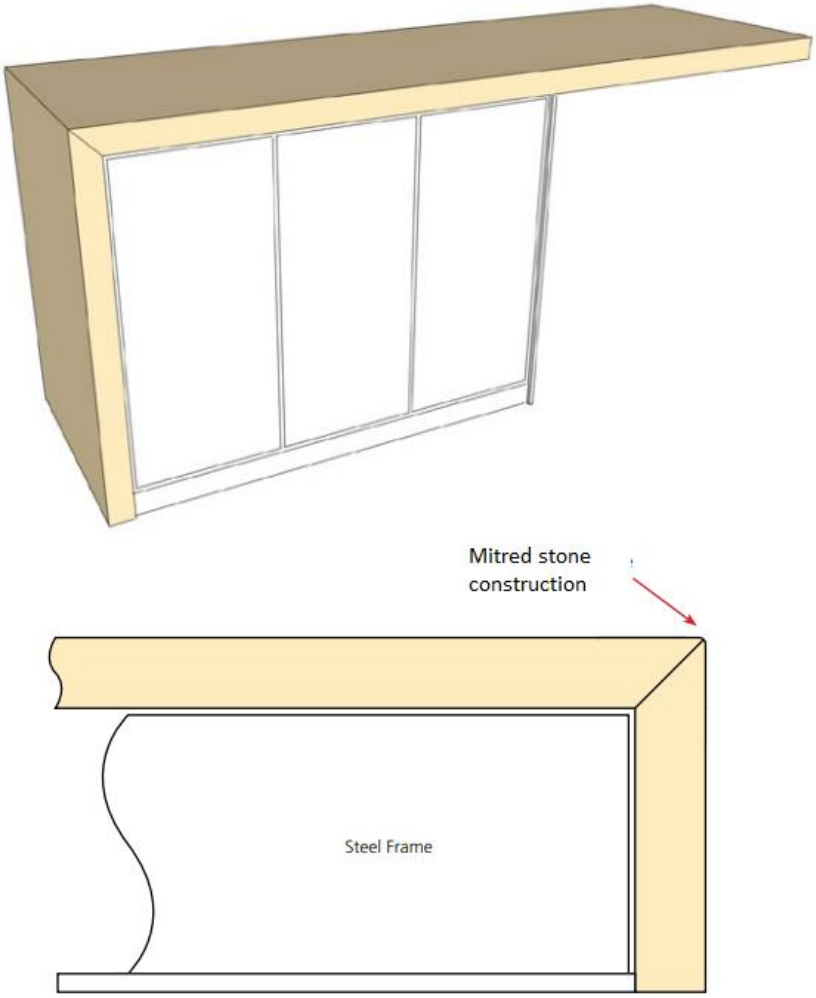


For carcasses with large spans, it is essential that the rear and especially the front rail are constructed from strong materials that are rigid and will not flex under load. In these circumstances a double laminated, vinyl wrapped, solid timber rail or one made from aluminium or steel may be necessary.



Cantilever islands

Slabs must be installed on a rigid frame or base that cannot flex or bend. Cantilever islands should be constructed from a steel frame and must be capable of supporting the full weight of slabs negating any movement or sagging.



Worktop Cut-outs

The following information must be considered when designing the incorporation of sinks, hobs etc into worktops

Cut-outs are usually creating in worktops for the installation of sinks, hobs and other accessories

Cut-outs must be prepared according to the instructions of the manufacturer of the item to be installed

A Minimum radius of 10mm is recommended for all internal corners in cut-outs (figure 1) the larger the radius the stronger the corner

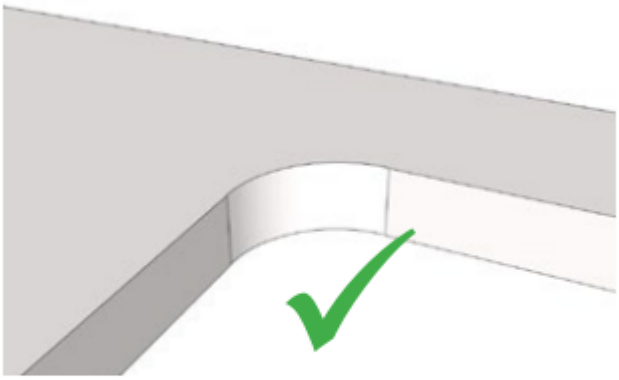


Figure 1

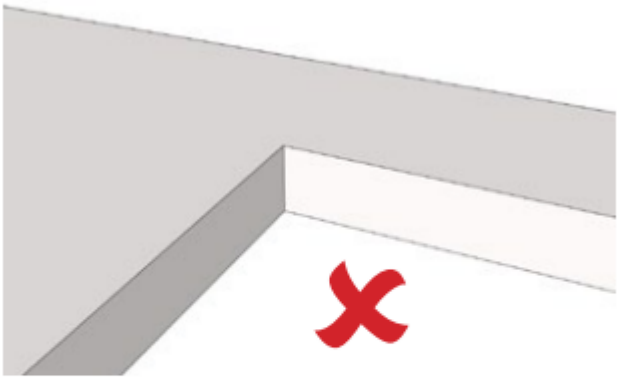


Figure 2

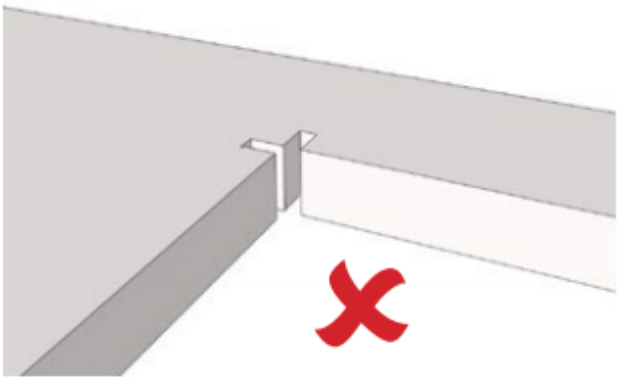


Figure 3

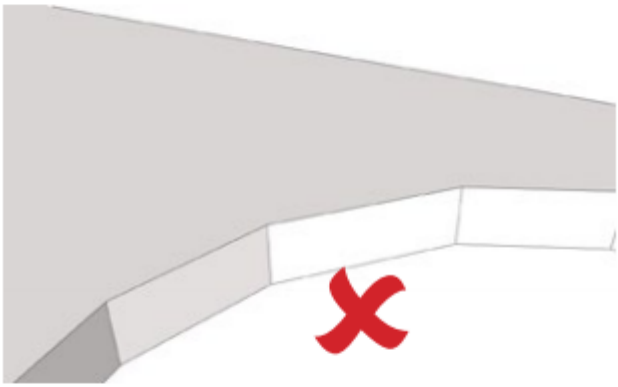
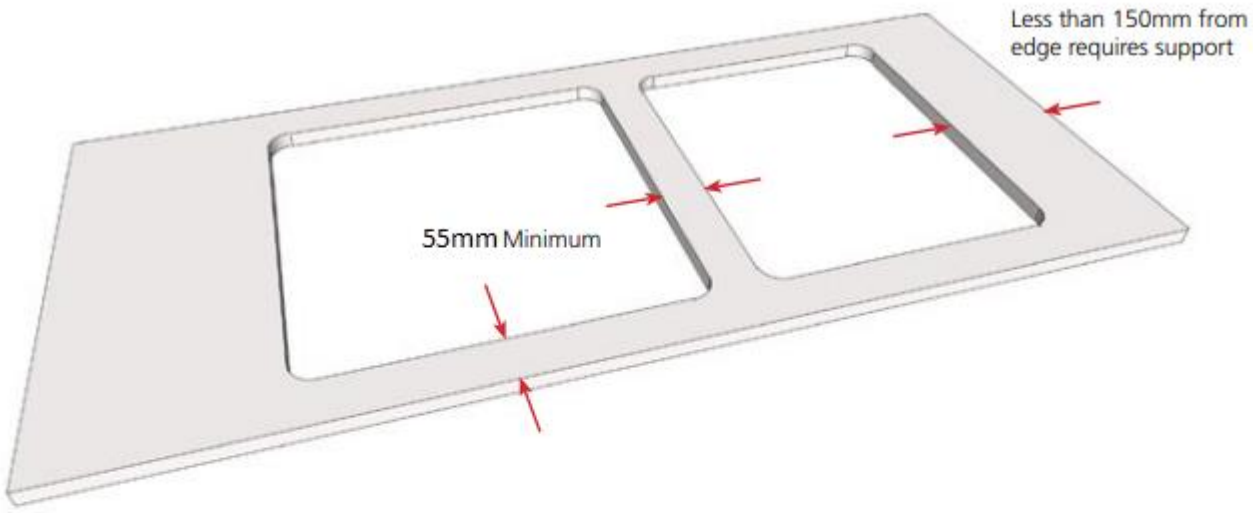


Figure 4

- Do not square cut (Figure 2) or cross-cut (Figure 3) corners.
- Do not cut large radius in sections (Figure 4), these need to be one continuous smooth radius.
- Do not reduce the thickness of the surface when preparing the cutout.
- The distance between a cutout and an edge or join must be no less than 60mm. The greater the distance, the stronger the area.
- If the distance between a cutout and an edge or join is less than 150mm, the area must be supported. Ensure that the area between the cutout and the edge or join is located over the junction between the base cabinets or fit a solid support strip under the area.

cut-out Surrounds

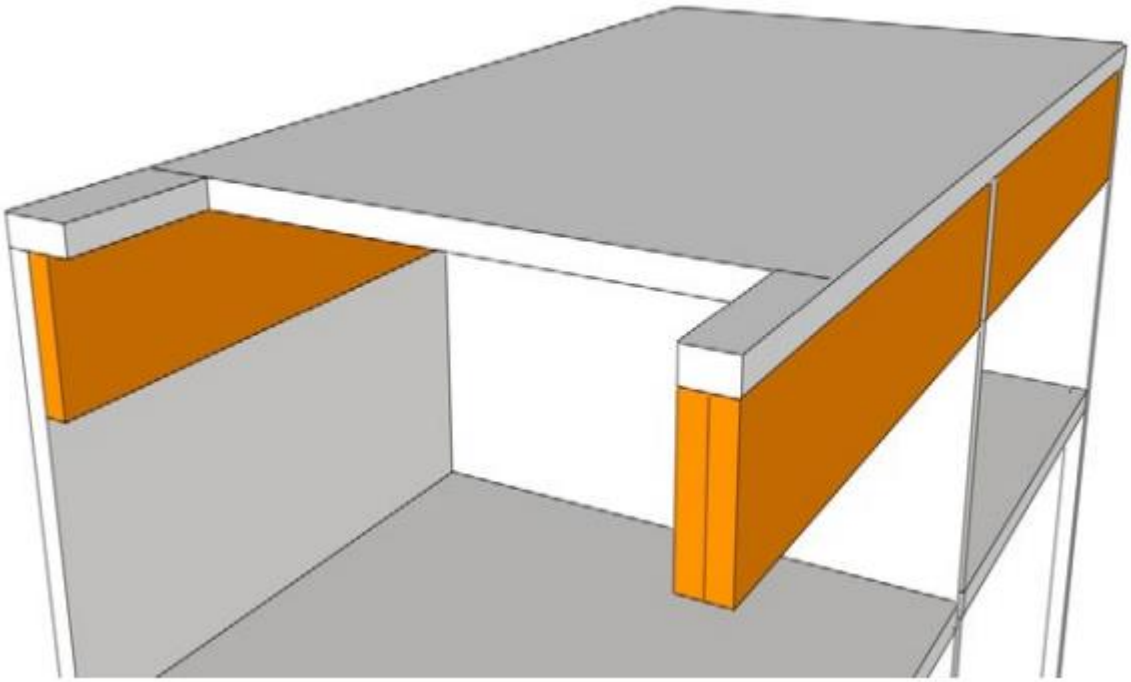
Consider the minimum recommended dimensions when designing cut outs for appliances and sinks



Large Cutouts

If a cutout will leave front and back benchtop rail widths of less than 55 mm, consideration should be given to making these rails from separate pieces to avoid problems with cracking.

If less than 55 mm from edge, then it is recommended that separate rails be abutted to the end of the benchtop.



Sink Drainers

Sink Drainage grooves and recesses are often cut into the surface of the material when under mounted sinks are used. There are several fabrication considerations that need to be addressed.

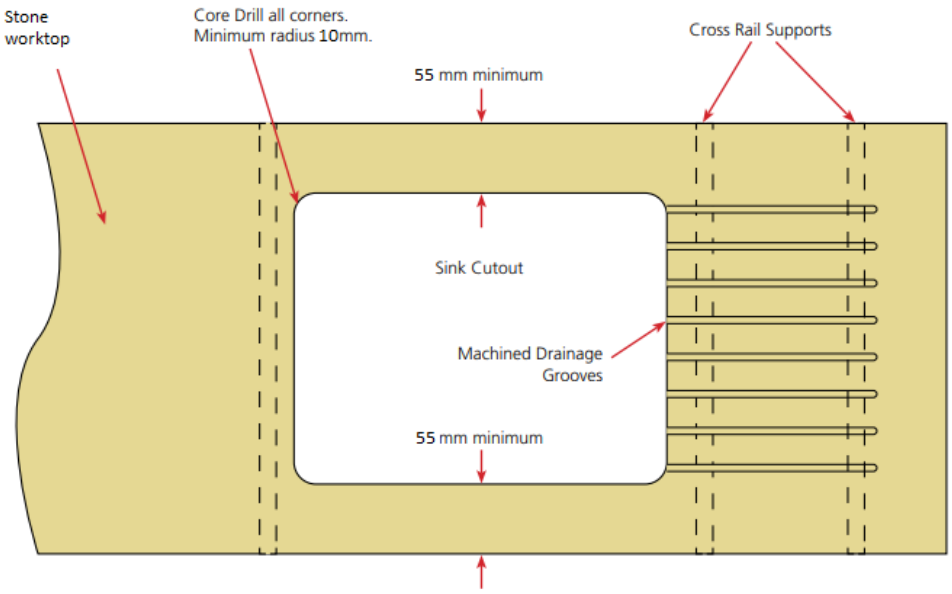
Undermount Sink Installation

1) On Recess and Grooves, it is not always possible to get the same finish as the surface of the worktop, it will often be more of a matt finish.
2) Any groove/recess should not be too deep as it may seriously affect the strength of the worktop around that area.
   If you have 20mm worktops you can have either GROOVES **OR** RECESS,
   in 30mm material GROOVE **AND** RECESS
3) Drainage Grooves may need to be cleaned with a soft bristle brush
4) We recommend that square corner undermount sinks are not installed as we recommend minimum 10mm Radius in all internal corners

Any square corners either in a sink, hob or other worktops are not covered under any warranty

Note – the recommended edge profile for under mounted sink cut outs should be 5mm radius top and bottom edge, to minimise the risk of chipping or damage. The greater the profile the more durable the edge will be.

As standard we overhang the sink all around by 10mm, this means the silicone is out of sight, we recommend the minimum is 5mm overhang, but if a customers requires less than this they need to take into account cutting tolerances of +/- 2mm so if you for example ask for flush i.e. no overhang once it comes off the machine it could be -2mm overhang



Kitchen Splashbacks

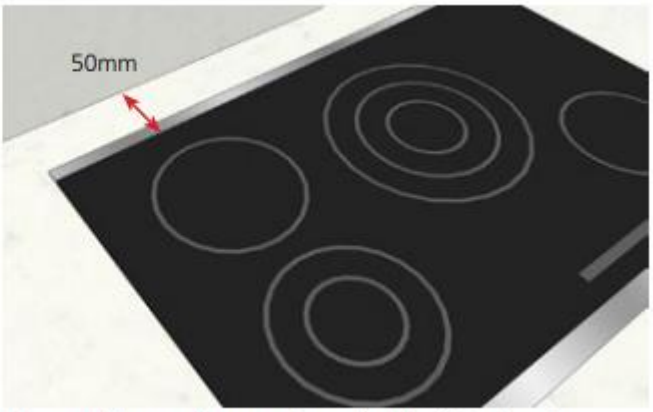
Stone splashbacks offer low maintenance, easy to clean, grout free surface with continuity of worktop colour and are ideal behind sinks and hobs. In addition, they offer reduced lead times with the same day installation as the worktops.

Where can stone be used

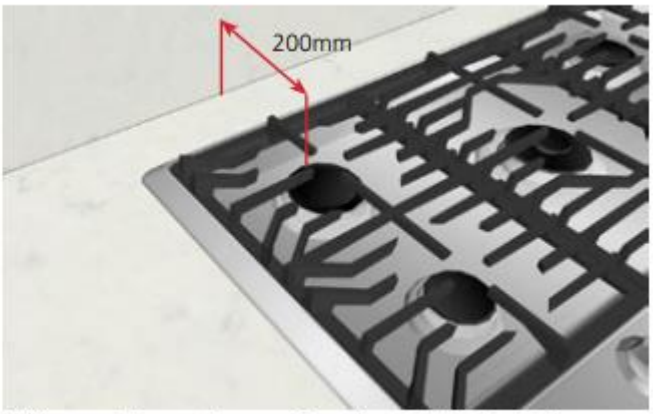
Where can stone be used ?

Electric cook tops (both freestanding or inset) and induction tops
* for both electric and induction we recommend a minimum 50mm clearance from th eback edge of the hob to the stone splasback

Gas Cook tops (both freestanding or inset) for Gas hobs a minimum of 200mm from the periphery of the gas burner to the stone splashback is recommended
When desiging worktops check with the manufacturers recommended installation details as they may require more than our minimum, always follow the manufacturers installation instructions



50mm minimum clearance from splashback for electric cooktops



200mm minimum clearance from the splashback to the gas burner element

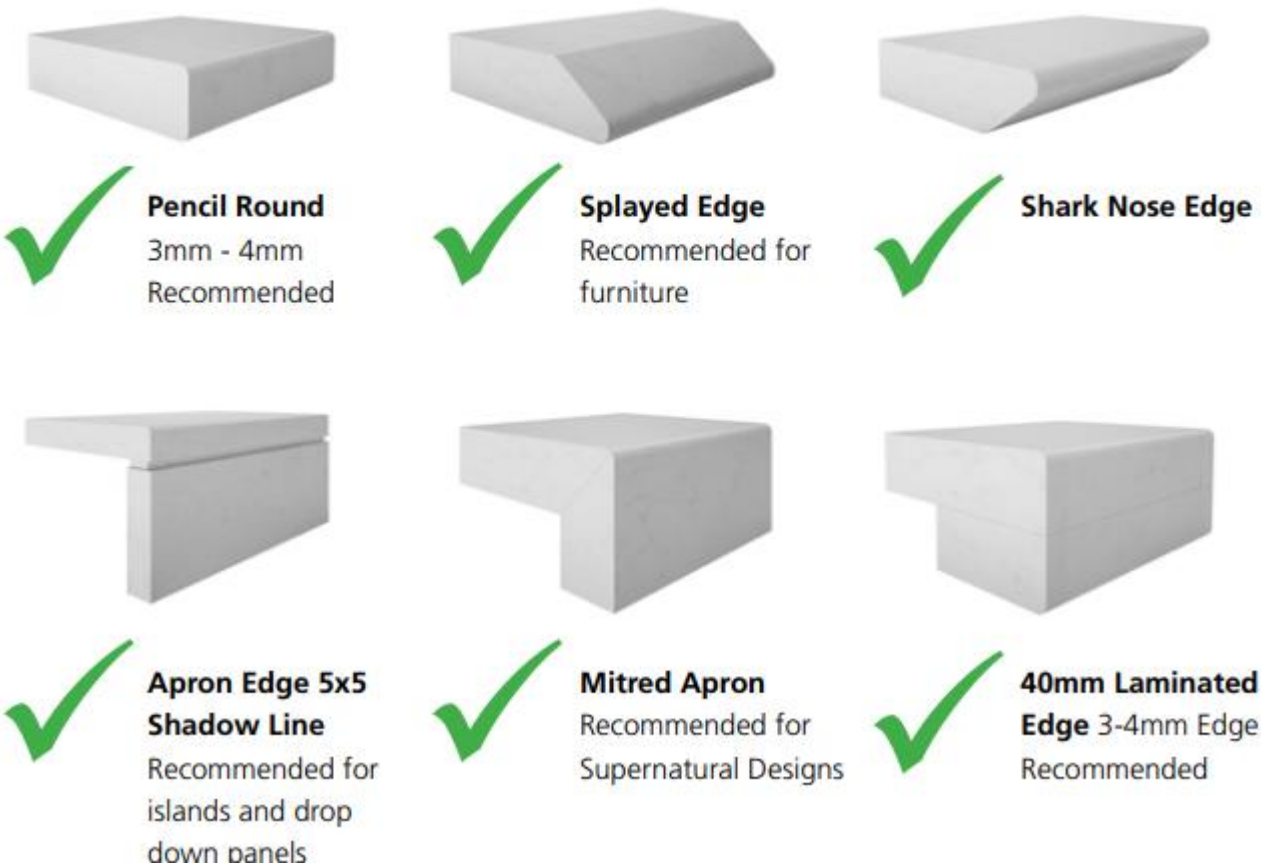
Edge Profiles

There are many edge profiles that can be achieved using stone worktops, and it is important to take the following factors into consideration.

All exposed edges should be cut then polished

The top and bottom edges must have a minimum of a 3mm arris top and bottom but recommended 5mm pencil round top and bottom to reduce the chipping. The larger the radius of the edge the more resistant it is to chipping.

Examples of some of the edges available please visit the showroom to see all of them, **not all of them are available on each colour of Granite**



Chipping

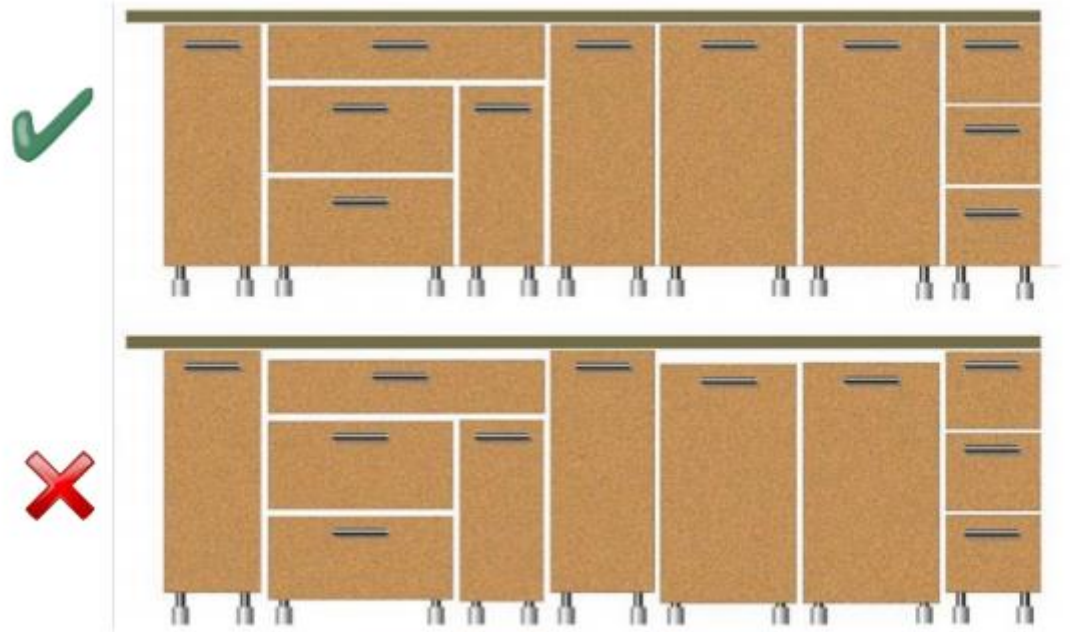
If you knock 2 hard materials together, on the leading edges there is a risk of chipping, this is not covered by the warranty, we advise to change the edge as discussed above to reduce the risk of chipping

Preparing the Base units and Cabinets

Natural stone surfaces are installed on top of cabinets and are not fixed to the wall. Before installing the worktops, ensure that cabinets are complete, stable, level and suitable for bearing the weight of the surface and any other heavy applied loading including sinks filled

Stone worktops must be supported on strong, weight supporting perimeter frame or on a full solid carcase

Ensure the worktops are supported sufficiently in areas of joins, cut-outs and over spaces for appliances such as dishwashers, ovens, washing machines etc.

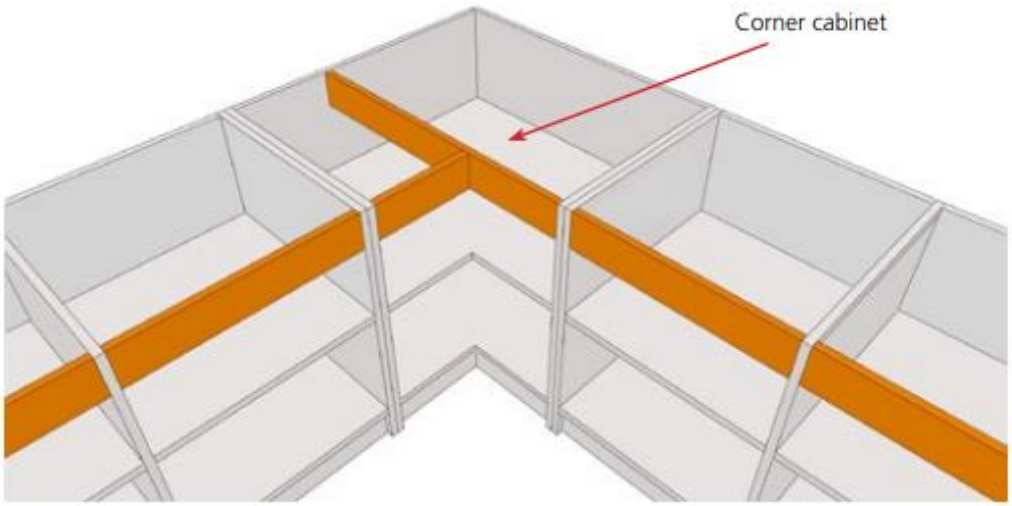


For cut outs longer than 600mm provide side to side support beams under the surface

Provide support under all worktop joints

Attach a board between the cabinet tops on both sides of under worktop appliances that generate heat

For surfaces of 12mm or 20mm if extra reinforcement of the cabinets or the surface is considered necessary, incorporate a full carcass panel in the top of the cabinets



Finishing Touches

Once installation is complete, the installer will ask you to check the worktops all over, please be careful about the first 24 hours as glues and silicones take time to dry, do not use the sink in this time.

If further works are required in your kitchen for example appliance installation, decorating etc please ensure you protect your worktops by covering them once the silicones and glues have dried with corrugated cardboard or another protective material.

Please ensure the worktops are not used as a work bench, step or standing platform, and any person using strong solvents or adhesives must show due care.

Below are some examples of kitchens after the worktops have been signed off, on each occasion customer had scratches and damage to the worktops caused by trades working after the kitchen installation

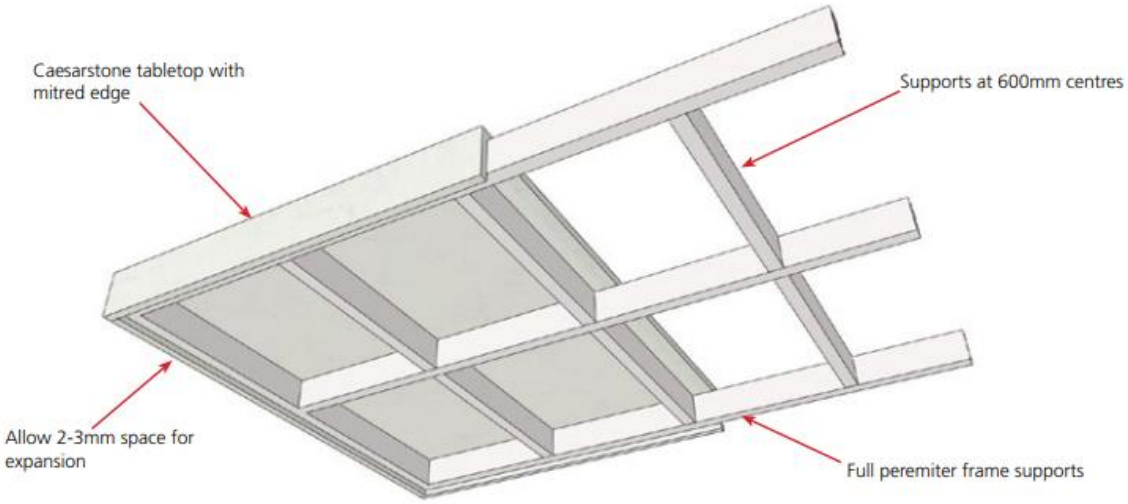
Table tops and larger overhangs

When installing a stone surface as a freestanding table top or where a larger overhang, the base must fully support the weight of the stone table top. All edges should be arrised to 3mm top and bottom to reduce the risk of damage from chairs etc.

The stone should be bonded to the substrate with epoxy or neutral cure silicone and then screw fixed to substrate.

Table top Frames

Natural stone is an ideal surface for furniture, large benches etc. When using stone in these applications, it is important that the perimeter and internal supports do not sag or move from the weight of the stone or any additional applied surface loading.

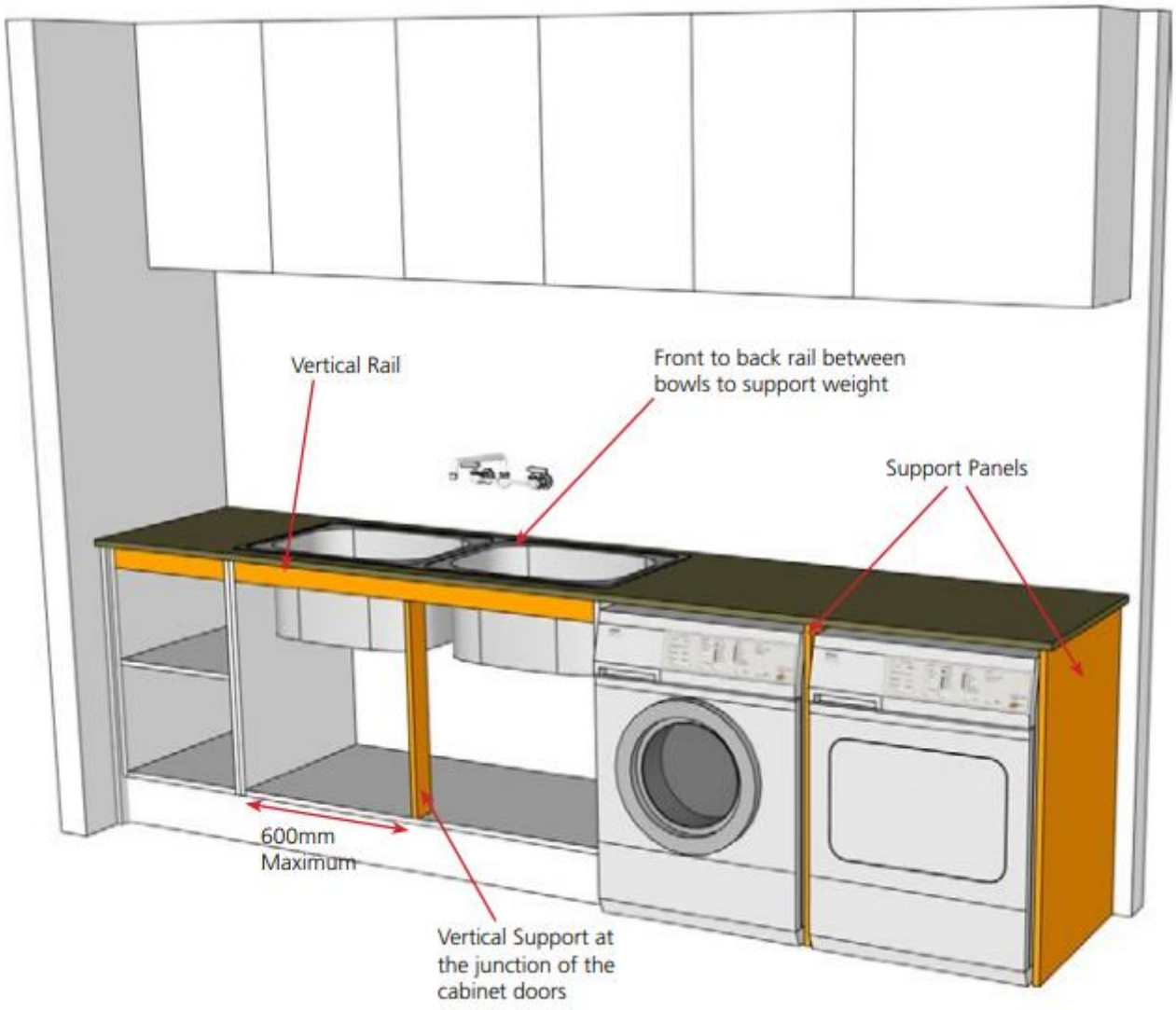


Vanities

Stone can be used in several ways to create a vanity unit

Where the material itself forms the receptacle that will hold water or where water is running directly onto the surface of the Stone. Boiling water must be avoided due to the risk of thermal shock.

Utility/Kitchen



Installing large bowls into utility and increasingly kitchens requires additional consideration, as for example above is a dual sink which requires a wide cabinet to accommodate it

The total capacity is 90L with each litre of water weighing 1kg, so it could potentially have a weight of approximately 90kg if both sinks were filled with water. If there are two bowls, then we recommend adding a rail between the bowls.

This is equivalent to a person standing on the top in an area with a large cut-out. Unless the cabinets are reinforced and can adequately support this weight, then there is a high risk of a worktop failure.

Washing Machine/Dryer/Dishwasher

Where these appliances are installed below the worktops, care needs to be taken with providing additional support.

It is advisable that a vertical support panel is placed between the appliances and either a support panel or cabinet be placed either side this will ensure that the tops have adequate support.

The Other consideration is with the heat generated by these appliances, especially the dryer. Some of these exhaust through the front while others through the back, some may also need to be ducted.

If required a panel/ heat defuse may need to be installed below the tops to protect them from heat

Heat Resistance

Stone surfaces can tolerate moderately hot surfaces for brief periods of time. Prolonged exposure will result in discolouring or other types of damage

Do not expose stone to excessive heat, the rule of thumb is that if cookware is too hot to hold then don't place it directly on your stone worktop use a trivet

Always use an insulator trivet, chopping board or heat pad. Never place hot cookware directly onto the surface of any stone worktop

Do not allow direct contact between Stone surfaces and very hot pots or other hot cookware.

Example of concentration of heat on one area of the bench top due to pot with a high thermal load. The use of a heat pad eliminates this problem. There is no heat transfer to the tops.

Heat can cause a worktop to expand rapidly but in a very localised area while the rest of the worktop remains cold. This thermal expansion is opposed by the cold, non-expanding adjacent material as well as any adhesive used to fix the worktops.

A pot placed on the worktop directly creates the issue of a sudden change in temperature of the top (thermal shock)

Cracking in this situation many not happen the first time, although they may develop over time if the proper precautions are not taken.

Care and Maintenance

Polished Granite worktops make the ideal kitchen work surface. Although granite is regarded as one of the most practical and durable work surfaces available for kitchens they are not indestructible, care must be taken when using sharp or heavy objects not to scratch or chip the surface.

Always chop food on a wood or plastic chopping board.

Sealing Granite

When your new worktops are installed they will already have had one coat of sealer, the installers will leave you a care kit which includes more sealer and some cleaner.

24 hours after your worktop has been installed (this gives time for silicones and glues to dry) we recommend a second coat of sealer is applied, please follow the manufacturers simple instructions.

We recommend then you reapply the sealer every 12 months, sooner if the surfaces undergo heavy usage.

You can test your worktop by applying a drop of water on the surface, if it starts to disappear, the top is no longer protected and will require sealing, if it remains on the surface like a water ball the surface is still protected.

Avoid Stains

Please be aware that any acidic products like citrus fruit fizzy drinks, wine, vinegars etc may leave marks on the surface if left for long periods, it is always best to wipe surfaces immediately. Do not leave to stand for days otherwise in extreme cases the acidic products will etch the shine on the surface.

Strongly coloured foods ie curry, saffron, beetroot, red wine, black currant etc can cause staining so should be cleaned immediately.

Do not allow salts or powder detergents to build up on the surfaces

Do not use any chlorine based products, alkalis (caustic soda) or concentrated disinfectants to clean work tops

Do not use aby abrasive or metal scouring cloths or pads on the surface


STONE CARE
CLEAN • SEAL • MAINTAIN