

INSTALLATION GUIDELINES

Before working with Centoni, please carry out a risk assessment and take all steps to minimise any risks to general health and safety. Centoni work surfaces can be installed using woodworking tools.

FITTING CENTONI TO KITCHEN AND BATHROOM CABINETS

When fitting Centoni to kitchen cabinets apply dabs of silicone every 200 - 300mm to the cabinet and then apply the work surface to the top of the cabinet, then press into place. Leave 0.5mm per metre expansion gap at each end when butting to walls or other units and seal into place with silicone.

MAXIMUM SPANS

It is important that prior to installing a Centoni Benchtop, all cabinets are level and that the Centoni benchtop will be supported adequately. All spans over 600mm must be supported at the front by ensuring that the rail is installed vertically to eliminate any flexing of the Centoni product. If the front rail of the cabinet cannot be rotated to a vertical position, then the suggested method of support is to insert a 25mm square tube behind the front rail, which would be routed into the top of the carcass ends.

Alternatively a negative detail can be created by placing the desired thickness of rail (suggest 18mm) around the cabinetry structure including the cabinet end panels to support the Centoni Worktop.

OVERHANGS

Applications such as breakfast bars sometimes require a certain overhang. The permitted overhang dimension must be determined by a professional cabinetmaker or trades person, and is dependent on many factors relevant to the particular application. The ratio between the length and width of the Centoni benchtop surface, will also determine what supporting fixtures will be required. Centoni benchtop overhangs of 300mm or more are unlikely to require additional support depending on the application. All overhangs should be given consideration for support in the kitchen design process

DARK COLOURS

Dark colours are more prone to showing scratches and marks than lighter colours.

It is a condition of Centoni limited warranty that the following supplementary guidelines are followed. It is also a condition of the Centoni limited warranty that before commencing any fabrication or installation work, you first inspect the condition of your Centoni solid core products and in particular, ensure that you are satisfied that there are no colour matching issues.

JOINING BENCHTOPS

Apply a bead of Silicone Sealant to the join. We recommend using a Coloured Silicone Adhesive similar to that of benchtop, alternatively a Clear Acetic Cure Silicone. Bring joint together and carefully fit benchtop connectors to the underside of the benchtop. Use a block of wood and mallet to help set the two pieces flush. Tighten up all the connectors evenly. Once the joint is clamped tight clean up the excess silicone that has come out of the joint. Spray a fine mist of Water and Detergent over the join and remove the excess silicone. Turpentine and/or Methylated Spirits can be used to clean off any silicone residue however we recommend you refer to the Silicone product guidelines. Secure the Centoni benchtop in place using clamps until the silicone has cured.

CONDITIONING

All materials should ideally be given 24 hours to meet room temperature prior to installation. Ensure cabinets have been installed correctly and are level as the Centoni will follow the cabinet profile.

BOWL/SINK, HOB/COOKTOP, TAP CUT OUTS:

We recommend top mounting sinks and cook tops only. Cut out a sink and or hob with a jig saw or as you would in a typical Laminated top.

TAP HOLES:

Drill out using hole saw.

CARE AND USE

BEFORE FIRST USE

Be sure to give your worktops a once over with warm soapy water.

CLEANING RECOMMENDATIONS

A major advantage of Centoni Worktops is that the HPL surface makes cleaning so simple. Usually a moist cloth is sufficient, but use washing-up liquid to get rid of any grease. Stubborn dirt can be removed with an organic solvent such as methylated spirits or alcohol. Brushes with hard bristles (but not wire brushes) may also be used.

CARE RECOMMENDATIONS

- do not cut or chop directly on the worktop surface – always use a chopping board or worktop saver.
- always place hot pans, ovenware and irons on a trivet or protective pad to protect the surface from the intense heat which can cause damage to the worktop if placed directly on the surface.
- the use of abrasive cleaners and pads, corrosive or aggressive cleaning agents should be avoided as they will have a detrimental effect on the worktop surface.
- furniture polish and cleaning products containing wax must not be used.
- kettles, coffee machines, fryers and any other heat source should not be positioned directly over worktop joints. Constant changes in temperature could cause the joint to move and eventually fail.
- cuts and scratches will be more noticeable on dark decors.
- If you do spill something on your surface we recommend wiping the worktops with warm soapy water and a damp cloth.

HEAT RESISTANCE

Centoni is heat resistant, however like most solid core worktop materials Centoni can be damaged by high temperature items. We always recommend placing hot pots, oven trays and fry pans onto a wooden chopping board or similar object to absorb the heat. We also recommend that any heat generating electric appliances such as electric fry pans, slow cookers, coffee machines etc, are also used on a similar object and not directly on the worktop as these can also produce extremely high levels of heat.