

# Dekton Buffets

Dekton® Manual

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## O. STARTING DATA.

### O.1. What technical knowledge is required to use Dekton® in buffets?

A buffet is an industrial item and complex to develop, requiring the involvement of many different agents, which can include different areas subject to heat or cold, and designed for intensive daily use.

The following pages define the specific aspects to consider depending on the specific nature of each buffet.

### O.2. Who takes part, and who therefore should be familiar with this Dekton® information?

All\* the people involved in the project, development, transport, assembly and maintenance of an industrial buffet must confirm that they are familiar with and have read this manual.

(\*) the property where the buffet is located, the architectural or engineering studio that designs the buffet, the industrial buffet manufacturer that makes the frame, the marble-worker that makes the worktops and/or front panels, the transporter that moves the pieces made to their final location, the installer that assembles each component on the buffet frame, the person responsible for completion cleaning, the service manager in charge of the installation maintenance and any other agent involved and not mentioned here.

# 1. DESIGN PARAMETERS OF THE COUNTERTOP.

## 1.1. Thicknesses.

The countertops without cut-outs or drill holes may be made with thicknesses of 1.2 cm, 2.0 cm or 3.0 cm.

Dekton® nominal weight according to thickness:

- 75 Kg/m<sup>2</sup> (15.36 lb/ft<sup>2</sup>) in 3.0 cm
- 53 Kg/m<sup>2</sup> (10.86 lb/ft<sup>2</sup>) in 2.0 cm
- 32 Kg/m<sup>2</sup> (6.55 lb/ft<sup>2</sup>) in 1.2 cm

Countertops with at least one cut-out or drill hole will have thicknesses of 2.0 cm or 3.0 cm.



1.1.1. Countertop with different cut-outs and drill holes.

The underside of the countertop will feature the characteristic Dekton® rough surface (without mesh, resin, notches or milling).

### 1.1.2. Recesses in the upper visible side of the countertop.

Notches with curved corners can be made on the surface to indicate the heating and cooling zones via CNC.

The maximum notch depth shall depend on the thickness of the countertop as follows:

- 7 mm (3/10") in 3.0 cm
- 5 mm (1/5") in 2.0 cm
- 3 mm (1/8") in 1.2 cm

When making notches, the design and original texture of the table are lost.

### 1.1.3. Lateral surrounds and side skirts that coat the frame.

The front panels and miter joints shall be made with the same thickness as the countertop.

When the panel includes cut-outs (e.g. niches for plates), Dekton® 2.0 cm will be the right solution for the cladding.

## 1.2. Cut-out design.

When a countertop has 1 very large rectangular cut-out > 1.5 m (> 60"), this countertop should be divided into 2 parts.

When a countertop has several small cut-outs, this worktop will be divided into more than one part.

The minimum distance between 2 cut-outs will be 15 cm (6").

The distance of a cut-out from the edge of the countertop will be at least 10 cm (4").

The minimum distance between a hot plate (appliances, emitters, etc.) and any other cut-out, drill hole or rounded corner will be 10 cm (4").



1.2.1. Distances between cut-outs and the edges of the countertop.

### 1.2.2. Drill holes.

The size of a drill hole (e.g. for taps or fixing appliances and lights) will be at least 2.5cm (1").

The distance from the drill hole to a cut-out, any integrated hot/cold plates or the countertop edge will be at least 10 cm (4").



### 1.3. Cut-out corners.

The corner radius of the cut-outs will be at least 1.5 cm (3/5").

The lateral surround hole corners (e.g. for dishes) will always have a radius greater than or equal to 1 cm (2/5").



1.3.1. Inner radius with rounded finish.

### 1.4. Joints.

The parts with cut-outs must weigh between 100 Kg (220 lb) maximum.

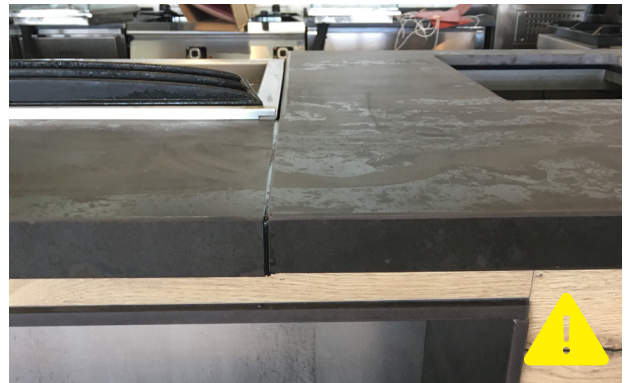
The best place for the joints is in the cut-outs, in a zig-zag form: extending opposite sides.



1.4.1. Solution to integrate a miter edge in an inner corner.



1.4.2. Integration of a pillar in a buffet through joints and L-piece.



1.4.3. Corner solution in a large cut-out.

### 1.5. Edge fabrication.

The edges from straight cuts and drill holes will have a clean finish (without chips or any other irregularities).



1.5.1. Smooth finish to dissipate stresses.

## 1.6. Rounded edges.

All the cut-outs and drill holes will have their upper and lower edges rounded with 3 mm (1/8") at least. As an exception, cut-outs which are never exposed to impact of any kind can have a smooth minimum rounded finish with 1 mm (1/25") but bevels are never allowed for this application.

Same criteria applies to lateral surrounds.



1.6.1. Miter and rounded cut-outs.



1.6.2. Minimum radius even if they are manual.



1.6.3. Rounded hidden drill holes.

## 1.7. Countertop corners.

If the straight edge is not exposed to blows, the upper edge will be chamfered with a smooth 0.1 cm (1/25") rounding.

If the corners are exposed to blows, they will then be rounded (= some sort of half bullnose), with radius greater than or equal to 2 cm (4/5").



1.7.1. Rounded corner.



## 1.8. Notice.



1.8.1. Notch so that the putty has more grip.



1.8.2. Make accurate measurements to perform in the fabrication workshop.



1.8.3. Hot appliances must have a separator between the Dekton and the appliance.

## 1.9. Wrong.



1.9.1. The chosen design is unfortunate in both the protruding edges and the vertical edges.



1.9.2. Beveled Miter.



1.9.3. No recesses are allowed on the edge for food service and industrial kitchen applications (they are allowed for domestic countertop applications).



1.9.4. Radius made with discs.

## 2. FOOD SERVICE STRUCTURE BELOW THE COUNTERTOP.

### 2.1. Common rules.

The frame shall consist of metallic profiles either square or rectangular shape. In this last case the vertical sides will be the larger sides of those rectangular shapes in order to give an extra rigidity to the frame.

The profiles will be displayed in two horizontal levels. The upper will be right below the countertop while the lower will remain close to the ground support. The frame shall consist of boxes (vertical profiles connected to transverse ones) that guarantee the stability of the ensemble, with spaces between not exceeding 1 m (40").

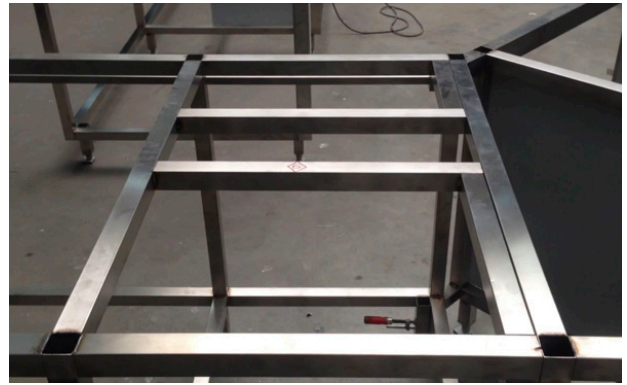
All the upper profiles of the metal frame will be at the same level to provide sustained support for the countertop.

The welds for meetings between profiles will be perfectly sanded (without chips or spikes).

The frame will have mechanisms to adjust, on the job, ground irregularities and to maintain sustained support.



2.1.1. Composition using 2 levels and transverse frame.



2.1.2. Uniform upper level.



2.1.3. Adjustable levelling system.



## 2.2. Reinforcements.

Any installations under the countertop must be properly fixed to the frame. All piping, wiring, ventilators and lighting will rest on profiles specifically designed for that purpose so Dekton countertop is not obliged to it.



2.2.1. Large spans with fewer transverse frames can be saved when horizontal levels (upper and lower) are very rigid and there is no risk of long-term arrows greater than 1 mm.



2.2.2. Cut-outs larger than 25x25 cm (10" x 10") will have continuous support under the 4 sides.



2.2.3. Example of a transverse frame that lowers its elevation to be distant from the integrated cold or hot plates.



2.2.4. Example of upright frame to unload the efforts due to the attachment of a screen.

### 2.3. Notice.



2.3.1. The welds of the frame will be perfectly sanded (without rebates or sharp edges).

### 2.4. Wrong.



2.4.1. On the one hand, the transverse frame is incomplete (does not close at ground level); on the other, an additional transverse frame is missing (the span exceeds the recommended maximum and the support and floor levels of the chassis are not sufficiently rigid).



2.4.2. Weak and unstable unions.



## 3. COUNTERTOP INSTALLATION.

### 3.1. Installation.

The countertop panels will be transported in vertical position.

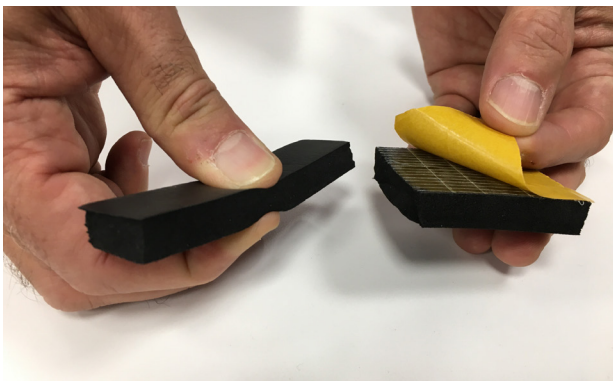
The loose arms and irregular shapes with vast length or reduced width will be reinforced for transportation.

The edges and corners will be protected with corner protectors during transportation.

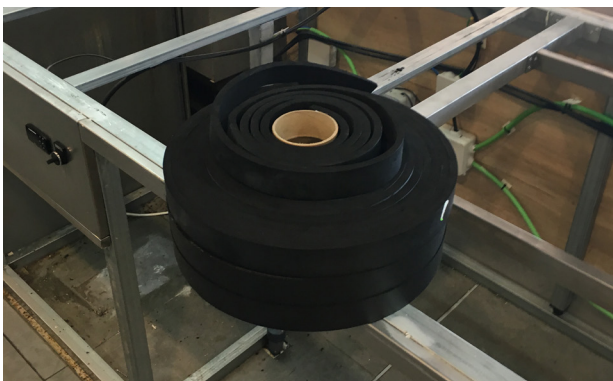
Rigid cupping systems with suction cups will be used to horizontally move the parts including cut-outs.

A robust neoprene or elastomer band will be glued to the upper horizontal frame level to ensure a continuous rest of the countertop. This band must be flexible but consistent enough to deform partially so every piece of the countertop is well supported.

There will be at least 4 fixed points for each panel of the countertop. They will be placed on the corners of the frame where vertical profiles ensure no vertical deformation. Those fixed points will not be exposed to extreme heating or cooling coming from any devices, appliances or integrated hot/cold plates.



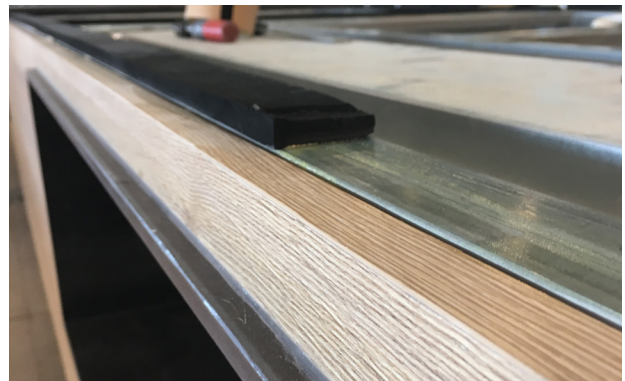
3.1.1. The elastomer or neoprene will be about 10 mm thick so that it stays at least 3 or 4 mm once compressed by the weight of the countertop.



3.1.2. Tape of sufficient width for good continuous support on the metal profiles.



3.1.3. Well levelled support.



3.1.4. Extension of the tape over the metal profiles.



3.1.5. Self-adhesive or manual application.



3.1.6. Placing on the entire support surface of the upper frame level.





3.1.7. Leave screen fixings free.



3.1.10. Fill fixing points.



3.1.8. Leave gaps for fixing points.



3.1.11. Countertop placement.



3.1.9. Use heat resistant silicone.

Where there is a joint, both pieces of the countertop will have their own support profiles underneath.

Do not use silicone cords or small levellers to solve defective supports. Use large metal strips with elastomer or neoprene bands in a similar way to what would be done with the frame in normal conditions.

The joints between panels will be made on site using levelling tools that make the tightening properly.

For joints made on site, Mastidek will be used.

Countertop and lateral surrounds will be cleaned to remove all the work and assembly remains at the end of the food service installation.

### 3.2. Notice.



3.2.1. Ensure strong mitered on site and once operational proceed to rounding with radius 3 mm (1/8") at least.

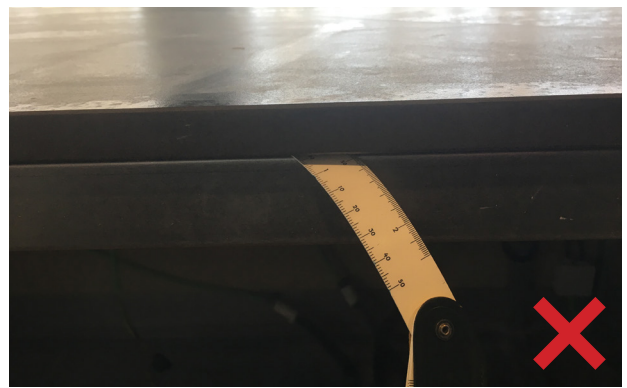


3.2.2. Use rigid guides on countertops with cut-outs.

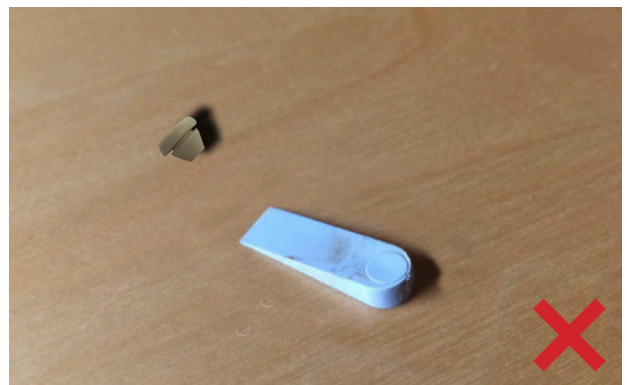
### 3.3. Wrong.



3.3.1. The use of wooden boards, agglomerates and derivatives as support surface under countertop is not recommended in this application.



3.3.2. The assembly is incorrect and the frame does not help as a support.



3.3.3. Wedges and rubber studs are not allowed.



## 4. SUPPORT OF SCREENS AND USE OF LAMPS.

### 4.1. Screens fixed to the frame.

The drill holes corresponding to the clamping of the screens will be located in the lateral sides of the cut-outs.

If the screen post is circular, a single drill hole will be made with a minimum diameter of 25 mm (1") and sufficient to pass both hardware and wiring. If the pole is rectangular, then a minimum width of 25 mm (1") and corners with a minimum radius of 15 mm (3/5") will be made.

The two posts will be fixed to the frame, leaving the countertop free. For this, it is convenient that the screws have a double tightening nut to the metal profile, so that the post is slightly raised with respect to the countertop and a elastic seal seals the joining, finished off with a metal embellishing element.

This fixation will be the same on both posts and there will be a transverse frame or other structural solution that avoids over-stress on the countertop.

If the cut-out or integrated plate is large, it is advisable to divide the countertop into three pieces, so that the part of the cut-out or integrated track is independent of the two sides.

All the posts of the screen will have the same fixing solution to the countertop.



4.1.3. Through holes for supporting the posts on the chassis.



4.1.4. The screen posts are directly fixed to the chassis.



4.1.1. Specific profile for screen post support.



4.1.2. Drill hole away from joints (another piece in large plates). Do not drill in joints.



4.1.5. The screen post does not stress the countertop. Wear a trim that covers the drill.

## 4.2. Notice.



4.2.1. The screen post is badly located (in a corner) and does not respect the minimum distance.

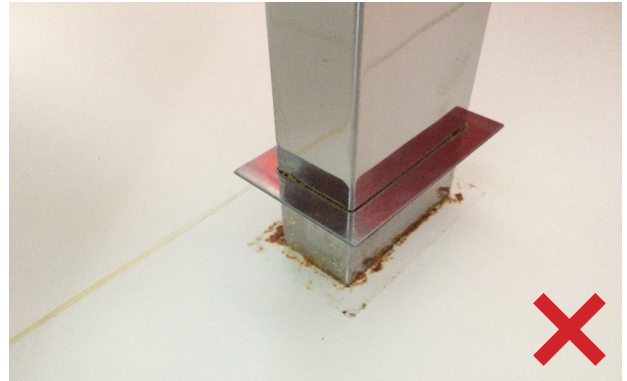


4.2.2. Ideally the post should also pass through itself until it reaches the chassis.



4.2.3. This type of support of the post can cause overstressing on the worktop.

## 4.3. Wrong.



4.3.1. The drill hole does not have rounded corners and the screen post is going through it without clearance.



4.3.2. This groove does not meet the specified minimum width and does not allow the post to pass through.



4.3.3. No more than one drill hole per screen post is allowed.



4.3.4. The screen post cannot be fixed to the countertop.



## 4.4. Heat emitting lamps.

### 4.4.1. Lamp holder.

Although they are mounted on cables that allow them to be lifted and brought closer to any distance from the countertop, the manufacturer's instructions must be respected for proper use.

It is recommended not to approximate them to less than 30 cm, distances to which they can provide a supplement of 20 or 30 °C on the surface temperature of the objects on which it falls.

Validated lampholder model: HATCO (USA).



4.4.1.1. Recommended distances.



4.4.1.2. Approved Product.

### 4.4.2. Heat lamps.

Heat emitting lamps can reach different temperatures depending on the power of the bulbs used.

For this application (keep the dishes warm which is the purpose of food services) only 250 W are allowed.

The concentration of lamps around hot plates should be avoided, especially when there is no object or food to keep warm, due to the risks that a superposition of heat emitters may carry.

Validated lamp models: COVERSIELD (UK), PHILIPS (Netherlands).

All models require validation prior to use by the Cosentino® Technical Department.

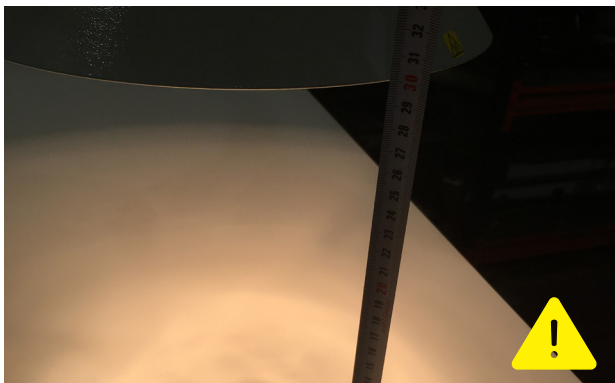


4.4.2.1. Covershield 250W.



4.4.2.2. Philips 250W.

#### 4.5. Notice.



4.5.1. Limit variable height.

#### 4.6. Wrong.



4.6.1. Abusive use to heat.

## 5. INTEGRATED/INVISIBLE COLD PLATES.

### 5.1. Installation.

The coil to transmit the cold will be made of industrially crushed copper to increase the contact surface.

It is advisable to hold the coil against the rear face of the countertop using self-adhesive bands of industrial cold material with good thermal conduction, which increases the low temperature transmission beyond the coil itself.

The bonding will be very careful in each tube section and in the curved areas to ensure a moisture tight seal and thus avoid undesirable condensation.

The coil will have underneath a metal housing that will include at least 3 cm of rigid insulating material (e.g. XPS).

Between the skirts of the metal housing and the back face of the countertop, an elastomer or neoprene tape will be interposed to seal the assembly.

To ensure correct tightening, the height-adjustable screws will be arranged in the chassis to prevent the metal housing from breaking down on any of the 4 sides. If that tray is very elongated, intermediate screws or a tightening profile between screws will be added to avoid warping or denting the housing.

The industrial cold manufacturer will size the equipment according to the dimensions of the cold track.



5.1.1. Maximized contact transfer.



5.1.2. Individual closure to the passage of air.



5.1.3. Perimeter closure to the passage of air.



5.1.4. Sufficient insulation underneath to prevent cold losses and condensation on the chassis.

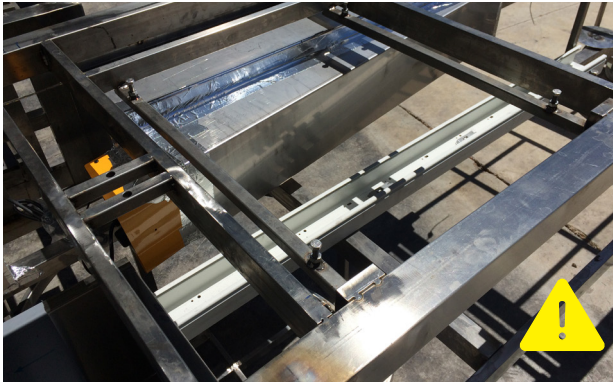
### 5.2. Use.

Under normal conditions the R134a refrigerant gas is sufficient to produce frost on the countertop just where the integrated cold plate is. In tropical climate, refrigerant gas R404a will be necessary for the same purpose.

With a correct design of the equipment that extreme cold is achieved on the surface in less than half an hour, both in 1.2cm and in 2 cm and in 3 cm.



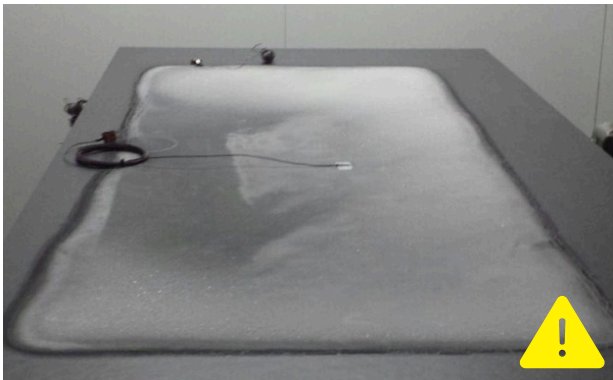
### 5.3. Notice.



5.3.1. All appliances require individual levelling.



5.3.2. Sufficient radius in corners. Shallow perimeter recess.



5.3.3. The relatively low thermal conductivity (compared to granite or ceramics) makes it possible to delimit a cold contour with hardly any wet perimeter production around the frost.



5.3.4. Take into account the degree of ambient humidity where the food service will be installed so that extreme cold production is optimal.

### 5.4. Wrong.



5.4.1. A higher copper tube density does not guarantee a good result. The key is to flatten the tube to gain contact surface, because the cold has a tendency to go down to the frame instead of going up to the countertop.



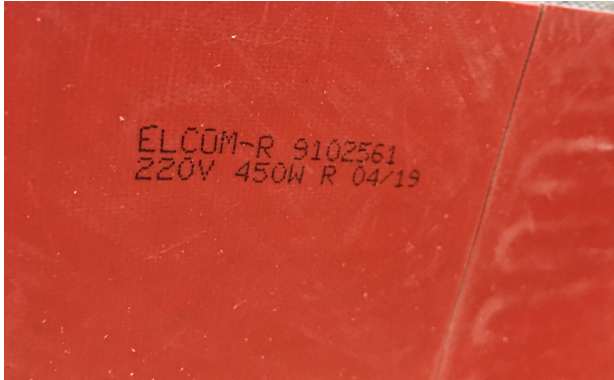
5.4.2. Drain holes are traditional in materials such as granite but in Dekton they are not advised. Dirt around involves health risks and food that does not compensate for water collection once the cold production equipment is turned off.

## 6. INTEGRATED/INVISIBLE HOT PLATES.

### 6.1. Description.

The etched foil is a flexible sheet that includes a heat emitter that can reach 350 °C and is manufactured in power ranges that reach 1000 W.

For this application (etched foils operating as integrated hot plates) only models with maximum temperature internal limiter  $\leq 120$  °C and power  $\leq 500$  W will be accepted. (Picture 6.1.1)



6.1.1. Maximum power: 500W.

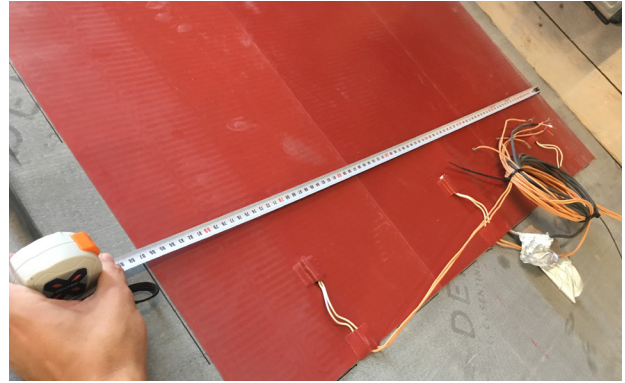
### 6.2. Design.

The minimum distance between invisible hot plates is 25 cm.

An integrated hot plate can be made with several etched foils of the same characteristics (limiter and power). For this they will be put together, without separation between them, and the electrical wiring of all of them will be joined so that they turn on and off at the same time. (Pictures 6.2.1 and 6.2.2)

Etched foils are very light, so they do not need a perimeter profile by themselves. But large pots and pans can be placed on the countertop and that does need adequate support, so that in large solutions a cross-sectional frame must be provided with the profile downgrading at least 20 cm from the level of support.

The integrated hot plate can be placed directly under the countertop or a panel can be made for the occasion so that the etched foil is fixed to it. In this case, a cold perimeter of at least 5 cm should be left. The adhesive used to bond the panel to the cut-out must have an optimum performance at the high temperatures demanded by this application. (Picture 6.2.3)



6.2.1. Combination of several without space between them.



6.2.2. All with same connection and temperature sensor.



6.2.3. Support distance greater than 5 cm (2").



6.2.4. Sufficient insulation underneath to prevent heat loss and chassis overheating.

### 6.3. Installation.

It is very important to install the etched foil carefully, so that the self-adhesive layer is perfectly fixed without leaving air bubbles that would jeopardize the operation and integrity of the countertop.

- First, the back of the countertop must be perfectly clean.
- The protective paper should be removed as the sheet is extended, without leaving bubbles.
- It is convenient to exert some pressure to ensure maximum adhesion, key to an optimal heat transfer in each use.

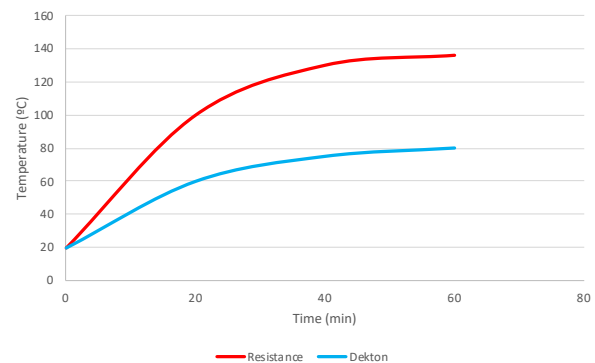
### 6.4. Use.

The initial heat transfer of the etched foil to the countertop should be controlled during startup, due to the relatively low thermal conductivity of the material, so that the temperature rises gradually at a rate of about 5 °C per minute.

In order to keep the dishes warm, the surface temperature on the good side of the countertop should be in the range between 65 °C and 100 °C.

When the integrated hot plate is in operation, it is not possible to see which part of the countertop is hot and which part is not. Thanks to the relatively low thermal conductivity of the material, the surface is maintained at room temperature a few centimeters from the integrated hot plate. Therefore, appropriate measures must be taken to avoid burn accidents.

If for some reason the etched foil comes unstuck, it must be discarded immediately and cannot be reused.



6.4.2. Comparison of Resistor and Dekton® temperatures.



## 6.5. Notice.

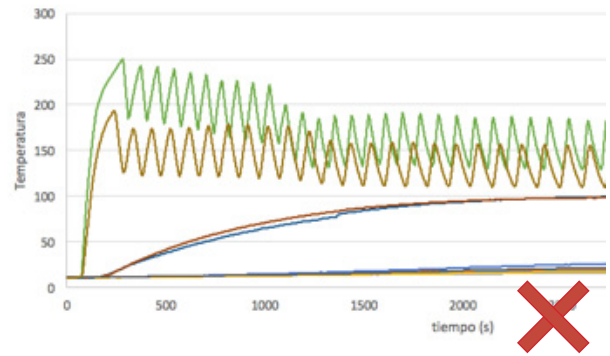


6.5.1. Potential chip on non-rounded edges on flush mounted plates.

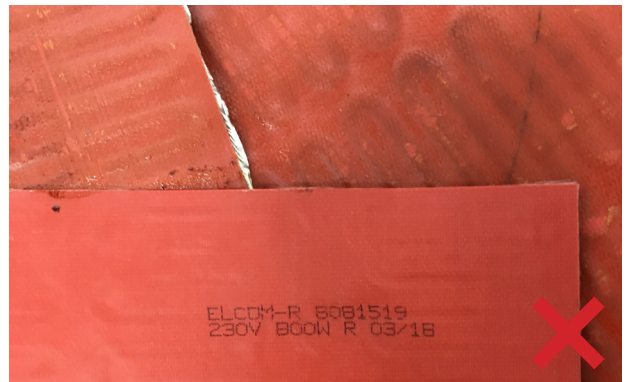


6.5.1. The etched foil must not emit heat above 120 °C.

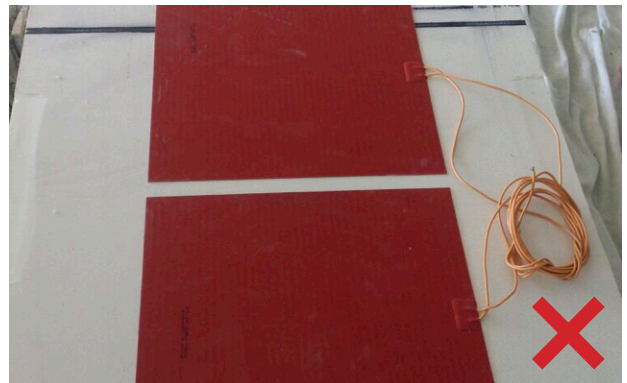
## 6.6. Wrong.



6.6.1. Excessively fast initial heat transfer.



6.6.2. Excessive power.



6.6.3. Inadequate distance between etched foils.



6.6.4. Missing casing and insulation. Poor temperature sensor placement.

## 7. OTHER HOT AND COLD APPLIANCES.

### 7.0. Basic concepts.

The cut-outs for removable metal trays and heat/cold emitting appliances placed in the cut-outs must be separated by at least 1 cm on each side, measured in the rounded corner, to facilitate free expansion.

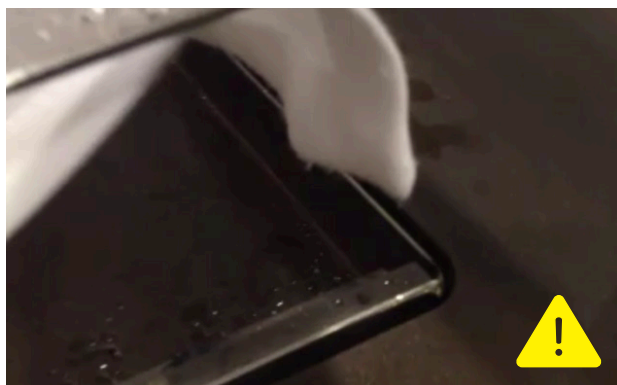
The frame will take into account the presence of these trays and appliances from the design itself and will contemplate for them the appropriate supports, so that the countertop only accompanies.

The trays and appliances will always be mounted on the countertop. The recesses are not allowed in the edge of the cut-out for flush mounting. (Picture 7.0.1)

The minimum distance (1 cm) must be verified in the corner, where the radius reduces the distance, the most critical area. (Picture 7.0.2)



7.0.1. Flush mounted appliances are not allowed in this application.



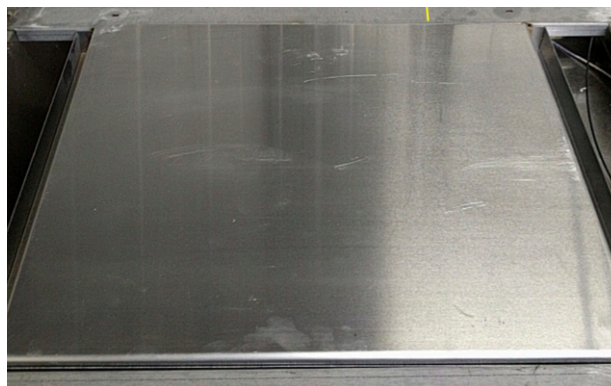
7.0.2. The minimum distance 1 cm (2/5") must be verified in the corner, where the radius reduces the distance, the most critical area.

### 7.1. Heat by direct contact under 1.2cm countertop (Hatco).

The industrial plates will have regulated the emission at startup at the rate of 5 °C per minute and will not exceed 120 °C at any time.

They will be placed in direct contact without the help of adhesives or bonding cords.

Validated model: HATCO (USA).



7.1.1. Example of heat by direct contact under countertop.

Solutions developed by hand are not allowed. All models require validation prior to use by the Cosentino® Technical Department.

### 7.2. Heat by direct contact under 0.8 cm plate and socket (Hatco +).

This is the only validated solution in 0.8 cm thickness.

Slow heat diffusion, reaching 80 °C after approximately 30 minutes.

The maximum temperature reached will be 90 °C.

The emitter plate will be placed in direct contact with the 0.8cm piece cut out of the worktop opening, using a self-adhesive strip.

Validated model: HATCO + (USA).



### 7.3. Cold by direct contact under countertop (Ice Rock).

They will be placed in direct contact without the help of adhesives or bonding cords.

Validated model: ICE ROCK (USA).

All models require validation prior to use by the Cosentino® Technical Department.

### 7.4. Heat and cold by direct contact adhered under countertop (Höller).

It can be used to emit heat up to 140 °C and cold to -5 °C.

The emitter plate will be glued on a 1.2 cm piece cut out of the countertop cut-out.

Adhesive recommended by the manufacturer of the emitter board will be used for bonding, extended throughout the piece without leaving empty spaces.

The panel will be attached to the cut-out using a high temperature resistant adhesive also recommended by the manufacturer and will be level by means of an integrated structure in the frame to ensure that there are no eyebrows exposed to possible chipping due to misuse.

Validated model: HÖLLER (Austria).



7.4.1. Assembly detail of the plate.

### 7.5. Induction heat under countertop (Cooktek Incogneeto, Gastros Inductwarm, DIPO).

The use of induction units under the hob requires prior validation by the Cosentino® Technical Department in all cases.

Only those appliances that can close the ferromagnetic field with the thicknesses 3 cm, 2 cm or 1.2 cm without making any recesses on the underside of the countertop will be validated.

For validation it will be taken into account that ferromagnetic pots and pans do not reach temperatures above 100 °C (even when empty), so that they cannot heat the countertop beyond that temperature.

The minimum distance between a hot plate and any other cut-out, drill hole or rounded joint will be 10 cm.

The maximum permissible temperature of the emitter, at any time, will be 140 °C.

It will never be used for the purpose of cooking food. Its use is strictly for the purpose of keeping the food warm.

Validated models: COOKTEK INCOGNEETO (USA), GASTROS INDUCTWARM (Switzerland), DIPO (South Korea).



7.5.1. Example of induction devices under countertop.



## 7.6. Individual stoves (Pitt Cooking).

For these heat emitters only 2 cm and 3 cm countertops can be used.

The drill holes must be made respecting the dimensions provided by the manufacturer.

The diffuser panel that incorporates these stoves must be perfectly levelled with the underside of the countertop.

The whole set must be properly supported on the chassis.

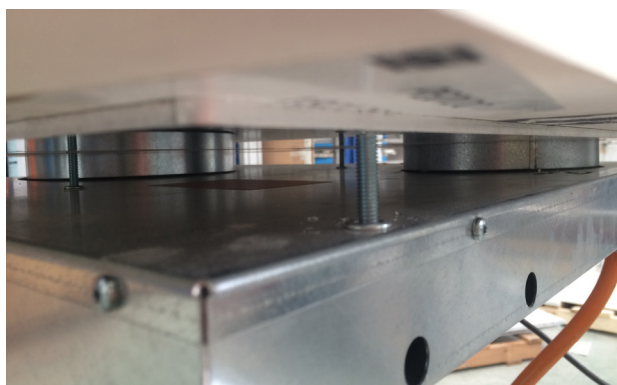
Solutions developed by hand are not allowed.

Follow the manufacturer's recommendations and do not use pans with a base diameter larger than the pan support.

Validated model: PITT COOKING (Netherlands).



7.6.1. Standardized distances.



7.6.2. Diffuser plate perfectly adjusted.

## 7.7. Examples of heat emitters which are not accepted.

Untested stoves and metal heating resistances are not allowed as heat emitters.



7.7.1. Stove not tested (1).



7.7.2. Stove not tested (2).



7.7.3. Resistances under countertop are not allowed (1).



7.7.4. Resistances under countertop are not allowed (2).



## 7.8. Notice.



7.8.1. The minimum distances between appliances also apply to integrated hot plates and cold plates.



7.8.2. The use of the torch is conditioned to the fact that the tip of the flame does not exceed 300 °C and that it is applied by moving that point of extreme heat at least every 5 seconds.

## 7.9. Wrong.



7.9.1. The extractors of extreme heat appliances reach very high temperatures and undergo very important expansions that have to be provided by the suppliers of such equipment to take into account in the design of the cut-outs.



7.9.2. Mobile ovens, paella pan and other household appliances reach temperatures above 300 °C continuously, so they cannot be placed on the countertop.

## 8. WARRANTY CONDITIONS.

### 8.1. Which data are necessary to have a guarantee for a food service installation?

#### 8.1.1. Food service identification:

- State the building name and the location address.
- State the participants involved, at least the company and following contact people: property, food service manufacturer, fabricator and installer.
- Used material: name and thickness (the fabricator must provide labels for the material used to provide traceability thereof, in case of incidents).

#### 8.1.2. Provide graphic documentation:

To receive the documentation accrediting the guarantee, the participants must provide the following graphic documentation for the food service:

- Designs:
  - Countertop plans duly delimited.
  - Identification of each cut-out with its radius and if it supports cooling or warming trays.
  - Identification of the position and sizes of each cold or hot plate under the countertop.
  - Frame, identifying on which parts the reverse side of the countertop will be supported.
  - Section details of each edge with delimitation of radius, bevels, miter joints, as applicable.
  - Situation of the through-holes corresponding to devices, taps, etc.
- Photographs:
  - One per countertop making up the food service.
  - One detailing the device fixing system chosen.
  - One of the type of structure before positioning the countertop.

#### 8.1.3. Confirmation of having read/seen and compliance of all the points set forth in this manual.

### 8.2. Reminder of the essential aspects relating to Dekton® used for food service.

Dekton® is an ultra-compact material, and different to glass, granite, steel, ceramics, quartz surfaces, solid surfaces and any other material so far used for food services. Therefore, its properties must be taken into consideration, following the design, fabrication and installation instructions indicated above.

The physical, mechanical and functional properties make it the perfect material for food services with cut-outs and hot plates. However, it must be used responsibly, complying with the conditions and specificities laid down in the HEAT SOURCES TEMPERATURE document.



\*\* Get color information with NSF certification through [www.nsf.org](http://www.nsf.org)

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