

Dekton Design Guide

Product Information

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

Length	3150mm +/-10mm
Width	1400mm +/-10mm
Thickness	20mm, 12mm and 8mm +/-1.5mm (some new 30mm available check with office)
Weight	8mm = 93kg per slab (21kg m ²)
	12mm = 141kg per slab (32kg m ²)
	20mm = 233kg per slab (53kg m ²)
	30mm = 330kg per slab (75kg m ²)

Understanding Dekton Slabs

Dekton is an ultracompact surface that consists of a sophisticated blend of the raw materials used to produce the very latest in glass and porcelain as well as the highest quality quartz worktop surfaces. The natural raw materials give the Dekton its strength, but being made from natural materials, it also means there are some important factors that should be considered.

As the slabs are largely composed of natural minerals, each slab is unique, even though it will have the same common structure, colour and overall look for the series.

Inclusions

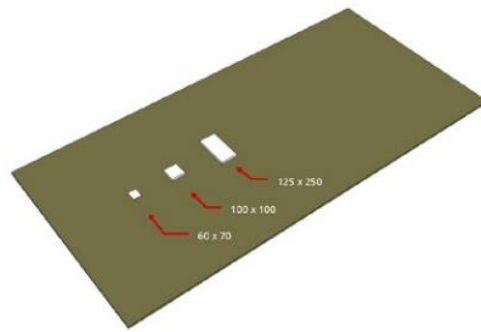
The raw materials are screened to remove impurities and graded by colour and size before proceeding to manufacture. However, it is impossible to remove 100% of the irregularities in the colour of the material. This means that small black chips might appear in a lighter coloured material, or small white chips in a dark coloured material. This is not a flaw, but just a result of using natural materials.

Colour Matching

There might be slight colour variations between each production batch of slabs. This can be evident when comparing a sample in the showroom, which may be several years old, and the actual slab what will be used for manufacturing the worktops, which is from a more recent batch.

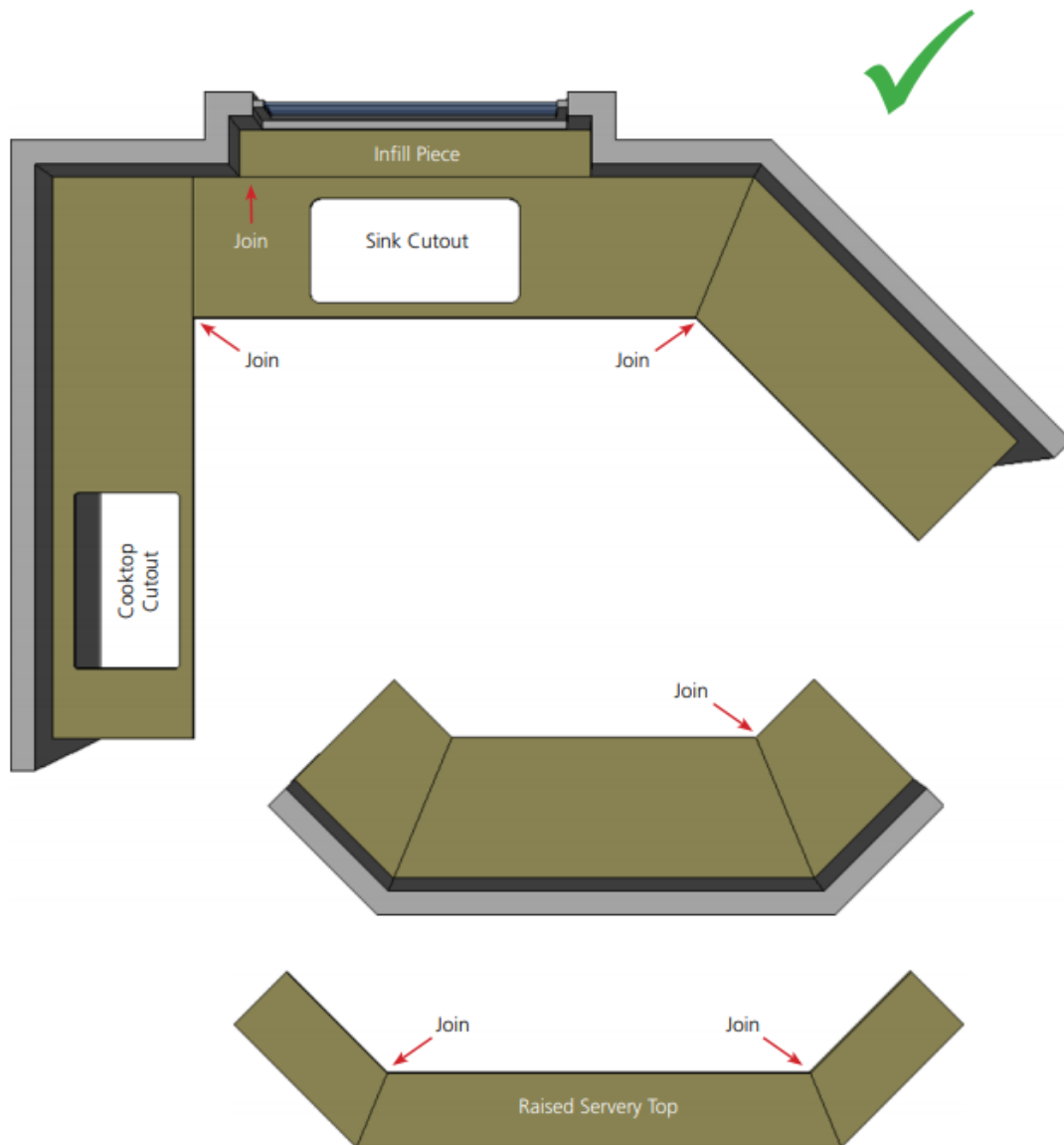
Sample Vs Full Slab

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 joints every change of direction in a worktop as L shape cut-outs should be avoided



Joints

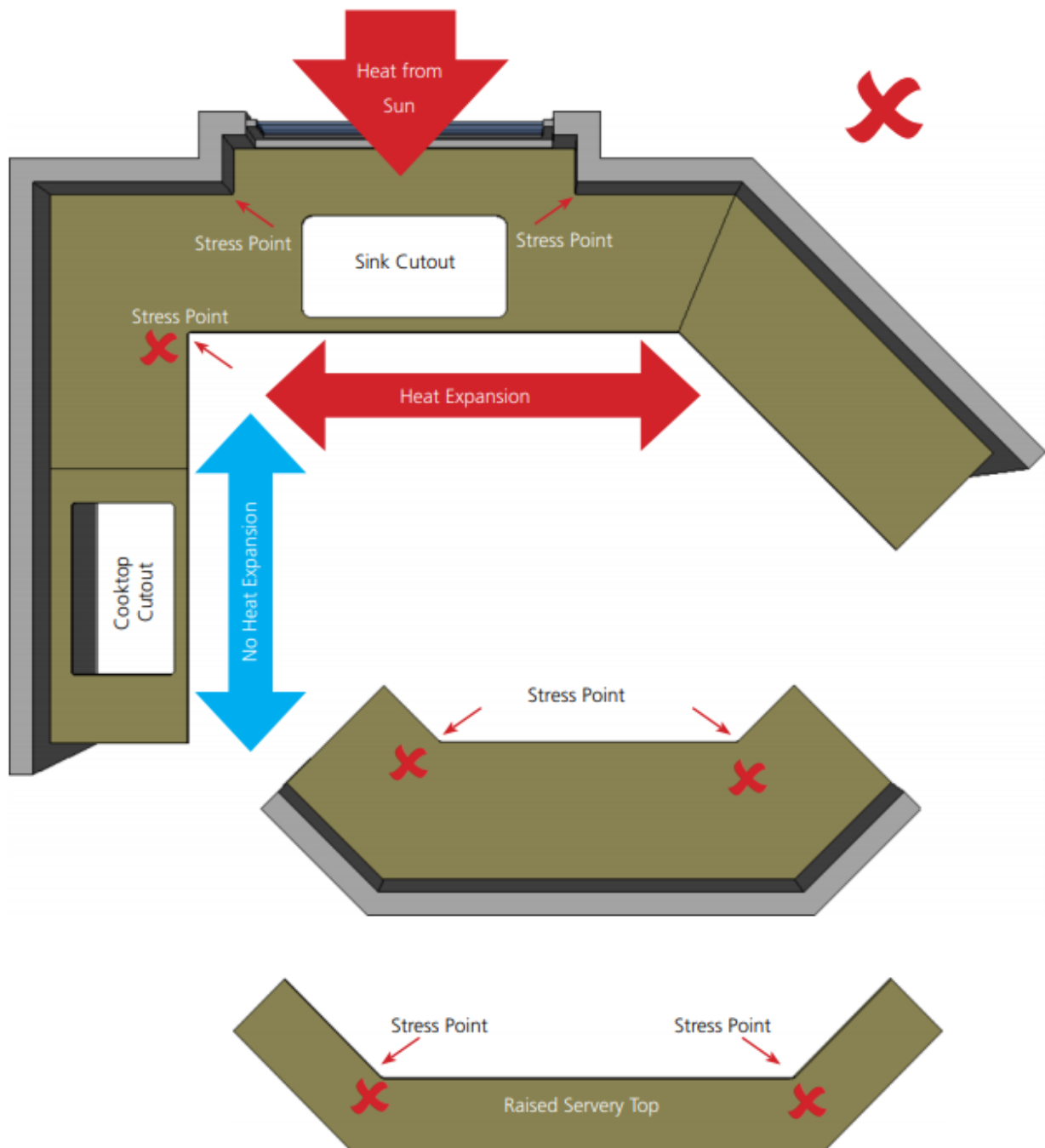
Maximum length of a piece with sawn cutout in 20mm thick 2800mm

Maximum length of a piece with polished cutout in 20mm 2500mm,

Upstands are 20mm thick and maximum length 2500mm, **Minimum height of upstand 50mm**

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

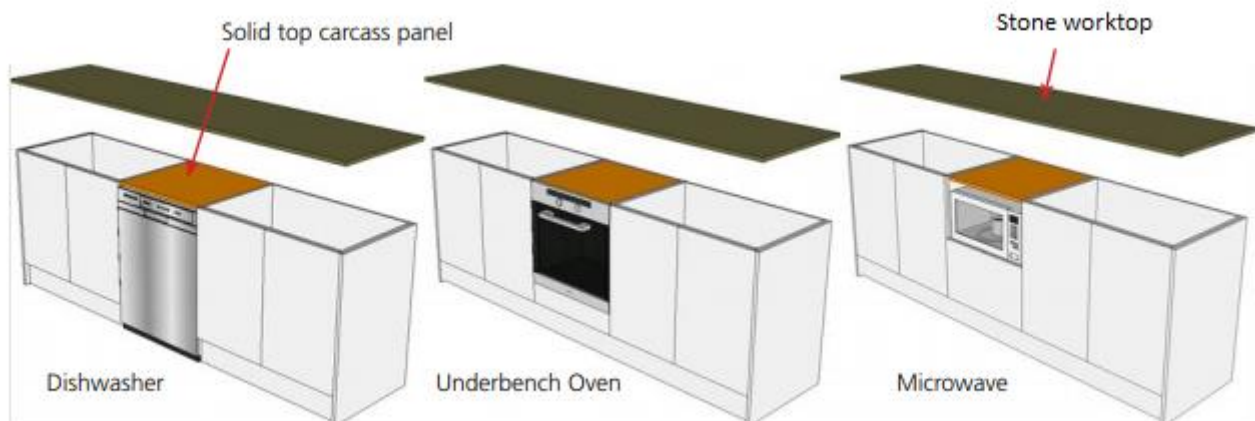
Cutting

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 carcass

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.

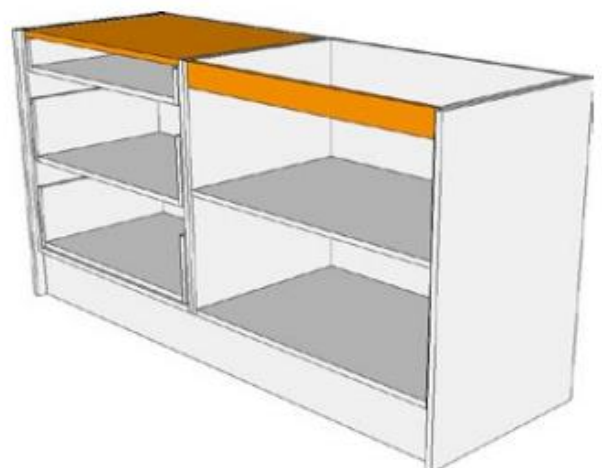
This will provide both support and insulation for the worktops, also a heat defusing pad can be used.



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





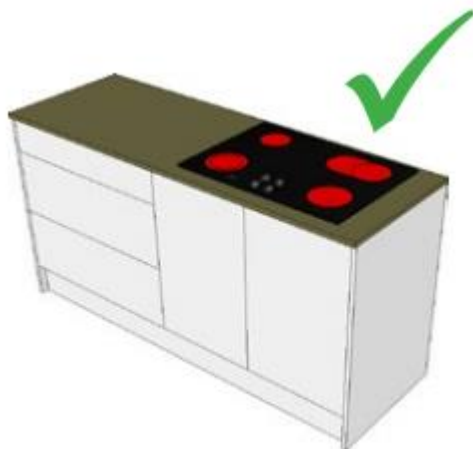
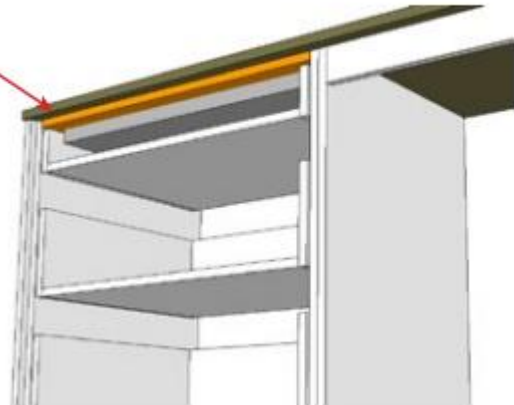
Vertical rails over under bench ovens provide additional support, especially important when the cooktop cutout is above the oven.

Hob/Cooker Locations

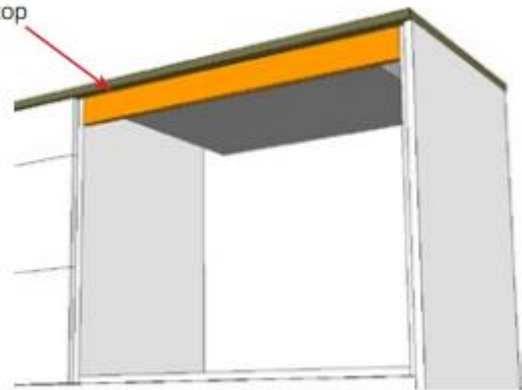
Avoid having a hob located above drawer units, this may restrict the use of vertical rails and potentially weaken the support structure under the worktop.



Cooktop



Cooktop



Horizontal 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.

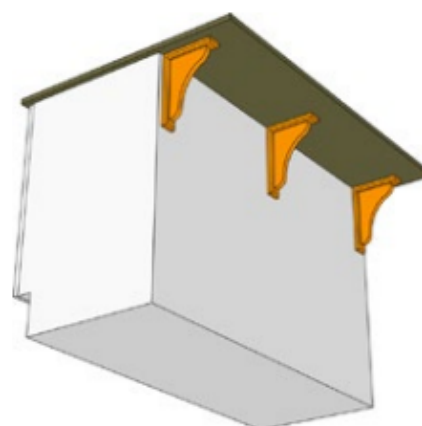


Overhangs

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.



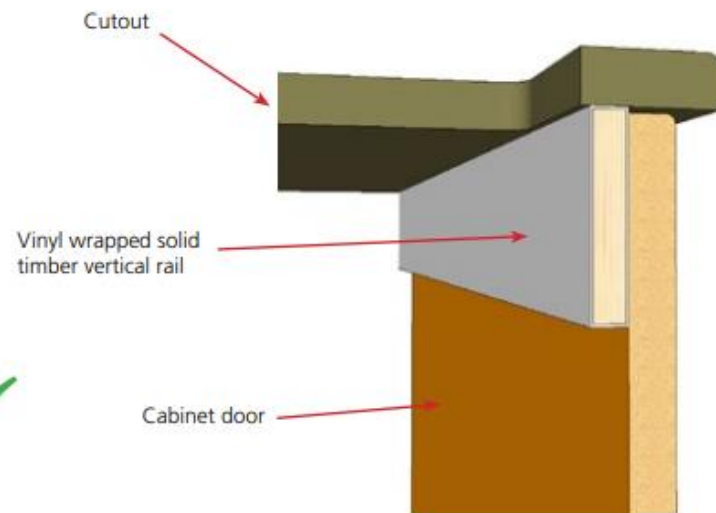
Types of Overhang	13mm Thickness Slabs	20mm Thickness Slabs	30mm Thickness Slabs	Comments
Unsupported Overhangs	Equal or less than 100mm	Less than 250mm overhang	Less than 350 mm overhang	No additional support required
Supported Overhangs		250 mm to 500mm	350 mm to 600mm	Support brackets at 600mm intervals
		Greater than 500mm	Greater than 600mm	Legs, columns or panels required

Cut out Supports

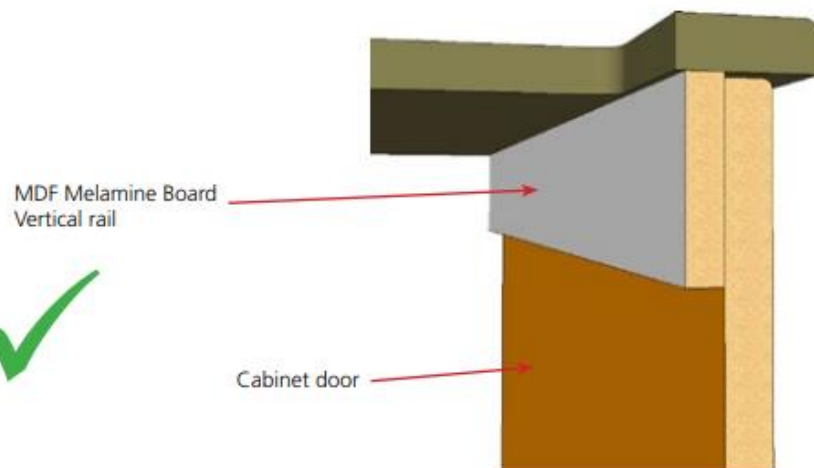
Cut-outs within worktops for sinks or hobs should always be supported to ensure the worktop is not bearing the direct weight of any applied heavy loading placed on the worktops.

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.

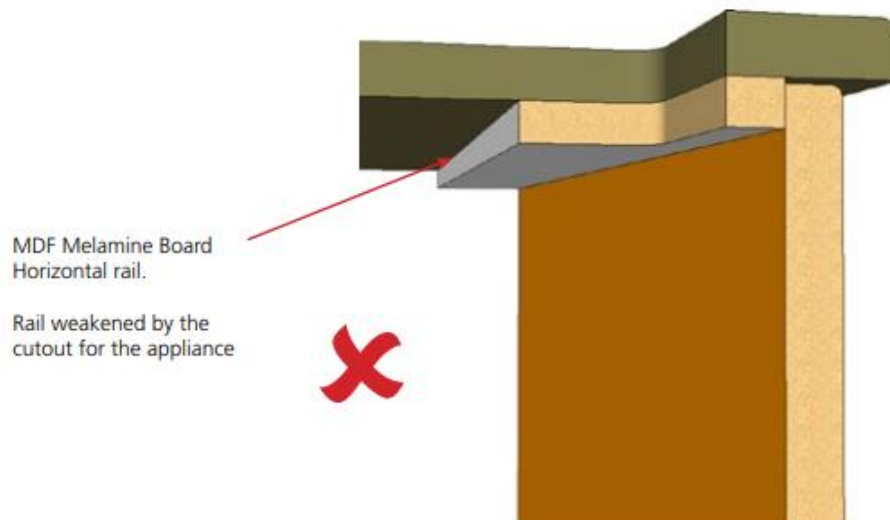
The use of a vinyl wrapped, solid timber vertical rail has the advantage of greater strength and better support.



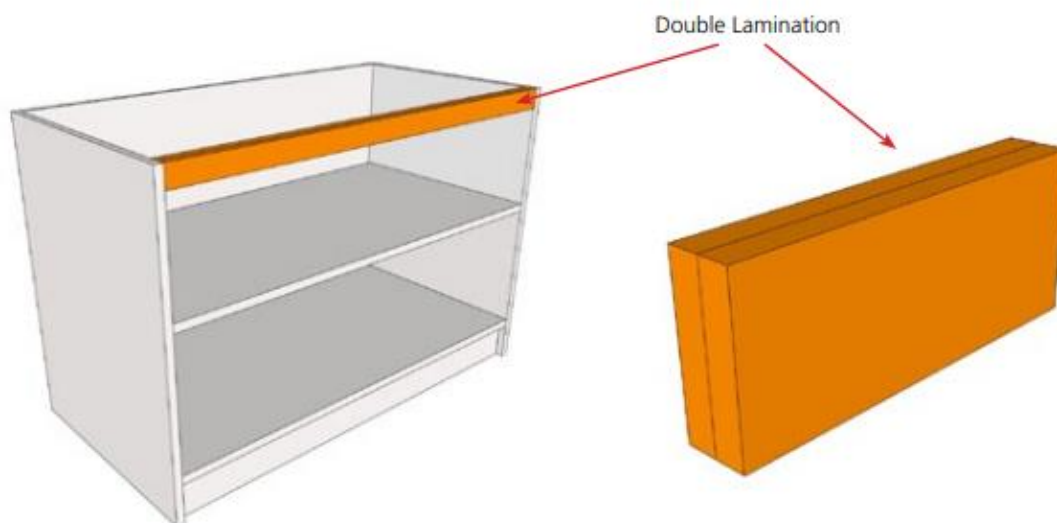
The use of a MDF vertical rail is still better than having a flat rail.



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

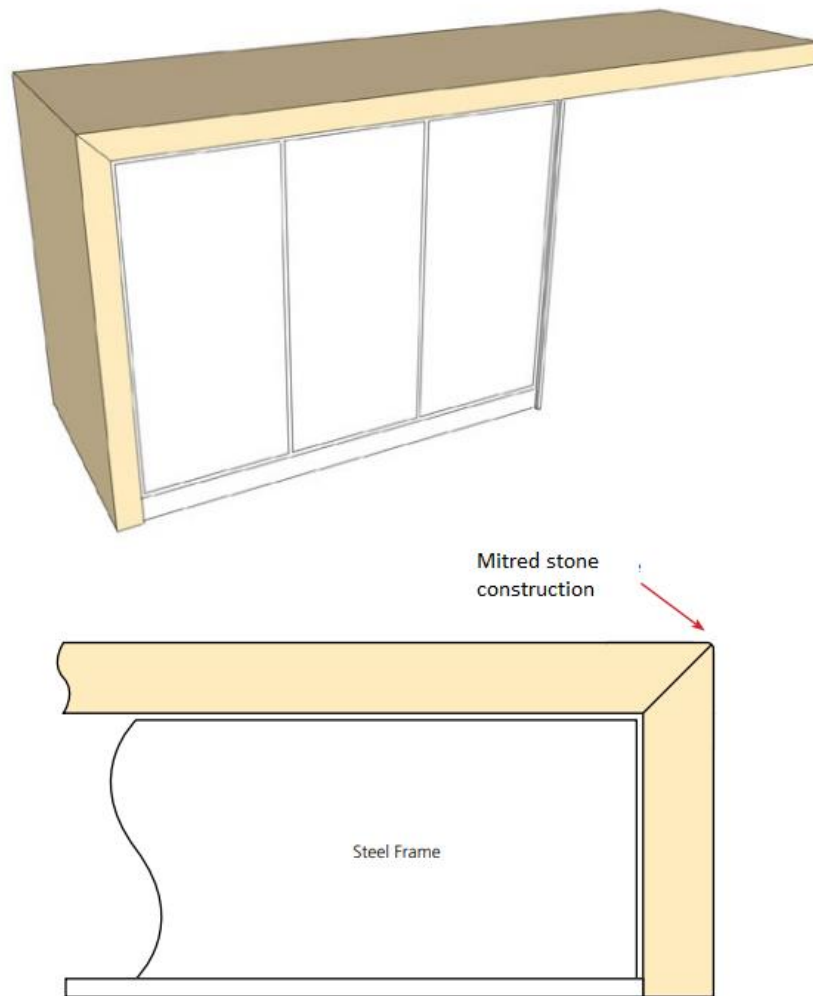


For carcasses with large spans, it is essential that the rear and especially the front rail are constructed from strong materials that are rigid and will not flex under load. In these circumstances a double laminated, vinyl wrapped, solid timber rail or one made from aluminium or steel may be necessary.



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

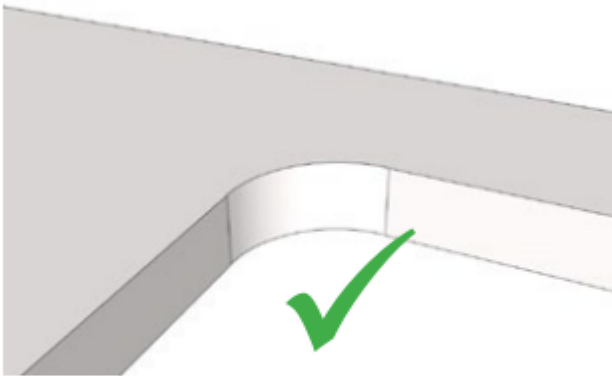


Figure 1

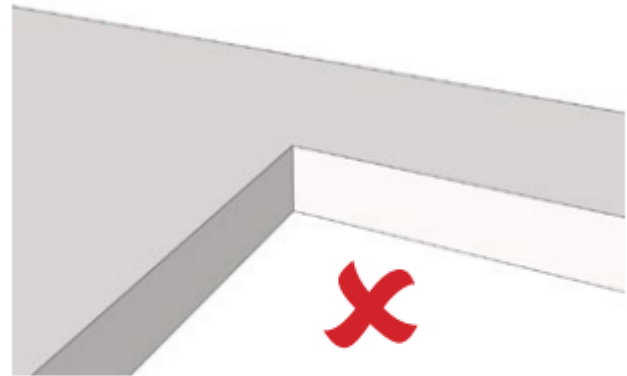


Figure 2

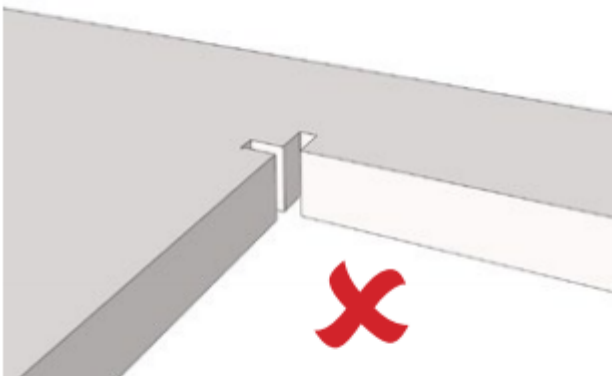


Figure 3

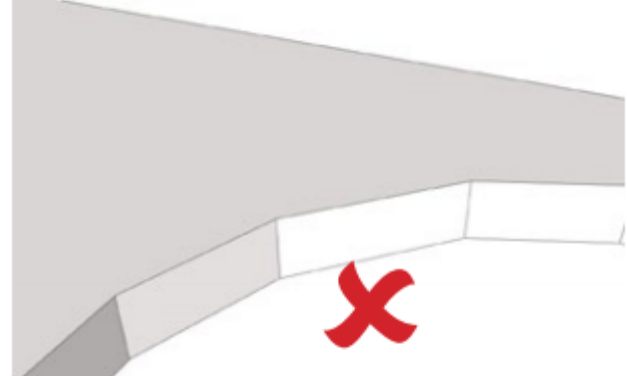
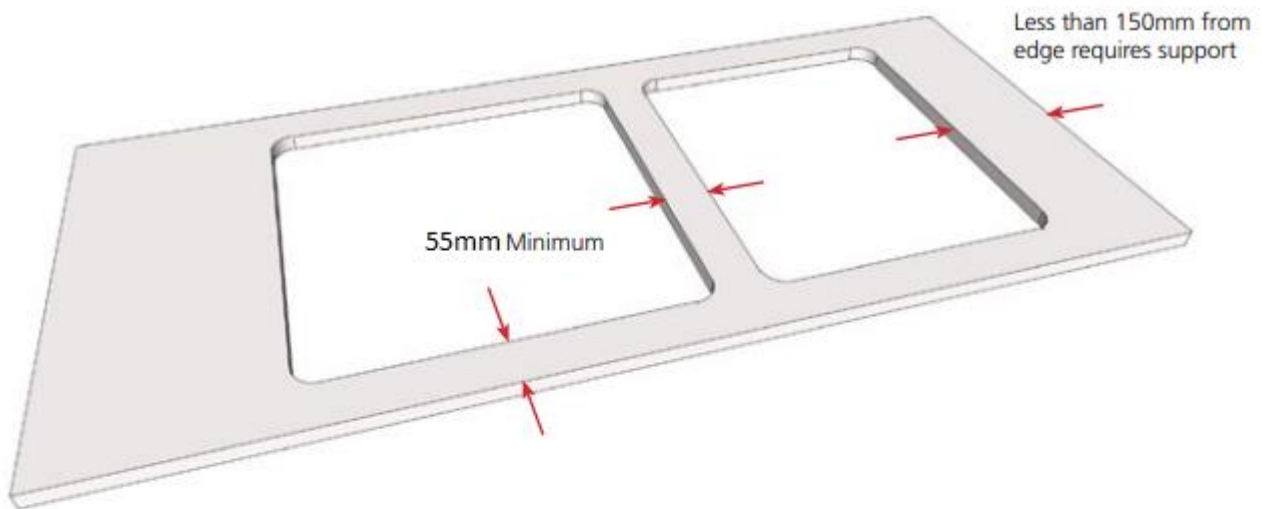


Figure 4

- 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

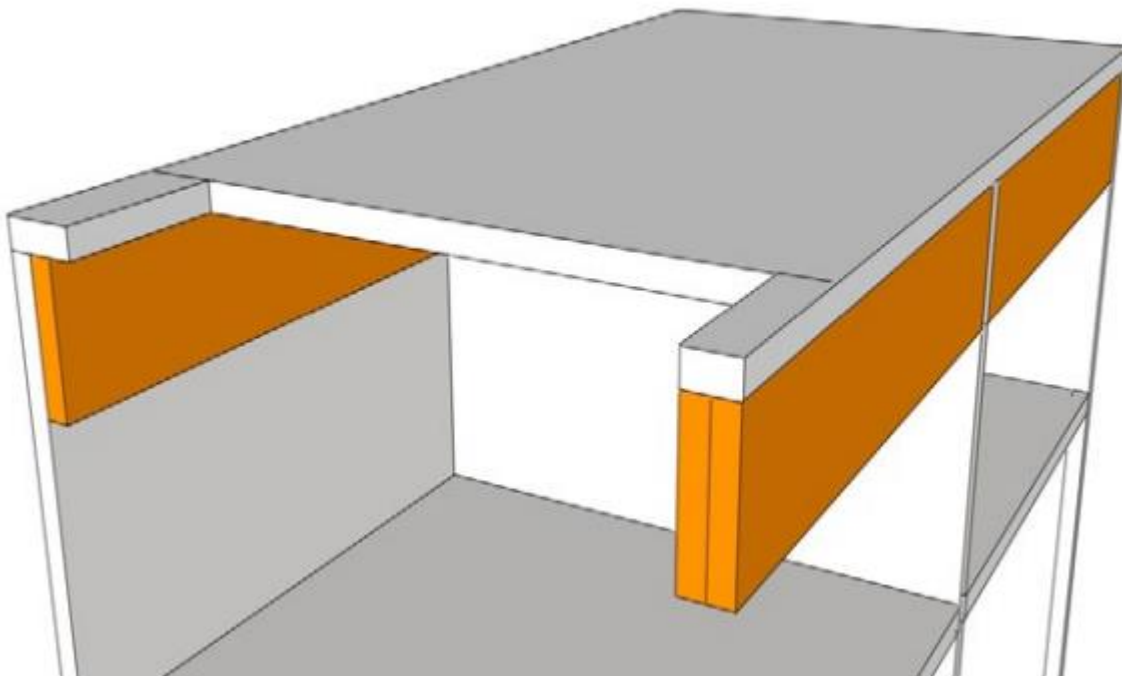
Consider the minimum recommended dimensions when designing cut outs for appliances and sinks



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.



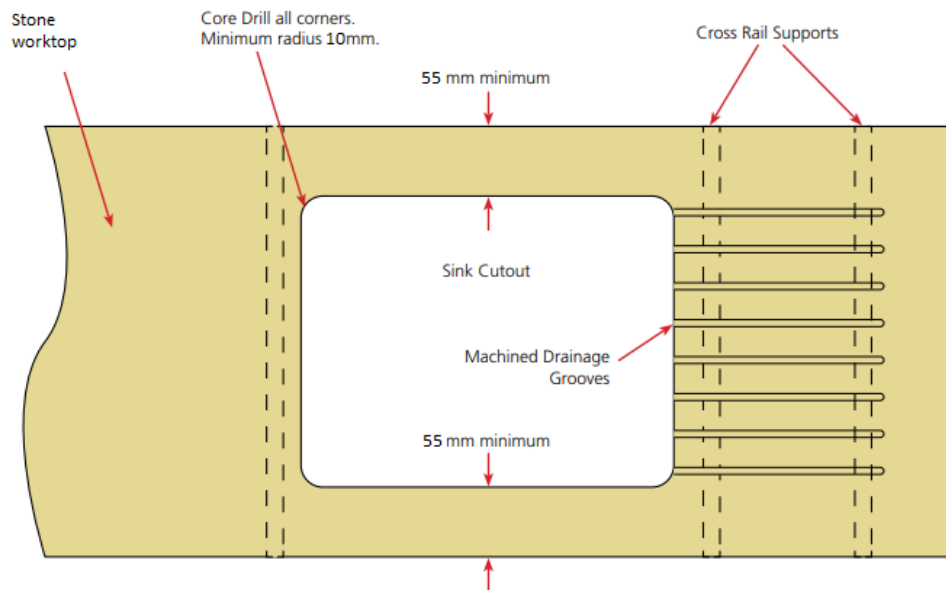
Undermount Sink Installation

- 1) On Grooves, you will get the base colour which will be gloss and shiny, it will be different to the main surface of the dekon
WE can provide a recess but a whole needs to be cut and piece of the material glued underneath to form a recess, this enable the pattern to follow thru on the recess, the edge/chamfer on the sides of the recess will be polished and a different colour to the main material
- 2) Drainage Grooves may need to be cleaned with a soft bristle brush
- 3) 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



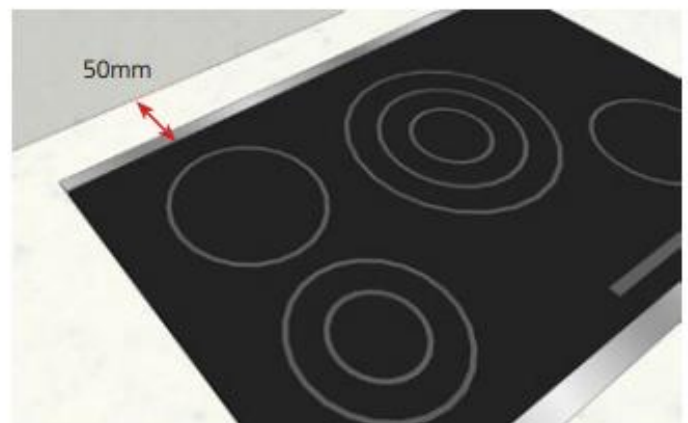
Kitchen Splashbacks

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 ?

For Electric, Induction or Gas hobs we recommend 50mm minimum clearance from the back of the hob to the dekon splashback



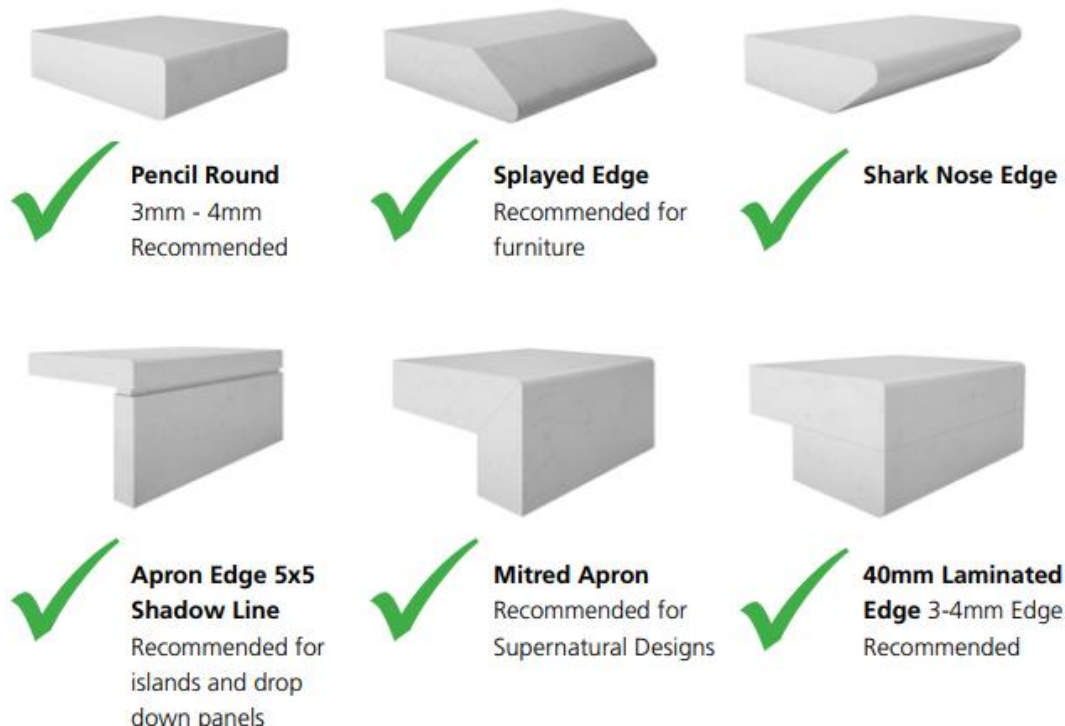
Edge Profiles

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



Chipping

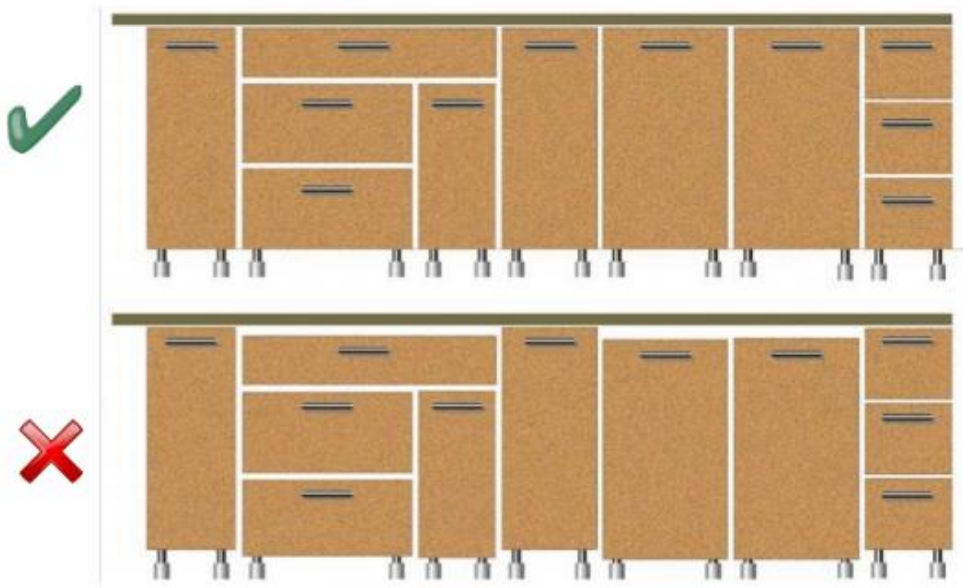
If you knock 2 hard materials together, on the leading edges there is a risk of chipping, this is not covered by the warranty, we advise to change the edge as discussed above to reduce the risk of chipping

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 carcass

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

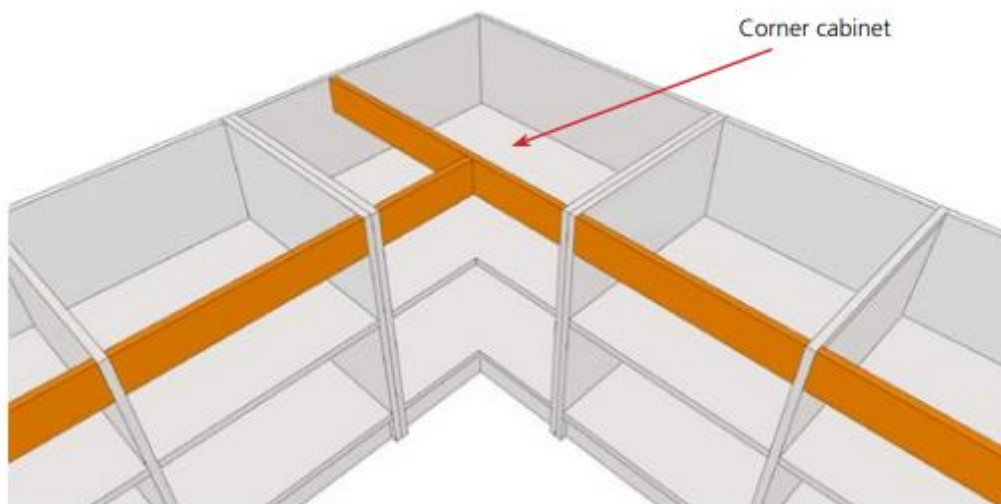


For cut outs longer than 600mm provide side to side support beams under the surface

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

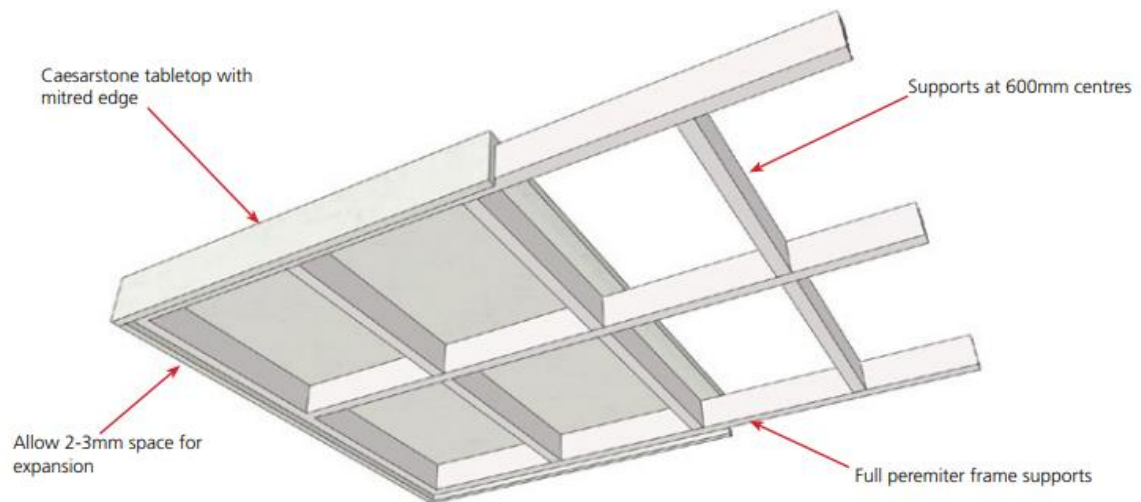
When installing a stone surface as a freestanding table top or where a larger overhang, the base must fully support the weight of the stone table top. All edges should be arrised to 3mm top and bottom to reduce the risk of damage from chairs etc.

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.



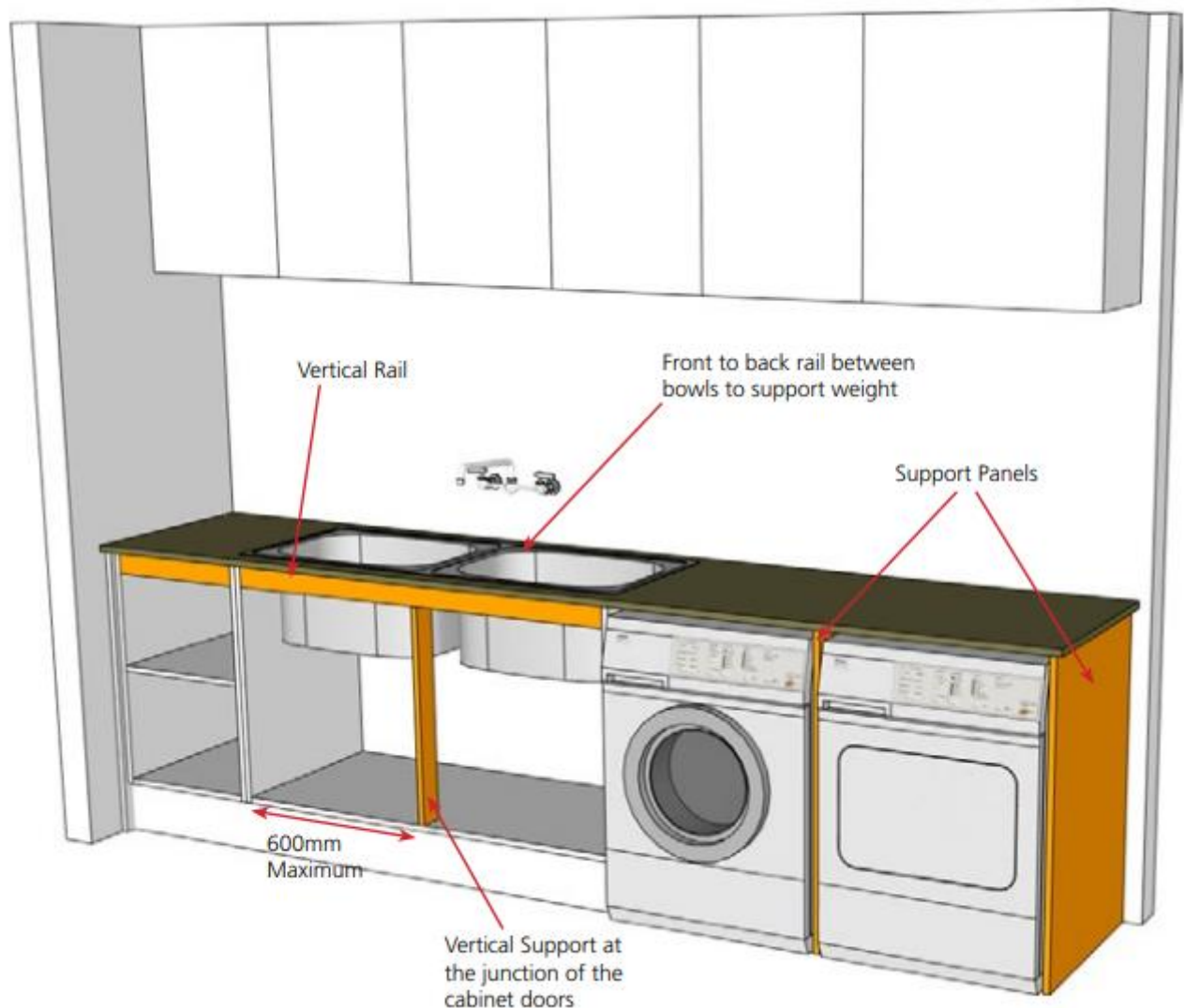
Vanities

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.

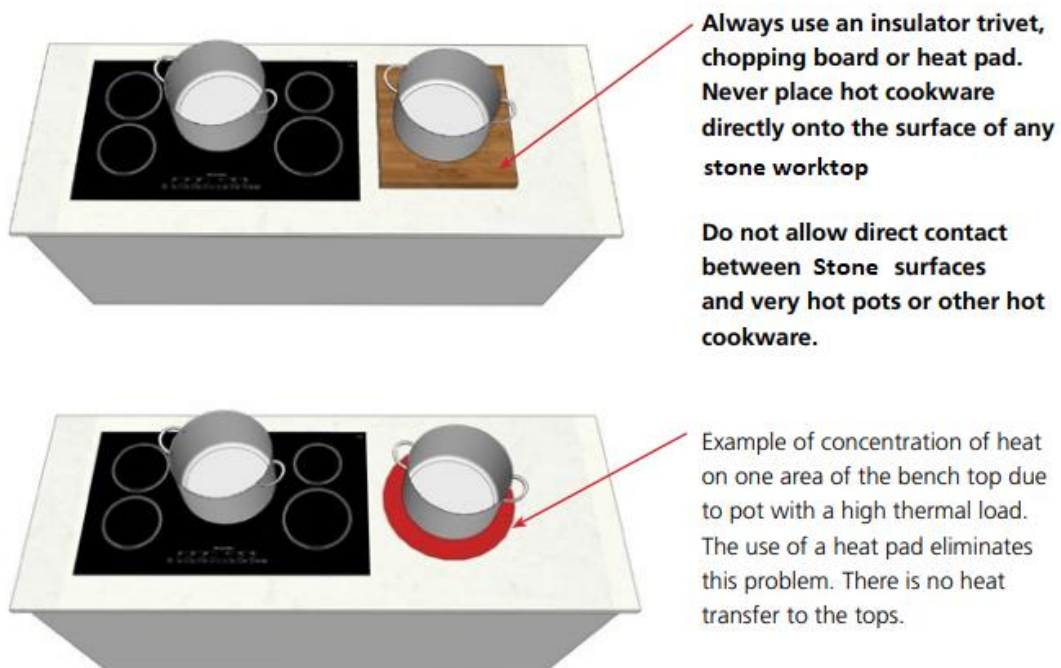
If required a panel/ heat defuse may need to be installed below the tops to protect them from heat



Heat Resistance

Dekton is resistant to high temperatures without burning, scorching or cracking. Hot pots and appliances like crock pots can be placed on the surface directly with no worry of damage

Although we always still recommend the use of a trivet



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 a sudden change in temperature of the top (thermal shock)

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

Care and Maintenance

Please download the care and maintenance guide for the type of worktop you have on the website

Cleaning & Maintenance for Kitchen Worktops



Normal Maintenance

Due to its practically zero porosity, the ultra-compact Dekton® surface is highly resistant to staining in day-to-day use and from chemical products, making it ideal for use as a kitchen worktop and as a surface for other kinds of work, both inside and out.

For general cleaning, Cosentino recommends the use of Q-Action with a sponge or scouring pad. If this product is not available, the best option is to use a neutral soap and water.

Cleaning Stubborn Stains

In the case of aggressive stains, either from products that are resistant to normal cleaning agents or because they have remained on the work surface without being removed, we recommend using more specific products such as: cream detergents with abrasive particles or solvents (acetone or universal solvent type).

The accompanying table shows the various types of stains with their corresponding cleaning products.

STAIN	CLEANING PRODUCT
Grease and oil	Alkaline detergent / solvent
Ink	Solvent
Rust	Acid
Limescale	Acid
Wine	Alkaline detergent / acid
Tyre rubber	Solvent
Ice cream	Alkaline detergent
Resin / nail varnish	Solvent
Coffee	Alkaline detergent / acid
Candle wax	Solvent
Asphalt	Solvent
Residual cement	Acid
Gesso	Acid
Epoxy adhesive and grouting	Solvent
Cola	Oxidant
Fruit juices	Oxidant
Tar	Solvent
Nicotine	Solvent / oxidant

Acid cleaning products can include any of low pH or descaling agent etc. Alkaline products include basic cleaning agents, ammonia etc.

Solvents can include products such as universal solvent, turpentine (white spirit), acetone, alcohol etc. Oxidants include products such as hydrogen peroxide and diluted bleach.



Cleaning & Maintenance for Kitchen Worktops



Prevention of Knocks

Although Dekton® is an extremely resistant surface, knocks should be avoided in areas which are more exposed (corners, edges, bevels etc.).

Performance in Contact with Hot Objects

Recipients such as frying pans, saucepans, casseroles and coffee makers etc. can be placed directly on the work surface after use. Electrical apparatuses which give off heat can also be placed on the unprotected surface. Dekton® is designed to withstand utensil temperatures from domestic use.*

Precautions

- Please avoid direct constant contact between worktops and metal areas of electric griddles and hobs which can occasionally occur due to incorrect installation.
- Avoid very high temperature direct sources of heat such as fireplaces, chimneys, barbeques etc.
- Avoid direct contact with a naked flame.
- Do not carry out any form of mechanical work on the surface, such as polishing.
- Avoid using metal scouring pads.
- The use of this type of product can lead to the loss of the product guarantee.

*For Dekton® 8 mm it is necessary to use protection for hot objects.



See our web page www.dekton.com for more information, cleaning methods, general maintenance and exposure to chemical substances.

In the event of exposure to a chemical not included in this document or the web page, it will be deemed as improper use and will not be covered by the guarantee.

Cesentino® is in accordance with the council directive of 21 December 1998 on the approximation of the laws of the Member States regarding materials and articles intended to come into contact with foodstuffs.

