

John Porter Worktops 01825 766512

Wooden Worktop Installation Guide

Wooden kitchen worktops should be stored flat away from a direct heat source such as a radiator and must be left in the room where they are to be fitted for a few days prior to installation. All freshly plastered walls and brick/block walls should have completely dried out before the worktop is introduced into the room. The worktops should be cut to shape and dry-fitted prior to oiling.

When fitting, allow a 5mm gap around the edge of the worktops for expansion.

Before installation, our wooden kitchen worktops need to be oiled on **all** surfaces with a high quality oil, such as Danish oil, Rustic oil, Teak oil etc. Apply three coats of oil on all surfaces including tap holes, underside, back edge etc and special attention should be paid to any end grain as this is always more vulnerable. Apply oil with a brush or cloth.

Fit the front edge of the worktop by screwing up through the front rail of the base unit.

Fit the back of the worktop from underneath using screws, large washers and slotted angle brackets to allow for expansion and contraction of the wooden worktops.

After fitting, oil about once a week for the few months and then as and when required; with wooden worktops it is time to re-oil when it starts to appear dull. This may sound a chore but only takes a few minutes and is worth the effort and is all part of the pleasure of owning this type of worktop.

Fitting over washing machines or dishwashers; after oiling and fitting, glue some heavy grade aluminium foil to the underside of the exposed worktops. This will allow moisture to condense onto the foil surface rather than the oiled wooden surface.

A word of warning; do not store the used oily cloth; destroy it after use. If left exposed to air they have been known in the past to spontaneously combust.

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