

SPECIAL APPLICATIONS

Commercial Food Service Installations



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General

This document is one in a series of technical documents providing recommended guidelines for working with Caesarstone® quartz surfaces.

For further information on our training programs, please contact: customer-service@caesarstone.com.



Safety

- Ensure that all electrical tools operate at the correct voltage and comply with local safety regulations.
- Ensure that there is adequate ventilation in the work area.



Important

- If you must use an unfamiliar material, check its suitability by applying it to a small area of the surface that is not visible.
- Slabs from different batches may vary slightly in shade. Always try to use the same batch for the whole job, or carefully match the shade when using slabs from different batches.



Tools

Refer to the Technician's Toolkit manual for a detailed list of recommended tools and materials.

Legend

The following symbols are used in this manual:



Important



Tip

Introduction

Caesarstone® material can be used in a variety of commercial food service installations, including those that incorporate heating and cooling equipment.

In this manual, Caesarstone provides technical support and guidance for the fabrication and installation of food service counters.

Caesarstone does not design, fabricate or install the finished surfaces. This should be carried out by experienced professionals who are familiar with the physical properties of Caesarstone material.

Caesarstone does not provide warranty for commercial food service applications. Caesarstone is responsible only for proven manufacturing defects in the product. Consult your local distributor for the Caesarstone warranty policy.

Detailed instructions for working with Caesarstone material are provided in the Caesarstone *Fabrication & Installation* manual.



General Requirements

- Provide adequate structural support for both the Caesarstone material and any other external loads. Do not use Caesarstone material as structural support. External loads must be compressive loads only. Compressive loads must never exceed the limits provided in the Caesarstone technical data.
- Do not use the Caesarstone material to transfer any bending and/or shear loads from external equipment to supporting structures. See diagrams on p. 7.
- Design the installation to minimize thermal and mechanical stress and allow for expansion and contraction of the Caesarstone material.
- Use only 30 mm thickness Caesarstone material for food service installations.
- Provide adequate distance between the Caesarstone material and any adjacent walls, cabinets or other constraint.
- Provide a minimum of 3 mm ($\frac{1}{8}$ ") clearance between the surface and any columns or brackets that penetrate the material.
- Provide space for insulating materials and extra equipment support. Always isolate the weight of a drop-in food well with additional supports.
- Due to high traffic and abuse, Caesarstone recommends that edge details have a minimum of 5 mm ($\frac{3}{16}$ ") radius on both top and bottom, and a minimum of 6 mm ($\frac{1}{4}$ ") on outside corners. This applies to fixed installations and movable tables.



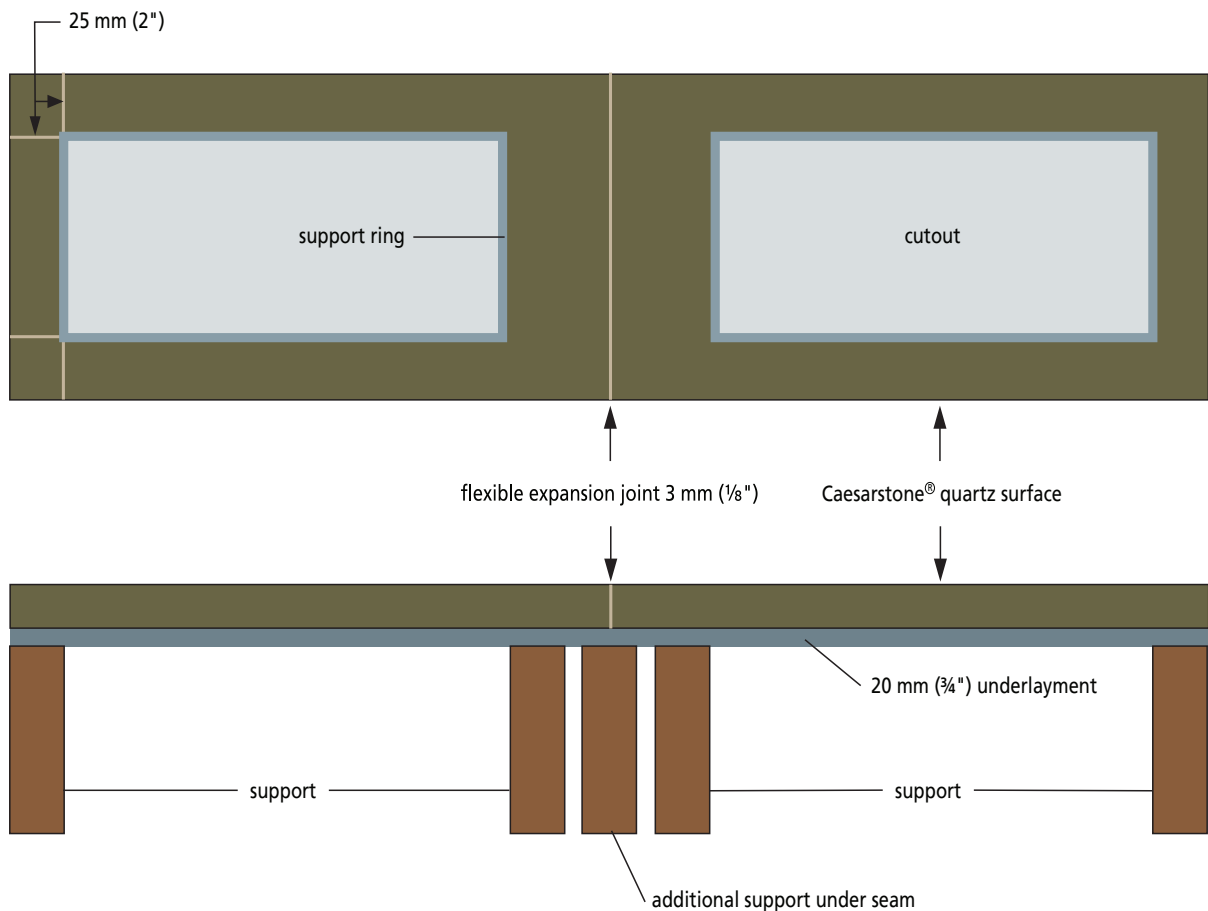
For underlayments, use only moisture-resistant support materials.



Hot and Cold Cutouts

- Provide at least 15 mm ($\frac{9}{16}$ ") radius on all inside corners.
- Provide at least 60 mm (2½") separation between similar temperature cutouts.
- Separate hot and cold wells by at least 300 mm (12") between cutouts.
- Provide support for cutouts within 50 mm (2") of the cutout edge.
- ✂ Supports are typically 50 x 150 mm (2" x 6").
- Provide at least 3 mm ($\frac{1}{8}$ ") gap between the appliance and the cutout edge to allow for thermal expansion. Fill this gap with heat-resistant, 100% neutral silicone.
- Smooth the cutout interior to remove any chipping; ease top and bottom edges.
- ✂ Use minimum 120 grit diamond polishing pad..

Support Diagram



Surface Seams

- Provide structural support for all surface seams. The structural support should be flush with the bottom of supporting substrate.



Surface seams should be flexible expansion joints of at least 3 mm ($\frac{1}{8}$ "), filled with 100% heat-resistant neutral silicone.

- If visible seams are unacceptable to the customer, cover strips may be used to conceal expansion seams.
- Avoid seams through cutouts or inside corners.



If shimming is required, shim from below the underlayment – not between the underlayment and the Caesarstone material.



Insulation

- Provide thermal insulation between the heated food service appliance and the Caesarstone material.

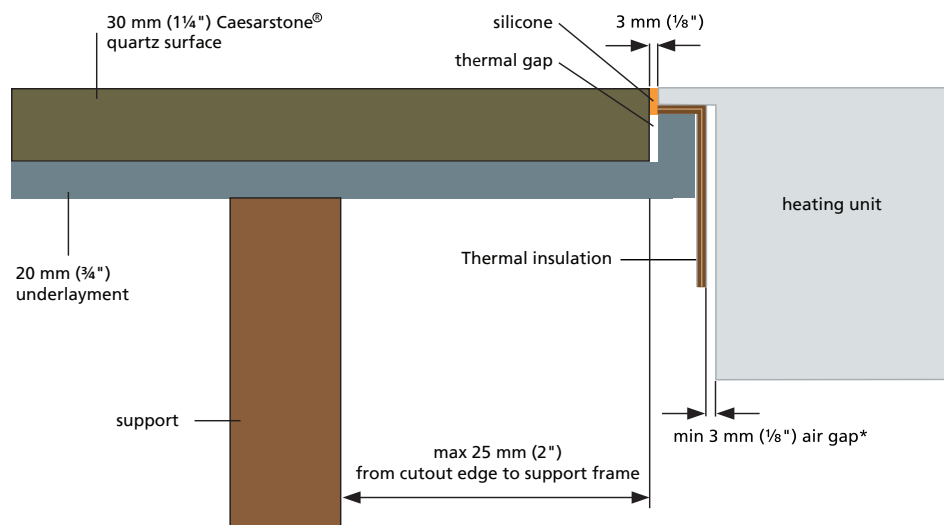


Consult your appliance supplier to determinate the appropriate thermal insulation material.

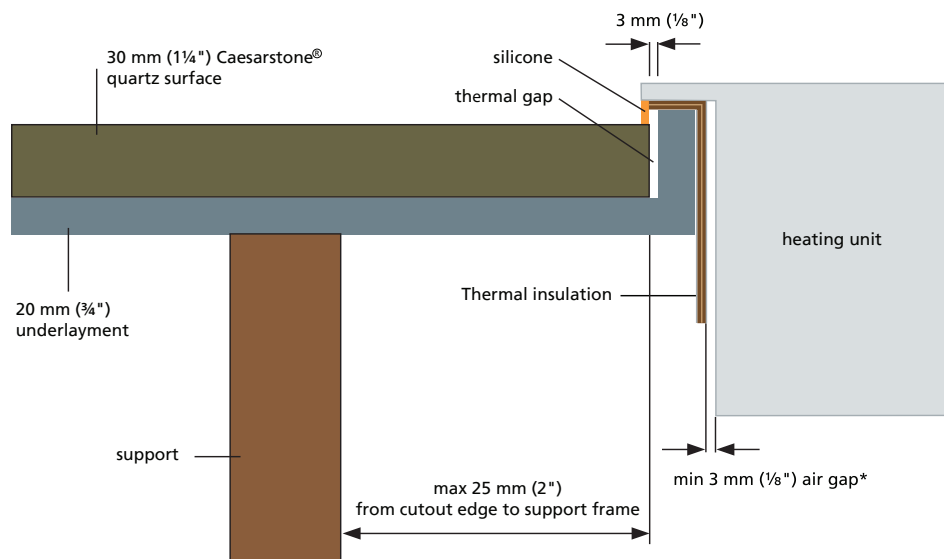


Adhere strictly to the appliance manufacturer's instructions when installing or using the surface and insulation material.

Flush Mount



Top Mount



*Or as required by thermal insulation system.

Attachments

Heat Lamps

- Provide at least 3 mm ($\frac{1}{8}$ ") radial clearance between the Caesarstone material and any part of the heat lamp structure penetrating the material.
- Provide uniform heat across the surface of the Caesarstone material as far as possible. Focusing the heat lamp on a particular section may create hot spots on the material.



Do not attach heat lamps directly to the Caesarstone material. Drill through the material and attach the heat lamp to the support structure below.



Sneeze Guards

- Provide minimum 3 mm ($\frac{1}{8}$ ") radial clearance between the Caesarstone material and any part of the sneeze guard structure penetrating the material.



Do not attach sneeze guards directly to the Caesarstone material. Drill through the material and attach the sneeze guards to the support structure below.





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