



# INSTALLATION & MAINTENANCE INSTRUCTIONS

## ACRYLATE WORKTOPS

INSPECT WORKTOP AFTER DELIVERY  
INSTALLED WORKTOP IS ACCEPTED AS GOOD

ALWAYS CARRY WORKTOPS IN VERTICAL POSITION.

INSPECT THE WORKTOP AT DELIVERY.  
DON'T FORGET TO CHECK PACKAGING BEFORE  
UNPACKING THE WORKTOP.

WORKTOP SHOULD BE INSTALLED WITHIN 8 DAYS OF  
DELIVERY.

STORE IT AT TEMPERATURE ABOVE 5°C AND IN DRY  
CONDITIONS.

DO NOT STORE DIRECTLY ON THE FLOOR, BUT ON SLATS.

DO NOT STORE CLOSE TO A HEAT SOURCE OR IN DIRECT  
SUNLIGHT.

# QUICK GUIDE

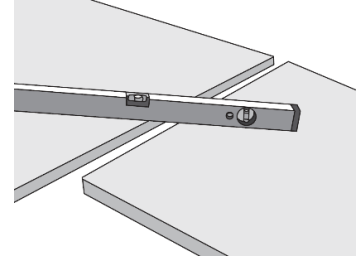
## 1. SUPPORTING STRUCTURE

Before installation, it is important that the installed kitchen elements and support structures are level.

Use a spirit level to check, and shims to level out the worktop during installation.

For blind corners or elements without a top, supplementary support structures must be installed so that the worktop is properly supported on all sides.

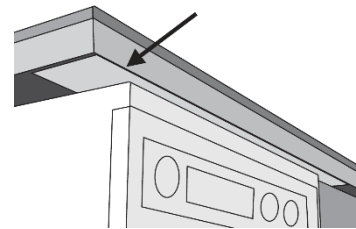
Worktop must be secured every 600 mm.



## 2. MOISTURE AND HEAT PROTECTION

Protective aluminium tape must be installed where moisture and heat can occur.

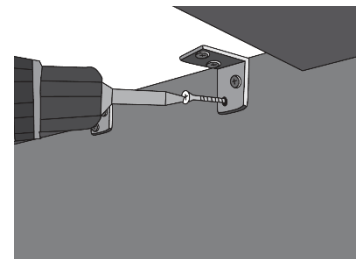
For example above dishwasher, in cut-out for hob. See Section 2 **Chyba! Nenalezen zdroj odkazů.** for a full list.



## 3. PREPARATION FOR JOINTING AND SECURING WORKTOPS

Cabinets with top – drill holes in the top to access and tighten joint brackets from the underside.

Cabinets without top – install the worktop using angle brackets placed into sides of cabinets.

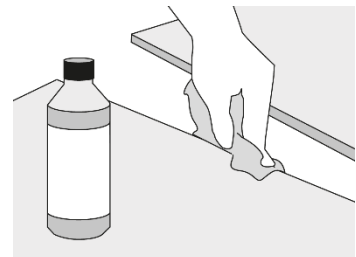


## 4. CLEANING THE JOINT

Vacuum the chipboard to remove any dust.

Clean acrylate on both sides of the joint with denatured alcohol to ensure surface is clean for sealant adhesion.

Put masking tape along the edges of the joint, 1 mm away from the edge, to make removal of excess sealant easier.



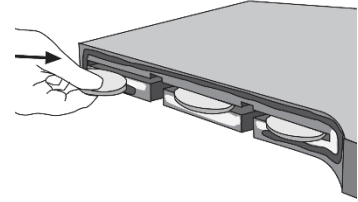
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## 5. TEST FITTING THE JOINT

Apply glue to mounting pads and insert them in the groove on one of the worktops. Then apply two strings of glue along the length of the joint – one 10 mm from bottom edge, the other 10 mm below top edge.

Push worktops until there is only 3 mm gap.

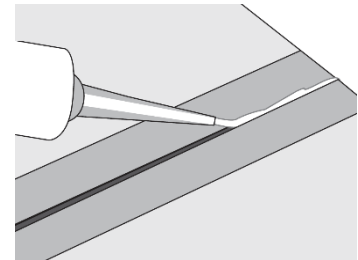
Check how even the worktops are, and if they are level at the joint. Level out the worktops as best as possible with shims.



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## 6. GLUING THE JOINT

Apply last string of glue into the 3 mm gap. Apply from top along the entire length of the joint, and especially thoroughly at the front of the worktops.

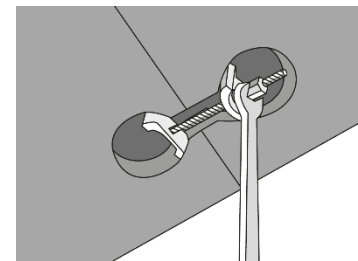


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## 7. TIGHTENING THE JOINT

Finish the joint by tightening the tensioning brackets. Tighten them gently and alternate.

Overtightening will ruin the worktop.



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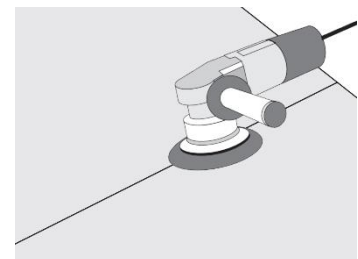
## 8. CLEANING EXCESS SEALANT

Some sealant should be squeezed out during tightening. Remove the masking tape.

Wait 1 hour until glue hardens.

After excess glue hardens, sand it off using orbital sander with 180 grit.

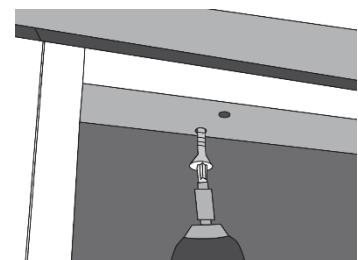
Continue at the joint itself with 320 and 400 grit for final finish.



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## 9. SECURING THE WORKTOPS

Now secure the worktops to the supporting structure.



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# MOUNTING INSTRUCTIONS

## 1. SUPPORTING STRUCTURE

### 1.1. PLANNING OF THE STRUCTURE

Pre-requisite to successful installation of kitchen worktops is that the structure to which the worktop will be secured is level.

### 1.2. SUPPLEMENTARY SUPPORTS

#### 1.2.1. CORNER SOLUTIONS, JOINTS

Make sure the worktop will be secured every 600 mm.

In areas where cabinets cannot support the worktop, like in corners, supporting strips should be screwed into the wall to stabilise the worktop.

Joints must be supported along their entire length except the overhang. See Section 0 below for details.

#### 1.2.2. UNSUPPORTED WORKTOP AREAS

Free overhangs deeper than 300 mm must be supported, for example with an angle bracket.

## 2. MOISTURE AND HEAT PROTECTION

Aluminium tape needs to be applied in places exposed to moisture and heat, like:

- Above appliances like dishwasher, dryer, washing machine
- Above or next to ovens, around hobs
- Around condensing parts
- Above radiator, floor heating or other similar sources of heat

If the specified protection is not applied in these areas, claims for damage caused by insufficient protection will not be accepted.

### 2.1. PROTECTION ABOVE DISHWASHER, DRYER, WASHING MACHINE

There should be good ventilation above and around dishwasher (or dryer or washing machine).

Aluminium tape needs to be applied from the front edge to at least 200 mm inside, along full length of edge above dishwasher (or dryer or washing machine).

### 2.2. HEAT PROTECTION BY OVEN, HOB

Worktops above ovens or other elements that produce steam and strong heat need the same protection to those above dishwashers.

Inner sides of cut-outs for built-in hobs also need to be protected by aluminium tape to protect the otherwise exposed chipboard.

Free-standing stoves positioned next to worktops need to be at least 5 mm higher than the worktop, and aluminium tape needs to be applied to the side of the worktop facing the stove.

### 2.3. PROTECTION OF CONDENSATION SPOTS

In cut-outs for top-mounted sinks or mixer taps (if they will be installed directly in the worktop), the exposed chipboard needs to be properly sealed with silicone before the sink or tap is installed.

**Smart tip** – you can combine silicone and aluminium tape for added protection of exposed chipboard. First seal the chipboard with silicone, then apply aluminium tape.

## 3. PREPARATION FOR JOINTING AND SECURING WORKTOPS

### 3.1. JOINT TENSIONING BRACKET ACCESS HOLES

Joints need to be tightened with tensioning brackets. These are accessed from below. So for cabinets with tops, access holes need to be made to allow for the tensioning brackets to be tightened.

These holes can be cut out with a jigsaw or drilled with hole saw. 50 mm diameter is recommended.

## 4. CLEANING THE JOINT

To ensure a neat and sturdy joint between worktops, the joint face needs to be smooth and clean.

Vacuum the chipboard to remove any dust.

Then clean acrylate on both sides of the joint with denatured alcohol to ensure surface is clean for sealant adhesion.

Put masking tape along the edges of the joint, 1 mm away from the edge, to make removal of excess sealant easier.

## 5. TEST FITTING THE JOINT

Apply glue first to mounting pads and fit them to the groove on one worktop. Then apply two strings of glue along the length of the joint – one 10 mm from bottom edge, the other 10 mm below top edge.

Don't push the worktops entirely together yet. Keep 3 mm gap between them.

See if the worktops are level with a spirit level, and if the joint is smooth. Use shims as necessary to avoid minor differences between the worktops at the joint.

## 6. GLUING THE JOINT

Apply last string of glue from the top into the 3 mm gap, along full length of joint. Pay special attention to the front of worktops and apply glue from the bottom on overhang if present.

## 7. TIGHTENING THE JOINT

Joints between worktops are often at places where problems may develop in the long term. That is why it is very important to make sure the joint is properly secured and tightened.

Tighten the joint with the tensioning brackets, alternating between them. A snug fit is crucial. If the joint is tightened too much, it can be ruined – and if there is a gap remaining at the joint, moisture can seep in over time.

Also keep an eye on keeping the surface level while tightening.

### 7.1. SUPPORTING JOINTS ABOVE CABINET WITHOUT TOP

Joints without support from fixed points like cabinets or walls must be secured with joint connector blocks from beneath.

A piece of wood or chipboard can be used for this purpose.

### 7.2. SUPPORTING JOINTS CLOSE TO CABINET SIDES

If the joint is right next to a side of a cabinet, it should be secured with an angle bracket fastened to the side of the cabinet.

## 8. CLEANING EXCESS SEALANT

If the joint is properly sealed and tightened, some sealant should be squeezed out from the joint.

To clean off the excess sealant, first immediately remove the masking tape.

Leave remaining excess to dry for 1 hour.

When it is hard, sand it off using orbital sander.

Start with 180 grit, then move to 320 and 400 grit. Initial sanding should be done in straight, overlapping lines. For final finish, blend the whole area of the joint with random circular pattern.

## 9. SECURING THE WORKTOPS

Secure the worktop to the cabinets using pre-drilled screw holes or angle brackets. We recommend placing a screw every 600 mm in both the front and back side.

The worktop may be secured with clamps while it is being screwed in if protection blocks are used to protect the worktop surface from damage.

If the worktop is secured in a way where it cannot be removed without damaging other parts of the assembly, compensation for such damage to other parts is not provided in the event of complaint.

### 9.1. SECURING OF JOINTS

Both worktops must be secured to the cabinets as close to the joint as possible. Close to the joint, they should also be secured as far towards the back edge as possible.

Worktops should be secured every 150 mm along the length of the joint.



## 9.2. SECURING OF WORKTOP ENDS

Ends of worktops must be secured both as close to the front edge as possible, and as close to the back edge as possible.

Worktops should be secured every 250 mm along the ends.

## 9.3. ADDITIONAL SECURING

In places where the worktop cannot be secured directly to cabinets due to cabinets not being stable enough, angle brackets should be used for reinforcement.

## 10. BACKSPLASH MOUNTING

Backsplashes are secured by gluing them to the wall. It is recommended to use slow-hardening glue to have more time for adjustments.

It is crucial to test fit the backsplash, see how it sits on the wall, if any adjustments are needed.

After test fitting the backsplash, clean its underside (side without decor) with denatured alcohol to ensure surface is clean for sealant adhesion. Lay it flat on the worktop near the wall with the decor side down.

Then put sealant on the backsplash.

After the sealant is placed, raise the backsplash to the wall and press it in.

If the wall isn't completely straight, you may need to hold the backsplash in until the sealant sets.

Fill the joint between backsplash and worktop with silicone.

# PRODUCT DESCRIPTION – ACRYLIC WORKTOPS

Type:	acrylic worktop - Avonite
Material:	6/12 mm acrylic on glued chipboard (total width 20, 40 mm)
Top side:	6/12 mm acrylic
Surface:	dependent on selected decor
Bottom side:	backside laminate
Edge:	R1/R3/R5 acrylic, ABS
Decors:	see our full range at <b>deskform.com</b>

## 1. GENERAL INFORMATION

Acrylic worktops are made from a homogeneous composite, composed and processed to result in a very hard, yet smooth and warm surface with great hygienic properties.

- Worktops must be inspected as they are being unpacked. Any damage must be documented immediately after discovery.  
If damage is found or documented afterwards, it is not covered by product guarantee.
- Modifications performed in place, or generally not performed by DESK-FORM, are not covered by product guarantee.
- Joints can be welded to be invisible – but welded joints cannot be separated.

## 2. DECOR, COLOUR

DESK-FORM offers a wide range of decors. You can find our selection on our website, or in sample fans and binders.

Be aware that there can be slight differences in colour between worktops in same decor – especially when ordering additional worktops separately. These slight differences can be especially visible at joints.

## 3. SINKS

We offer acrylic sinks made in the material of the worktop, and with seamless connection to it.

To extend lifetime of acrylic sink, a stainless-steel sink is glued under the acrylic sides of the sink.

As such the sink is well protected from cracking, however, due to high sensitivity of acrylic to sudden changes in temperatures, it is recommended to run cold water when pouring boiling water into the sink, to prevent the acrylic layer from cracking.

# USE, CARE, MAINTENANCE INSTRUCTIONS

## 1. CLEANING

Daily cleaning of worktops should be carried out with a cloth and soapy water. If stain has dried it may need fine liquid abrasive cleaner. A cleaner with 5% bleach content is very good to keep white surfaces looking pristine.

Remove strongly coloured liquids from the surface immediately to prevent them staining the worktop.

## 2. STAIN RESISTANCE

Liquids with strong colour can stain the acrylic and should be removed as quickly as possible.

Stains in the surface can be usually removed using cleaner with 5% bleach content (on lighter worktops). Liquid abrasive cleaner can also help.

If these do not remove the stain, sand with fine wet or dry sandpaper: 320/400 grit and Scotchbrite or super G pad.

## 3. SCRATCH RESISTANCE

Acrylic surface can be scratched with sharp objects.

Never use such objects directly on the acrylic surface – use a carving board, don't drag objects with rough surface (for example cast iron or ceramic pots) across the worktop.

Scratches in the surface can be removed using fine wet or dry sandpaper: 320/400 grit and Scotchbrite or super G pad.

## 4. HEAT RESISTANCE

Acrylic is highly sensitive to temperature changes. Never put hot cooking vessels directly on the surface – use a pad, carving board, or other heat protection.

## 5. SINK MAINTENANCE

### 5.1. STAINLESS STEEL SINKS

Clean by wiping with a damp cloth.

Avoid using steel wool since it can leave behind small particles and scratches that can develop into rust spots.

Avoid leaving cast iron pots and fry pans in the sink as these can also cause rust stains.

If, despite precautions, small scratches or rust spots appear, these can be sanded off. Use mild sandpaper (220 grade) and rub in long, even strokes.

## 5.2. SILGRANITE SINKS

Clean with regular scrub sponge with detergent.

If severe calcium deposits develop, fill the sink with a warm solution of vinegar (7%) for a few minutes, then rinse off with water.

Silgranite sinks in lighter shades can be stained by strongly coloured liquids. Wipe the sink off with a wet cloth after draining such liquids to prevent discoloration.

## 5.3. PVD SINKS

Clean the sink with a soft sponge, using lukewarm water and mild soap, at least once a day. In case of persistent dirt, dip a soft cloth in a solution of equal parts of water and white wine vinegar with acidity 4-8% (50% water – 50% vinegar), and clean the entire surface. Limescale stains (white stains) can be easily removed with white wine vinegar. Just dip a soft cloth in the vinegar and rub gently the stained surface. Repeat the operation if needed.

Then rinse your sink thoroughly with running water.

Finally dry carefully with a soft cloth, to prevent water stagnation. Always wipe in the direction of the grain, to preserve the satin finish.

Do not use products containing ammonia, bleach, chlorine, hydrofluoric acid, muriatic acid, citric acid, hydrogen peroxide, active oxygen.

Avoid abrasive and aggressive chemicals. These products may alter the surface of the sink.

In case of doubts, test your cleaning product on a small area of the sink before applying it to the surface.

Do not wash any components of the sink in the dishwasher.

Do not use steel wool, abrasive pastes, abrasive sponges, metal scouring sponges that may scratch the sink's surface.

Do not throw sharp or heavy objects into the sink.

Do not leave wet sponges, wet metal scouring sponges, as well as metal utensils or cans which may rust in the sink, for more than a few hours, as they may lead to the formation of dark rust-like stains.

Do not leave any acid foodstuff such as lemon, tomato, wine, pickled vegetables or salt, as well as highly pigmenting substances (for example teabags, coffee) in the sink for long, as they may stain the sink.

In case you accidentally use these substances in the sink, immediately rinse the sink and dry it.