

Fabrication Bulletin # 2008

December 21, 2012

Commercial Food Service Applications

HanStone Quartz offers the natural beauty of quartz with up to six times the strength and durability of granite. More than 90% of HanStone Quartz is natural quartz crystals, one of nature's hardest minerals. The quartz is combined with resins and pigment to create the look of natural stone without the high maintenance. There is no need for sealing, conditioning, and polishing. HanStone Quartz is scratch and stain resistant and its non-porous nature makes it an ideal surface for residential or commercial applications.

Even though HanStone is a man-made product, it is comprised of predominantly natural minerals. The natural color and pattern variations are an inherent trait that is a key element in the design intent of this product. By design many of our materials have color, pattern, and surface texture variations that only serve to enhance the natural appearance of the product. These variations cannot be viewed as defects and are intrinsic properties of the HanStone Quartz surface.

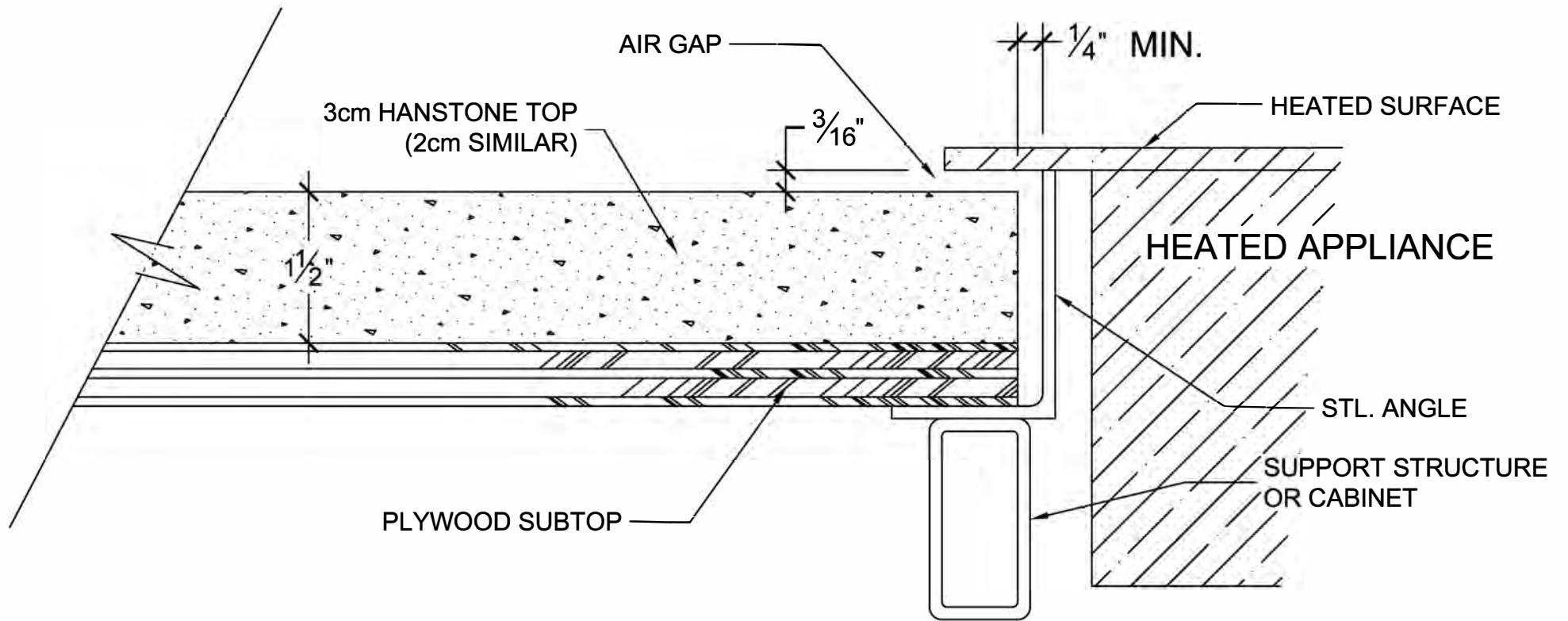
When using HanStone in a Commercial Kitchen or Food Service application:

- Tops should be fully supported with spans of no more than 36" in any direction.
- Cut-outs should not exceed 36". For use of equipment exceeding this size provide separate countertop pieces on all sides of the appliance or fixture.
- Unsupported overhangs should not exceed 12" in 3cm thickness, and 8" in 2cm thickness. The use of steel brackets or corbels can extend the overhang, as long as the overhang portion does not exceed 1/3 of the total countertop depth (see detail 4B).
- Always use a rounded or radius edge profile to avoid chips due to impact.
- Silicone seams are recommended. This will allow for expansion and contraction – especially on large countertops.
- **Use methods to insure that heated appliances do not transfer the heat to the countertop. Numerous details are provided in this bulletin for reference.**
- Do not attach any appliance, railing, sneeze guard, etc. directly to the countertop. Adequate support needs to be provided independent of the countertop. Drill through or cut out countertop as required and attach to the adequate support below.

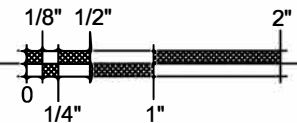
Although highly durable, HanStone can be damaged. Harsh Chemicals, abrasives, impact, excessive heat, or thermal shock can all cause damage to HanStone quartz. None of these occurrences could ever be considered a manufacturing defect and therefore would not be covered under the HanStone warranty.

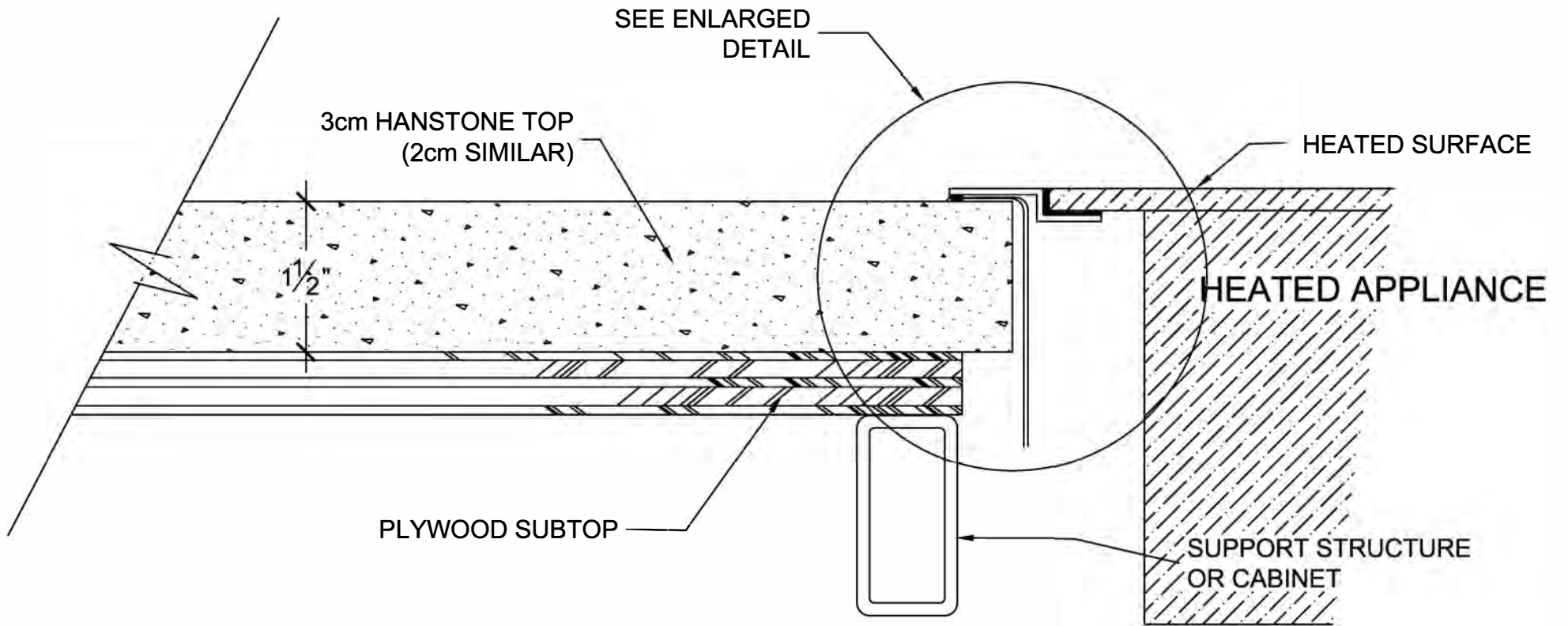
Fabrication and Installation Details

The following details are an attempt to cover a broad range of food service applications as related to HanStone quartz surfaces. Other details and applications exist that are not covered in this bulletin. This bulletin is intended to be supplemental to the HanStone Fabrication Manual. Please refer to the HanStone Fabrication Manual for important additional information.

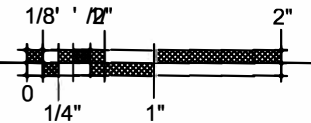


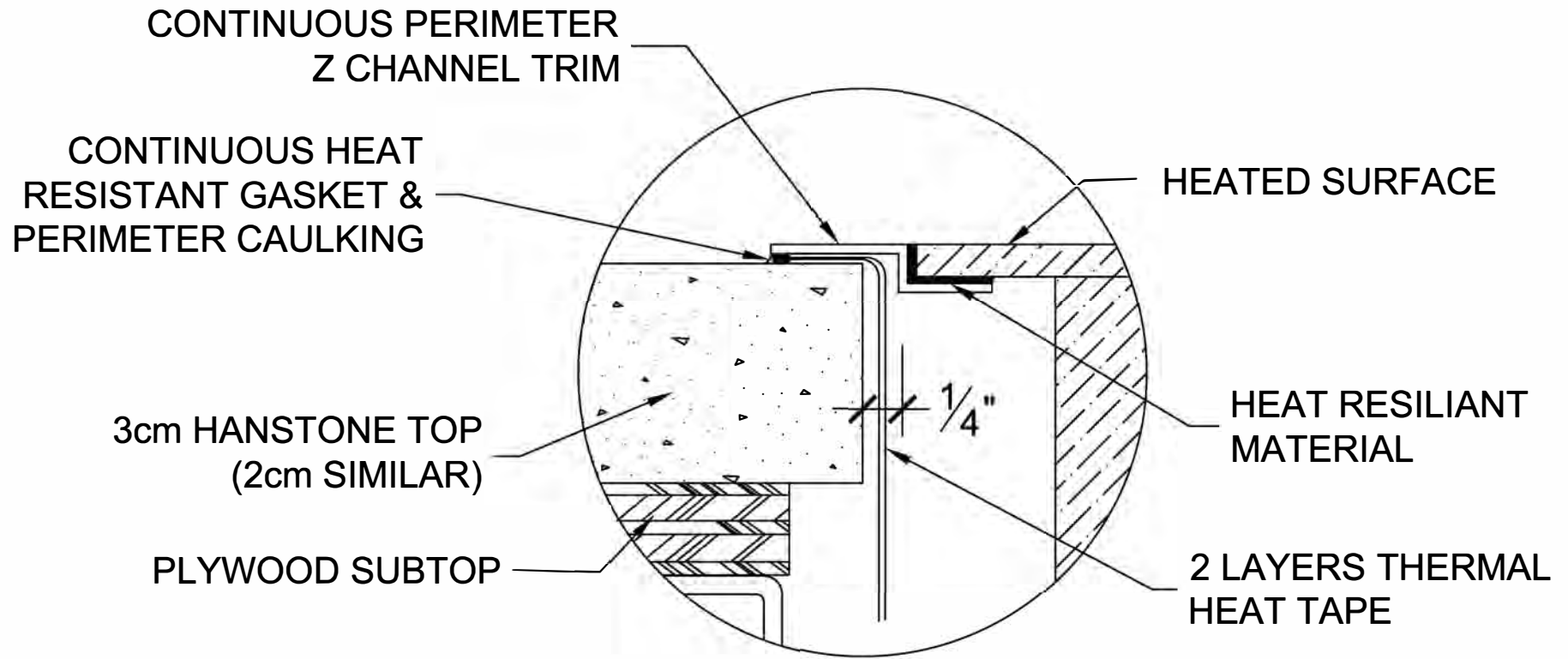
FS SECTION 1A @ HEATED APPLIANCE





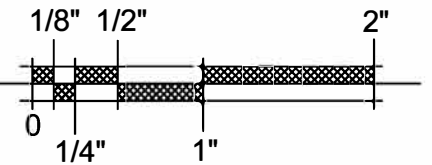
FS SECTION 1B @ HEATED APPLIANCE

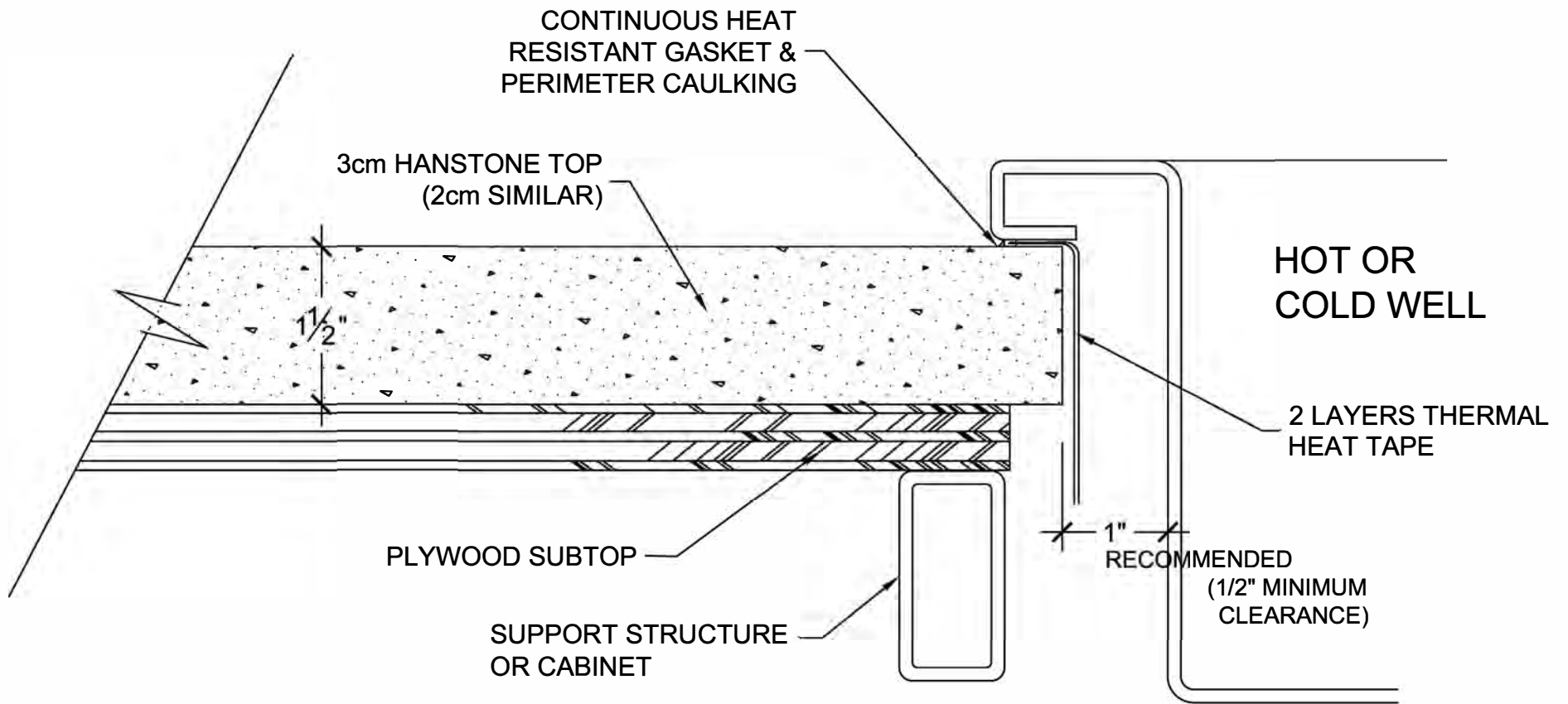




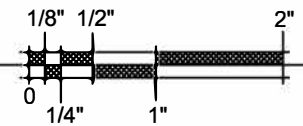
SECTION DETAIL

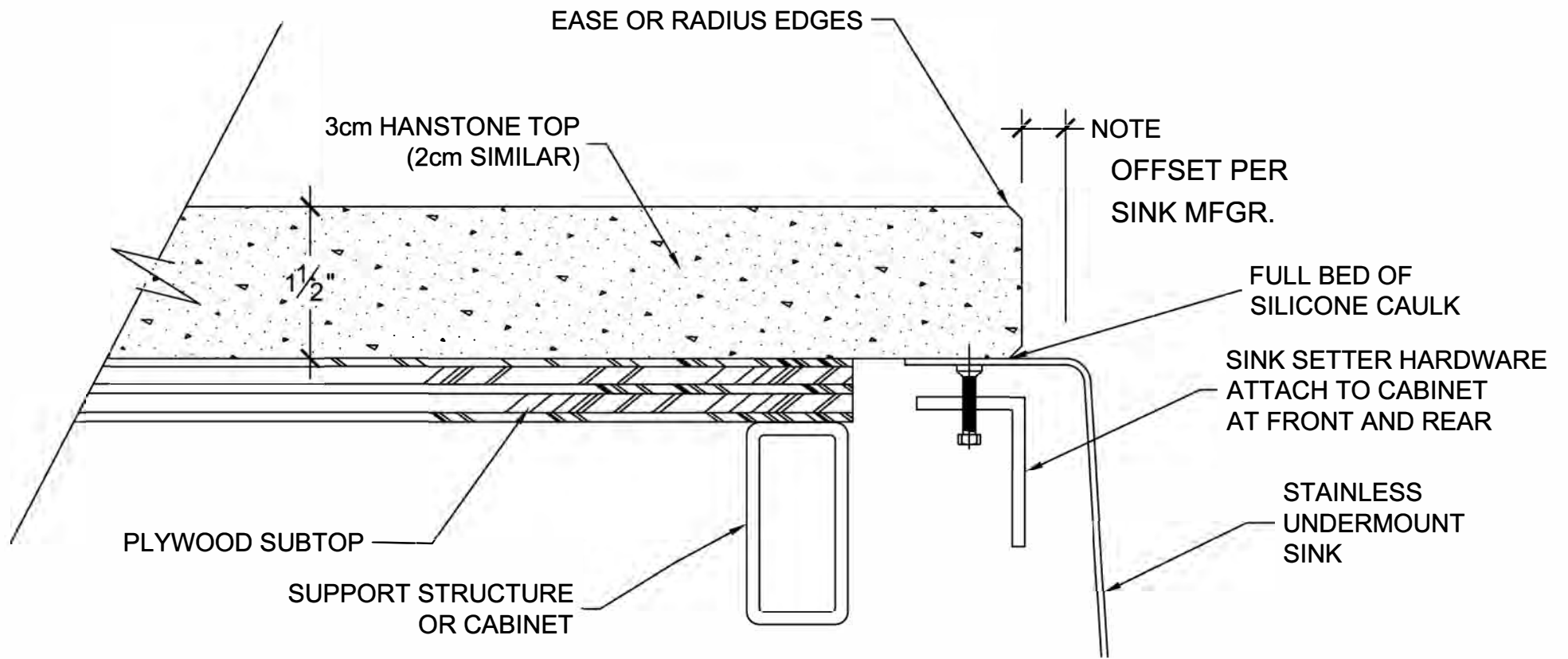
FS DETAIL 1B a @ HEATED APPLIANCE



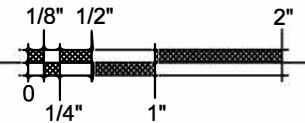


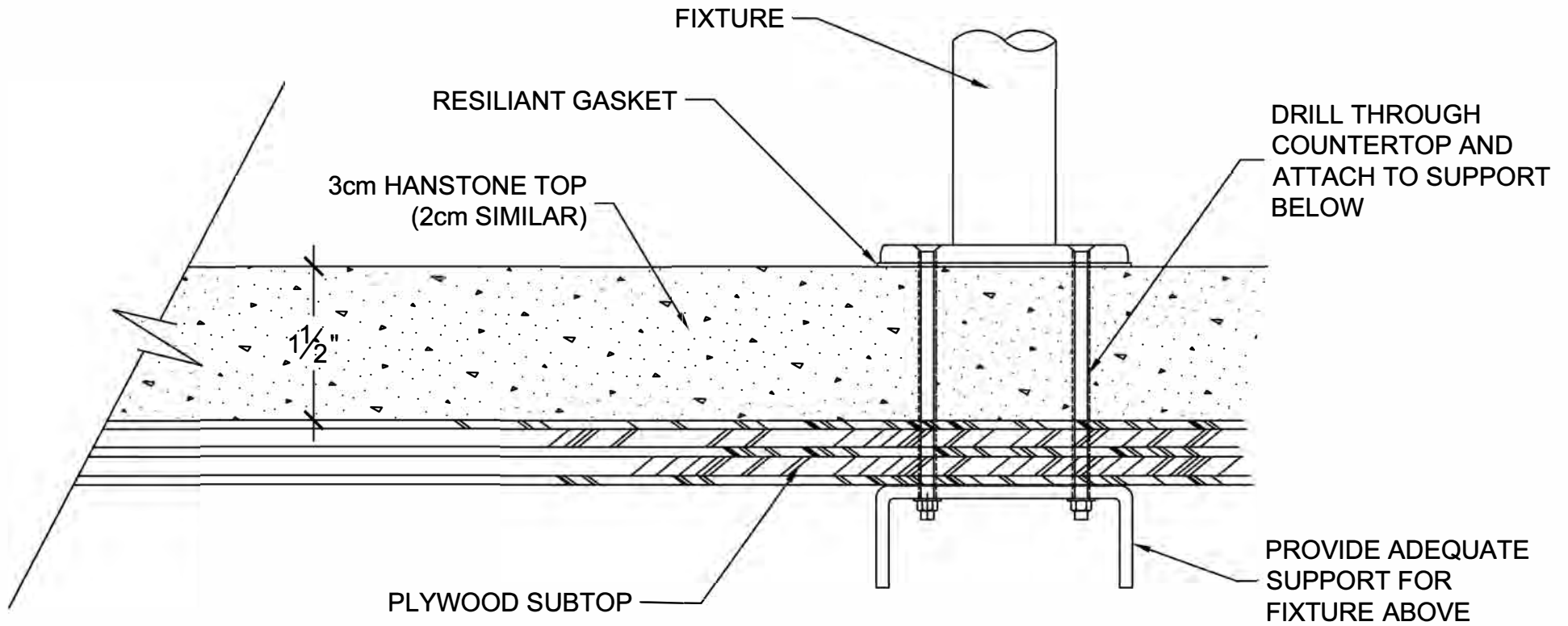
FS SECTION 1C @ HOT / COLD WELL



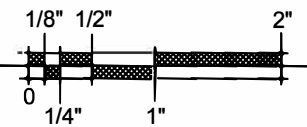


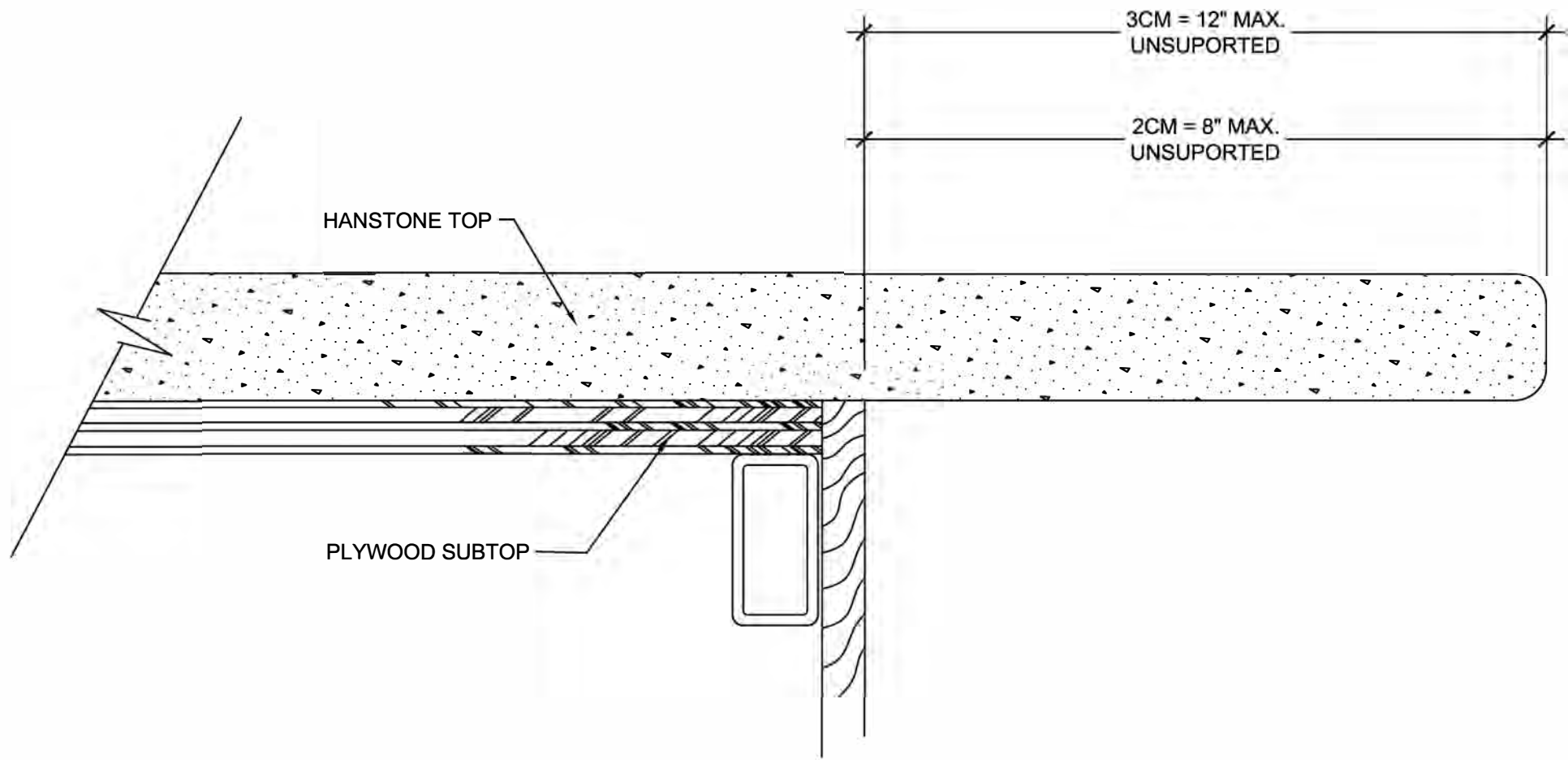
FS SECTION 2 @ UNDERMOUNT SINK



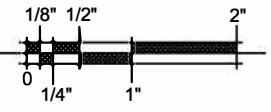


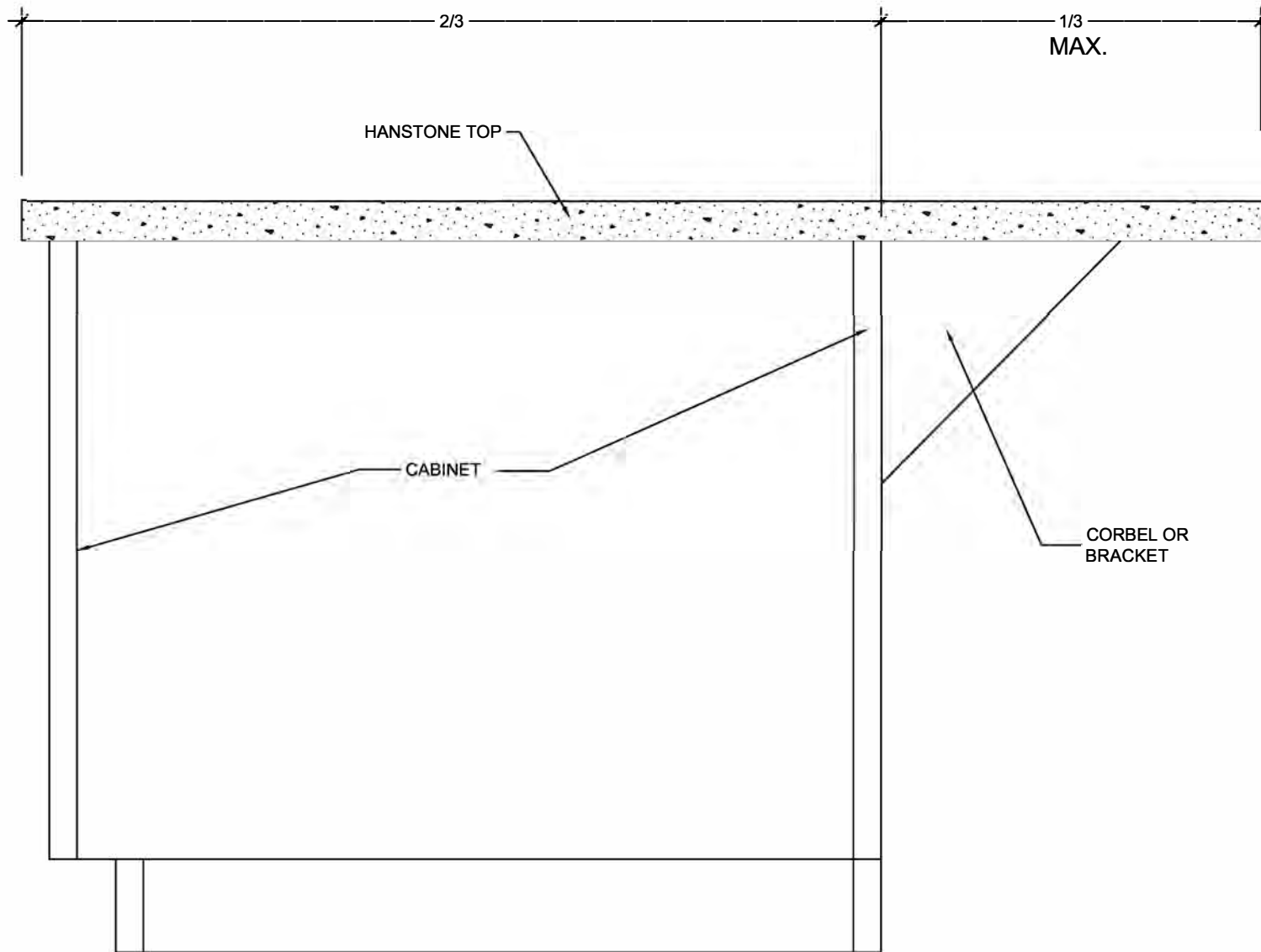
FS SECTION 3 @ FIXTURE ATTACHMENT



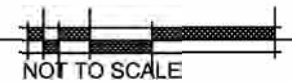


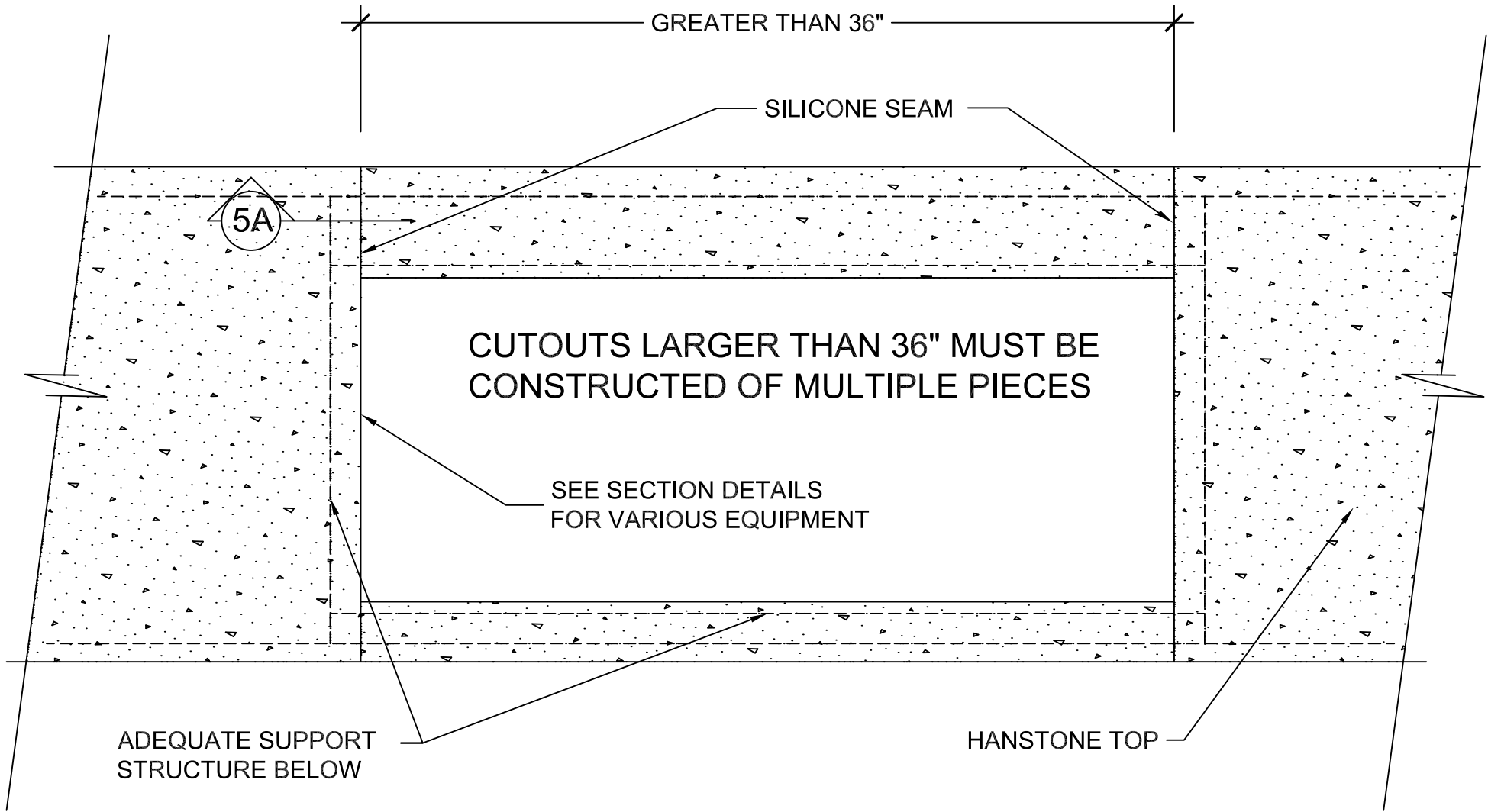
FS SECTION 4A @ OVERHANG



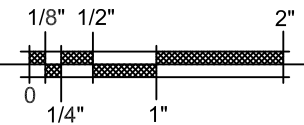


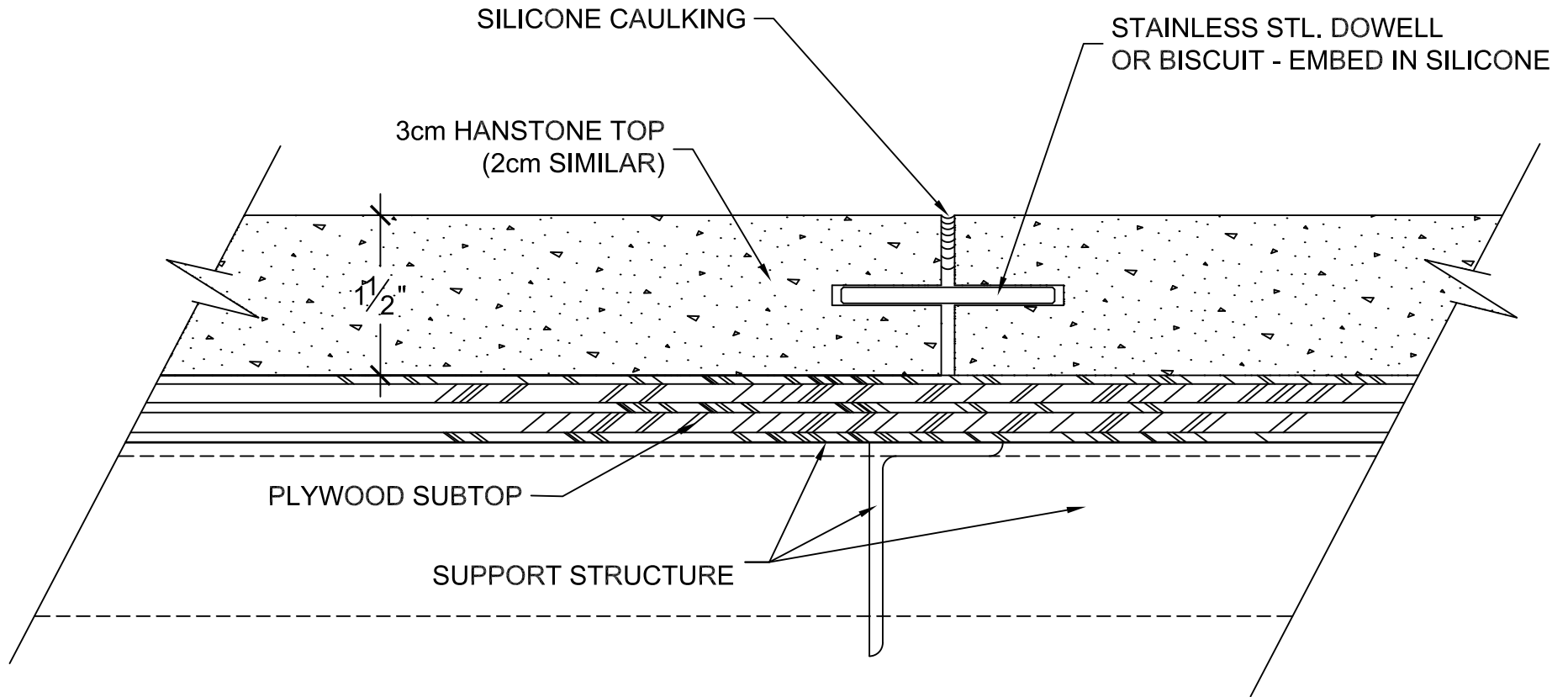
FS SECTION 4B @ OVERHANG





FS PLAN 5 @ LARGE CUTOUT





FS SECTION 5A @ CUTOUT

