OKITE®

www.okite.com

OKITE®

Food Service Applications

Rev._N° 09.16

OKITE® IN FOOD SERVICE APPLICATIONS

OKITE® surfacing is an extremely durable and low maintenance surfacing material and it is an exceptional product for use in a food service applications. However, due to the conditions that OKITE® will be likely exposed to, the design requires specifi c knowledge, expertise, and attention to technical details.

NOTES:
This information contained within this memorandum is ONLY to be considered as a recommendation or guideline for the design of food service countertops. As a manufacturer of products, we do not approve, endorse, or assume any liability for the design or structural calculations selected.

I. FABRICATION OF OKITE®

As fabrication and installation of OKITE® surfacing is similar to that of granite and other quartz surfacing products, we recommend to follow the basic guidelines listed in our "Fabrication Guidelines" booklet available for download at www.okite.com.

II. GENERAL CONSIDERATIONS

Although OKITE® is a very durable and structurally sound material, it should not be considered as a structural component in food service applications. Adequate structural support should be designed and implemented to carry the weight of the OKITE® and any additional exterior loads.

1. 30mm Material is required for hot & cold food service applications.
2. Loads must not exceed OKITE's capacity. Please refer to most recent OKITE's Data Sheet available at www.okite.com.
3. Provide adequate support directly underneath any external loadand do not use OKITE® to transfer bending and/or shear loads from external equipment or apparatus to supporting structures.
4. All inside corners must have a minimum radius of 2,5mm;
5. Wider (at least 3mm) soft seams are recommended;
6. Steps should be taken to insulate OKITE® from heated food service equipment (i.e. heated bins). A minimum of two layers of Nomex® (or equal) insulating tape with a minimum thickness of 2,8mm/ layer and a minimum weight of 9.5 oz./yd2/layer is recommended;
7. Allow a clearance of 3mm between OKITE® and any adjacent walls, cabinets or other constraint. For a drop edge also leave at least 3mm behind the dropped edge and the casework to allow for expansion and contraction from temperatures variation;
8. The design must accommodate expansion and contraction to minimize the buildup of mechanical and thermal stress. OKITE® coefficient of thermal expansion is 5.9x10-6in/in/°F, as determined by independent testing laboratories using the standards of ASTM E-228.

III. CUTOUTS

1. Cutouts must be a minimum of 50mm apart.
2. Ease top and bottom edges.
3. Smooth or hone around entire interior of cutout and remove/ eliminate any and all cut lines and chips that might exist.
4. Install support for cutout within 50mm of all edges of cutout.
5. Provide a minimum gap or 3mm between appliance and edge of cutout to allow for expansion/contraction of the appliance/tray or service equipment.
6. The design of countertops that will include service trays or equipment that will exceed ambient temperatures, either hot or cold, must include space for insulation and adequate support for the equipment.
7. Install supports for the cutout within 50mm of the edge of the cutout.
8. Provide a minimum gap of 3mm between appliance and service equipment and the edge of the cutout to allow for the expansion/ contraction of that bin or appliance. Minimize heat transfer (hot or cold) by installing insulation. A minimum of two layers of Nomex® (or equal) insulating tape with a minimum thickness of 2,8mm/ layer and a minimum weight of 9.5 oz./yd2/layer is recommended.
9. Avoid direct OKITE® to hot water/steam contact. Never under mount hot wells in a way which will cause OKITE® to become part of the steam tray.
10. Hot wells and cold wells should be separated by a minimum of 305mm, with a flexible expansion joint between the wells.
11. In a typical design detail 3mm gap between sheets/slabs of OKITE® should be filled with silicone sealant.

NOTE: The insulating tape must be held in place using a minimum of 4ml. aluminum conducting tape. Do not fold this tape onto the OKITE® surface. DO NOT allow the foil tape to create a heat transfer path directly to the OKITE® . Attach the tape onto the support structure or membranes for the heat/cold tray/bins or appliances.

IV. MOUNTING EQUIPMENT

Mount equipment and apparatus such as sneeze guards, heat lamp, and divider support structures directly to the sub frame. DO NOT attach these items directly to OKITE® . Drill through OKITE® top using the appropriate diamond tools (preferably water cooled) and secure the support structure and/or member to the framework below. Provide adequate radial clearance of 3mm minimum between OKITE® and columns or brackets penetrating the top.

Heat lamp can generate extremely high surface temperatures. The distance between the lamp(s) and the OKITE® will depend on various lamp characteristics such as design and wattage. The distance for mounting the lamp(s) should be determined in order to achieve the food temperature requirements and minimize spot creation/discoloration on OKITE® . NEVER use heat lamps to solely heat OKITE® surface.

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