

HAMPTON BAY®

USE AND CARE GUIDE

SOLID WOOD COUNTERTOP

Questions, problems, missing parts? Before returning to the store,
call Hampton Bay Customer Service
8 a.m. - 7 p.m., EST, Monday – Friday, 9 a.m. – 6 p.m., EST, Saturday

1-855-HD-HAMPTON

HAMPTONBAY.COM

THANK YOU

We appreciate the trust and confidence you have placed in Hampton Bay through the purchase of this countertop. We strive to continually create quality products designed to enhance your home. Visit us online to see our full line of products available for your home improvement needs. Thank you for choosing Hampton Bay!

Table of Contents

Safety Information	2	Installation	5
Warranty	2	Maintenance	8
Pre-Installation	3	Protecting the Surface	8
Planning Installation	3	Care and Cleaning	8
To avoid cracking and splitting of wood:	3	Food Contact Considerations	8
Tools Required	4		

Safety Information

Read and understand these instructions before installation of this countertop.

Save these instructions for future reference.

MINNESOTA RESIDENTS

IMPORTANT HEALTH NOTICE.

SOME OF THE BUILDING MATERIALS USED IN THIS HOME (OR THESE) BUILDING MATERIALS EMIT FORMALDEHYDE. EYE, NOSE, AND THROAT IRRITATION, HEADACHE, NAUSEA AND A VARIETY OF ASTHMA-LIKE SYMPTOMS, INCLUDING SHORTNESS OF BREATH, HAVE BEEN REPORTED AS A RESULT OF FORMALDEHYDE EXPOSURE. ELDERLY PERSONS AND YOUNG CHILDREN, AS WELL AS ANYONE WITH A HISTORY OF ASTHMA, ALLERGIES, OR LUNG PROBLEMS, MAY BE AT GREATER RISK. RESEARCH IS CONTINUING ON THE POSSIBLE LONG-TERM EFFECTS OF EXPOSURE TO FORMALDEHYDE.

REDUCED VENTILATION MAY ALLOW FORMALDEHYDE AND OTHER CONTAMINANTS TO ACCUMULATE IN THE INDOOR AIR. HIGH INDOOR TEMPERATURES AND HUMIDITY RAISE FORMALDEHYDE LEVELS. WHEN A HOME IS TO BE LOCATED IN AREAS SUBJECT TO EXTREME SUMMER TEMPERATURES, AN AIR CONDITIONING SYSTEM CAN BE USED TO CONTROL INDOOR TEMPERATURE LEVELS. OTHER MEANS OF CONTROLLED MECHANICAL VENTILATION CAN BE USED TO REDUCE LEVELS OF FORMALDEHYDE AND OTHER INDOOR AIR CONTAMINANTS.

IF YOU HAVE ANY QUESTIONS REGARDING THE HEALTH EFFECTS OF FORMALDEHYDE, CONSULT YOUR DOCTOR OR LOCAL HEALTH DEPARTMENT.



WARNING: Apply caution when using power tools.



WARNING: Leaving hot dishes directly on the countertop may cause permanent damage.

CALIFORNIA RESIDENTS



WARNING: This product can expose you to chemicals including Formaldehyde (GAS), which is [are] known to the State of California to cause cancer. For more information go to www.P65Warnings.ca.gov/products.

Warranty

Contact the Customer Service Team at 1-855-HD-HAMPTON or visit www.HAMPTONBAY.com.

Pre-Installation

PLANNING INSTALLATION

Report any defects noticed immediately after unpacking the product prior to installation. Ensure the countertop is installed and finished (using oil, oil-wax, varnish) before use. Follow the instructions contained in this manual to keep the warranty valid.



NOTE: Immediately after unpacking, the countertop must be finished on both sides and all edges. It is very important to properly coat the countertop with a high quality oil. Finish the counter top surface with particular regard to all cutting edges and end edges, strictly to the manufacturers' specifications concerning the oil, wax oil, or varnish.

Keep the countertop flat in a fully supported position, away from direct heat and moisture and in the original packaging. This helps to avoid excessive sanding and wood warpage.

Storing the countertop upright or on its edge, in conjunction with heat or moisture, can result in the countertop warping.



WARNING: Wooden countertops should be used in an ambient temperature of 32°F - 75°F (18°C - 24°C) and humidity of 40-60 %.

The following features are completely natural for wood:

- ☐ Differences in color, grain, and will have some small knots.
- ☐ Wood darkens with time.
- ☐ Wood is splash proof but not waterproof and wood fibers may raise if they are exposed to water for a long time.
- ☐ Wood absorbs moisture from the environment and gives it back, which can cause a change in its volume.

TO AVOID CRACKING AND SPLITTING OF WOOD:

- ☐ The installation must allow the wood to move (expand/contract):
 - ☐ Do not glue the countertop down.
 - ☐ Keep a 1/8 in. gap at the wall.
 - ☐ Holes in the brackets or blocks must be oversized to allow the fastener to keep the top secure but allow the top to move.
 - ☐ Use a flexible sealant to secure your sink.
- ☐ Protecting the underside is as important as protecting the top.
 - ☐ Seal the underside of the top with a water-resistant sealant.
 - ☐ Additional protection may be required above dishwashers.
- ☐ Protect wood-to-wood joints.
 - ☐ Seal edges with a water-resistant sealant prior to connecting the joints.
 - ☐ Use mechanical fasteners to pull and hold joints together.

Pre-Installation (continued)

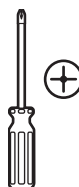
TOOLS REQUIRED



Claw
hammer



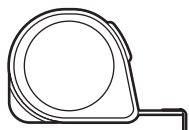
Safety
goggles



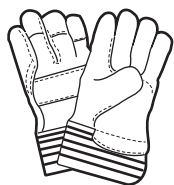
Phillips
screwdriver



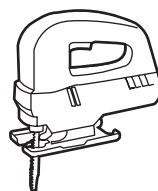
Level



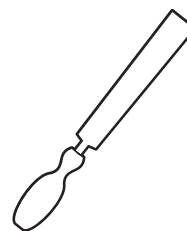
Tape
measure



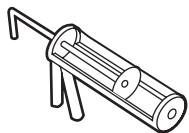
Gloves



Jigsaw



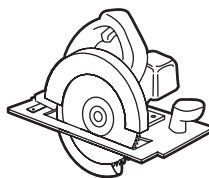
File



Caulk
gun



Orbital
sander

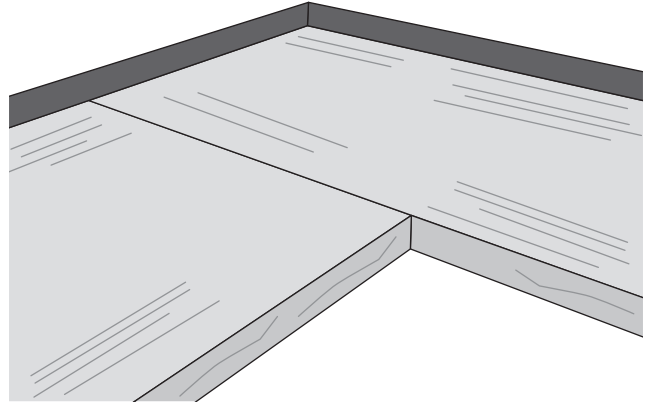


Circular
saw

Installation

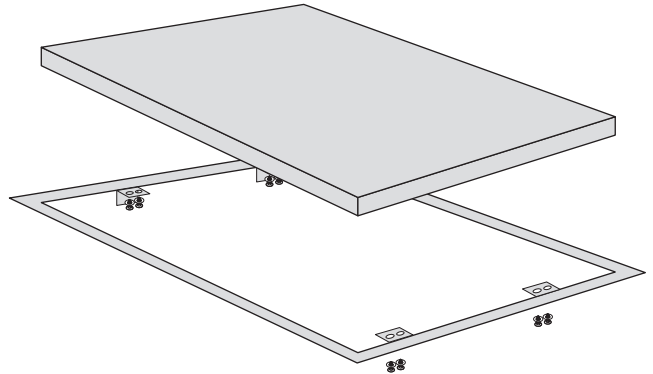
1 Planning for Expansion Gaps

- The countertop expands and contracts depending on the microclimatic conditions of the room.
- Provide expansion gaps between the edges of the countertop and wall, which allows for this wood movement.
- To protect your walls and hide the expansion gap, the use of a back splash is recommended.
- Attach the back splash to the wall, and not the countertop. Use silicone as a flexible seal between the countertop and the back splash.



2 Planning for any Cutouts

- The distance from any cutouts for the sink, cooktops, etc. to the end of the countertop should be greater than 4 in. (100 mm) to maintain the strength of the countertop.
- Suspended sinks should be less than 13.5 in. (350 mm) from the countertop end.
- Countertops with overhangs over 8 in. (200 mm) will need to be supported with larger countertop brackets.
- If the countertop is mounted near a heat source like a stove/oven keep a minimum distance of 1.5 in. (40 mm) and ensure the side edge is protected by an additional transverse moulding to prevent delamination.
- Use 2-3 supports regularly spaced in width, with particular regard to the countertop ends.

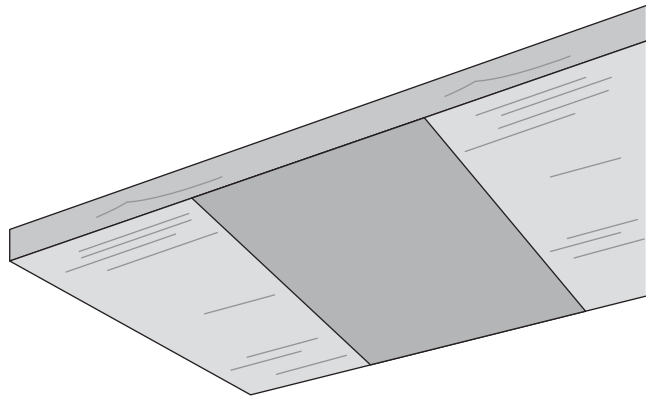


3 Protecting the Countertop from Heat Sources



NOTE: Installing the countertop over a heater is not recommended.

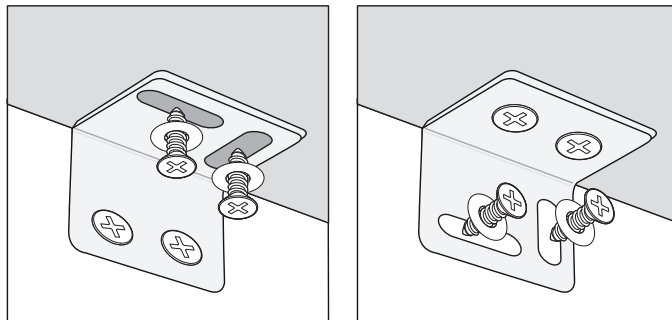
- If appliances such as a dishwasher, washing machine, refrigerator, or oven are to be mounted under the wooden countertop, appropriate insulation must be applied to the underside. This will protect the top from excessive heat and moisture.



Installation (continued)

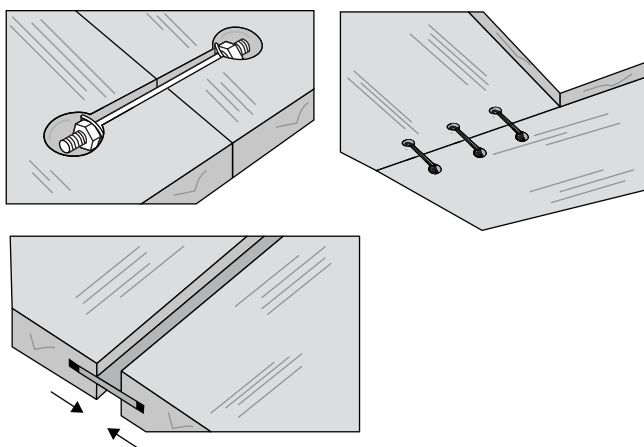
4 Mounting the Countertop to your Cabinets

- Mount the countertop to the cabinet frame or drill oversized holes in your support blocks.
- Using washers, screw the countertop all the way, then withdraw the screw by a quarter turn to preserve the natural wood work, while keeping the countertop in position.

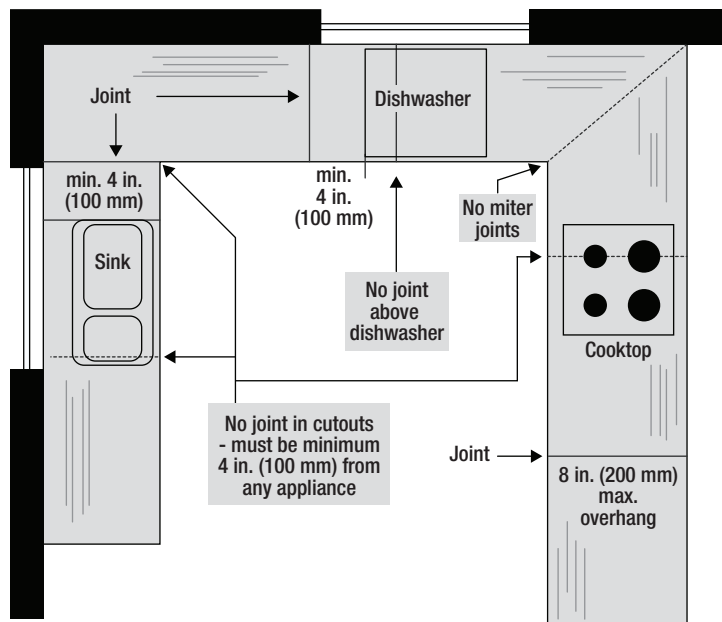


5 Joining Countertops

- When joining kitchen countertops, use two or three clamps at each joint, depending on the width.
- It is further suggested to use suitable retainers.



- The required distance between banding countertops and the sink, hotplate, dishwasher, and so forth, cannot be less than 4 in. (100 mm), nor can the countertops be joined within their range or at an angle.
- The edges of the cutouts for the sink, hotplate, and so forth, must be given greater protection. Seal the joint with silicone.



6 Cutting Countertop to Size

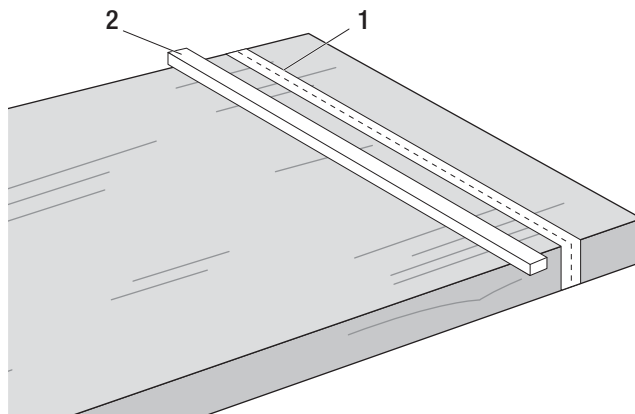
- Use a circular saw with a fine tooth blade with removeable tape (1) on the cut line to minimize chipping.
- Clamp a straight edge (2) to the top as a guide for your circular saw to achieve a straight cut, especially when two cut edges will be joined together to avoid any gaps.



NOTE: Use a carpenter's square to make sure your guide is aligned properly.

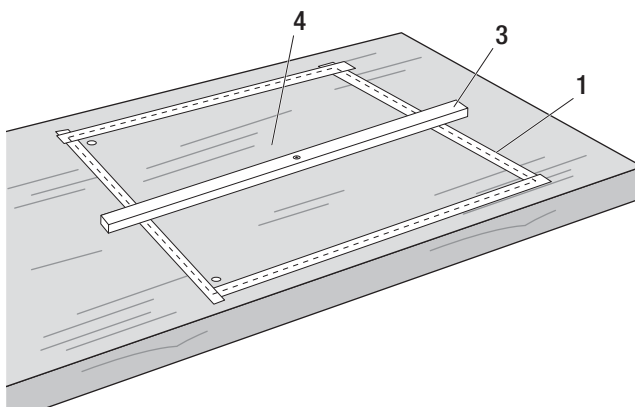


NOTE: Make sure to account for your blade offset when setting.



7 Cutting Hole for Sink, Cooktop, etc.

- Mark with removable tape (1) the outline of the cutout.
- Drill a pilot hole to get jigsaw blade started.
- Additional holes in all corners may be needed if all corners require tight radii.
- Cut two of the edges first, then attach a brace (3) to the section that will be cut out (4) on that end to keep cutout from falling through when cut is complete.



Maintenance

PROTECTING THE SURFACE

Solid Wood Panel - Finishing your countertop with oil or oil-wax

- One of the preferred finish procedures is to use oil or wax oil. Strictly follow the manufacturer's instructions as to the use of any oil or oil-wax. Once installed, the working surface must be protected with a layer of oil (multiple applications may be needed) that provides a barrier and prevents the ingress of water and dirt into the wood. Protective coating is sufficient when water remains on the countertop after a spill, without tendency to spread and penetrate the wood.

Re-oiling

- Oil the countertop every three (3) to six (6) months to restore coating and each time when the surface begins to tarnish or drops of spilled water lose their natural shape and penetrate into the wood.

Other Finishing Methods

- Other finishing methods are allowed that provide equal protection against moisture such as polyurethane. Please see finish manufacturer's instructions for finish application.

Care and Cleaning

- Immediately remove any spills from the surface. Do not allow the water to lie on the surface for a long time.
- Always use protective mats or pads under hot dishes, or leave them to cool on the stove.
- When preparing food, use a chopping board and never do it directly on the countertop surface.
- Use a soft cloth and warm water when cleaning. Never use concentrated cleaning detergents, especially those containing bleach.
- Use special care products for wooden tops for daily care.

FOOD CONTACT CONSIDERATIONS

Requirement	Description
Food Safe for Chopping (FDA approved material)	<ul style="list-style-type: none">□ Must be a closed-cell wood like birch, maple, walnut, or beech.□ Food safe materials such as mineral oil with/without beeswax.□ Chopping too heavily can make cuts into the countertop, which will expose unfinished wood, making the surface more difficult to clean, and potentially lead to permanent damage.□ Sand away any cuts prior to re-oiling, and apply multiple coats to the sanded areas to ensure the countertop remains safe and in good condition.
Food Safe for Contact Only (FDA approved material)	<ul style="list-style-type: none">□ Finishes that harden after application (such as polyurethane) are NOT to be cut on. Cutting could produce small chips in the finish, and ingesting these fragments can be harmful. These surfaces should only be used for general food contact and prep work.
Open Grain Woods	<ul style="list-style-type: none">□ Oak, elm, and ash have more open pores. Using a mineral oil/wax finish is not recommended.
Closed Grain Woods	<ul style="list-style-type: none">□ Woods like birch, maple, walnut, or beech are acceptable to use with a mineral oil and/or wax finish.

HAMPTON BAY®

Questions, problems, missing parts? Before returning to the store,
call Hampton Bay Customer Service
8 a.m. – 7 p.m., EST, Monday – Friday, 9 a.m. – 6 p.m., EST, Saturday

1-855-HD-HAMPTON

HAMPTONBAY.COM

Retain this manual for future use.