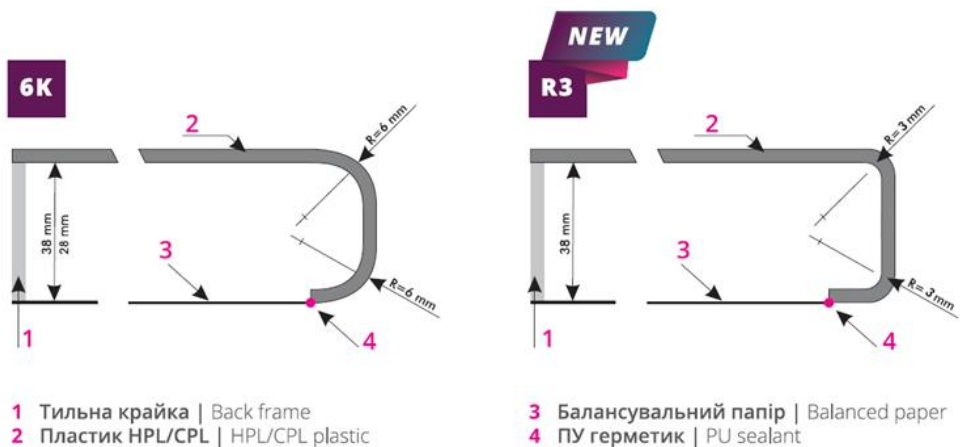


# Worktops

## Product description

The worktops produced by SWISS KRONO LLC are wood-based composite material that is manufactured by postforming method. The worktops consist of sanded particleboard type P2, emission class E1 which meets the requirements of DSTU EN 312, the front surface and the front edge of which are covered with HPL plastic that meets the requirements of EN 438-3. The technical characteristics of worktops meets requirements TU U 20.2-31147999-002:2007. The opposite surface of the worktop is covered with compensating balance paper. The joint between HPL and compensation paper is treated with waterproof PUR hot melt adhesive.

The worktops are produced with 6K and RA edge profiles on one or both post-forming edges. In the case of worktops with one post-forming edge, the opposite straight edge is protected with hot melt adhesive and a strip edge banding.



## Worktops sizes

Dimensions and thickness of kitchen worktops profile 6K and 66				
Profile	6K		66	
Edge profiles	one side		both sides	
Dimensions, mm	3050 x 600	4100 x 600	3050 x 1200	4100 x 1200
Number of worktops in a pallet				
Thickness, mm				
28	10 pcs			10 pcs
38		10 pcs		10 pcs
Production of worktops according to the warehouse program.				

Dimensions and thickness of kitchen worktops profile RA and R3		
Profile	RA	R3
Edge profiles	одностороннє	двостороннє
Dimensions, mm	4100 x 600	4100 x 1200
Number of worktops in a pallet		
Thickness, mm		
38	10 pcs	
Production of worktops according to the warehouse program.		

### For worktop ends, we offer edging in the worktop decors

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- dimensions of the edge 3050 x 31 mm - packed in rolls of 10 pieces per box;
- dimensions of the edge 4100 x 41 mm - packed in rolls of 8 pieces in a box.

## Packaging

### Packaging of worktops 3050x600(1200) mm:

protective foil for each worktop;

lower bar from particleboard ( 600 (1200) mm \* 80 mm \* from 55 mm to 80 mm) – 4 pcs;

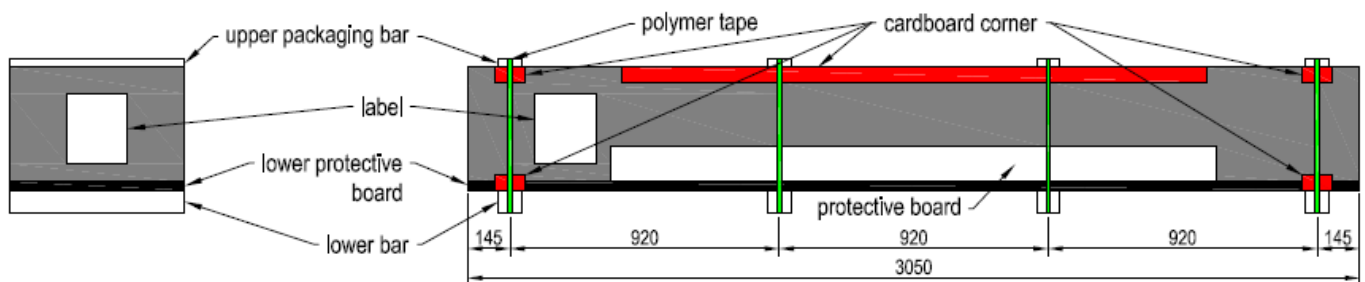
lower protective particleboards (3050 mm \* 600 (1200) mm \* to 10 mm to 38 mm) – 1 pc;

protective packing bar from particleboard (from 1830 mm to 2800 mm \* 120 mm ) – 2 pcs;

cardboard corner– 8 pcs;

polymer packaging tape (16 mm \* 1mm);

information label.



### Packaging of worktops 4100x600(1200) mm

protective foil for each worktop;

lower bar from particleboard ( 600 (1200) mm \* 80 mm \* from 55 mm до 80 mm) – 5 pcs;

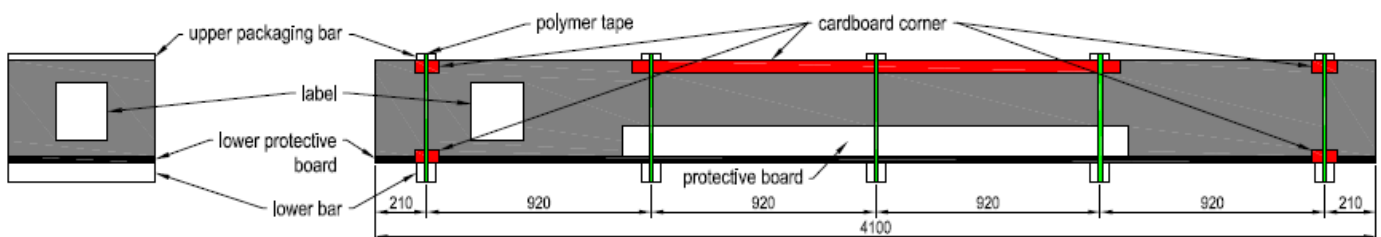
lower protective particleboards (4100 mm \* 600 (1200) mm \* from 10 mm to 38 mm) – 1 pc;

protective packing bar from particleboard (from 1830 mm to 2800 mm \* 150 mm) – 2 pcs;

cardboard corner– 12 pcs;

polymer packaging tape (16 mm \* 1mm);

information label.



## Mechanical processing of worktops

During the assembly of countertops into final products, they are often subjected to mechanical processing: cutting, milling, drilling, etc. For cutting worktops, it is recommended to use circular saw machines with under-cut saws to avoid plastic chipping.

**ATTENTION:** When cutting, the worktop must be placed with the decorative plastic facing up.

### Recommended worktop cutting modes

Cutting speed 40-100 m/s	Saw rotation frequency 3000-4000 rpm	Feed speed 10-30 m/min
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The circular saw machine must be placed on a rigid support to avoid vibration during cutting. The saw should be thicker than 2 mm, because saws of smaller thicknesses create vibration, which in turn leads to the formation of: a curved cut, chipping of plastic, vibration of the tabletop and other negative consequences.

When cutting countertops, the load on the cutting tool is much greater than when working with laminated chipboard. Therefore, the machines must be equipped with saws with nozzles made of hard alloys or technical diamond.

**ATTENTION:** Before starting to mount the worktop, it must be kept indoors for at least one day.

**ATTENTION:** The open edges of the worktop must be treated with sealant (hot melt glue, silicone sealant) or other material that provides long-term protection against water and moisture. If, during the installation of the sink, stove or other household appliances, the sealant did not protrude to the surface of the worktop, then this may be a sign of its insufficient quantity for high-quality sealing.

**Prohibit:** Mount the countertop directly near permanently cold walls or heat sources (batteries or other heating devices). Mount a gas or electric stove, sink or any other household appliances directly at the connection of the worktops.

**Prohibit:** Usage of hand saws, jigsaws and other tools that do not provide the required rotational speed for machining countertops. Usage of such tools can lead to the formation of cracks and chips of plastic.

## Properties of worktops

No	Parameters	Unit	Value
1	Tolerances on nominal dimensions:		
	- width and thickness	mm	± 0,5
	- length	mm	± 5,0
2	Moisture content	%	5-11
3	Formaldehyde release Class E1	mg/m <sup>3</sup>	≤ 0,124
4	Edge straightness tolerance	mm/m	< 2,0
5	Squareness tolerance	mm/m	< 2,0
6	Surface defects	mm <sup>2</sup> /m <sup>2</sup> mm/m <sup>2</sup>	dirt, stains, etc. ≤ 1,0 fibers, hair, scratches ≤ 10,0
7	Resistance to scratching	rating	≥ 3*
8	Resistance to surface wear	number of revolutions	initial. 50 / final. 150
9	Resistance to staining	rating	≥ 4*
10	Resistance to cigarette burns	rating	≥ 3*
11	Resistance to dry heat (180°C)	rating	gloss surface ≥ 3* other surfaces ≥ 4
12	Resistance to water vapour	rating	gloss surface ≥ 3* other surfaces ≥ 4

\*Results of inspection of surface changes should be determined according to the following scale of degrees

Grade 5: No visible changes.

Grade 4: Slight change in gloss and/or color, visible only at a certain angle.

Grade 3: Moderate change in gloss and/or color.

Grade 2: Significant change in gloss and/or color.

Grade 1: Blistering and/or delamination.

## Work with the surface of worktops

**Prohibit:** Use metal brushes or sponges and detergents containing abrasive particles to clean the surface of worktops.

### Recommendations for cleaning the surface of worktops

Type of contamination	Recommendations for cleaning
Syrup, fruit juices, jams, alcohol, milk, tea, coffee, wine, soap and ink	Cold water with sponge
Animal and vegetable fats, sauces, dry blood, dry wine and spirits, eggs	Cold water with soap or detergent with household sponges
Gelatin, adhesives of plant origin, polyvinyl acetate adhesives	Hot water with soap or detergent with household sponges
Hairspray, vegetable oil, ballpoint pen and felt-tip pen tags, wax, cosmetics stains	Alcohol*, acetone* with cottonseed fabric
Nail polish, spray varnish, linseed oil	Acetone* with cottonseed fabric
Synthetic Oil Paints	Nitro Solvent* with Cotton fabric
Neoprene adhesives	Trichloroethane* with cotton fabric
Traces of silicone	Wooden or plastic scraper*, so as not to scratch the surface
Limestone Stains	Detergents containing a low percentage of citric or acetic acid (10% max) *

Note:

\*- frequent use can lead to loss of shine and destruction of the surface of the plastic worktop.

**Prohibit:** Put hot objects on the surface of worktops, the temperature of which exceeds 135°C, use the surface of the worktop to cut food or other objects with abrasive materials, leave cigarette butts on the surface of the worktops or extinguish cigarettes on the surface of the plastic to prevent changes in shine, destruction of plastic and loss of its operational properties.

## Transportation and storage

Plates are allowed to be transported by all modes of transport in accordance with the rules for the transportation of goods in force on this type of transport with the obligatory protection of them from precipitation and mechanical damage.

Plates must be stored indoors in dry conditions in a horizontal position in piles. In a stack, the feet or packs are separated by pads. Gaskets in the stack should lie in the same vertical planes. The height of the stack, depending on the technical characteristics of the forklifts, is 4.5 m or 6.0 m.

Warehouses for storing worktops should be equipped with supply and exhaust ventilation. Humidity should be controlled and should not exceed 65%, ambient temperature – from plus 5°C to plus 30°C.

**Prohibit:** to store the worktop in unheated wet rooms or in rooms where construction work is performed.

The worktop is not recommended for use in rooms with high humidity, for example: baths, window sills, saunas, swimming pools, etc., as well as in the absence of heating.

Warranty period of storage: 5 years from the date of sale by the Manufacturer.

The manufacturer is not responsible for the defect of the goods in case of improper transportation, storage and use in any other way than provided for in the instruction manual.

The instruction manual is on the website of the [www.swisskrono.com](http://www.swisskrono.com) in the section "For interiors / worktops".