

Item # 1007171274
Model # Birch6.17"x25"

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	4
Warranty	2	Maintenance	7
Pre-Installation	3	Care and Cleaning	7
Planning Installation	3	Protecting the Surface	7
Tools Required	3	Food Contact Considerations	7

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 fibres 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.

TOOLS REQUIRED



Claw hammer



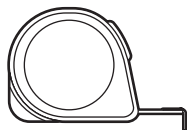
Safety goggles



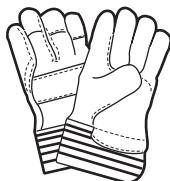
Phillips
screwdriver



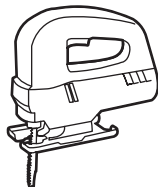
Level



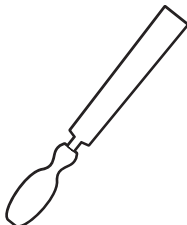
Tape
measure



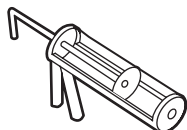
Gloves



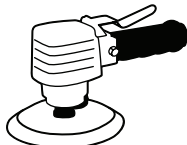
Jigsaw



File



Caulk
gun

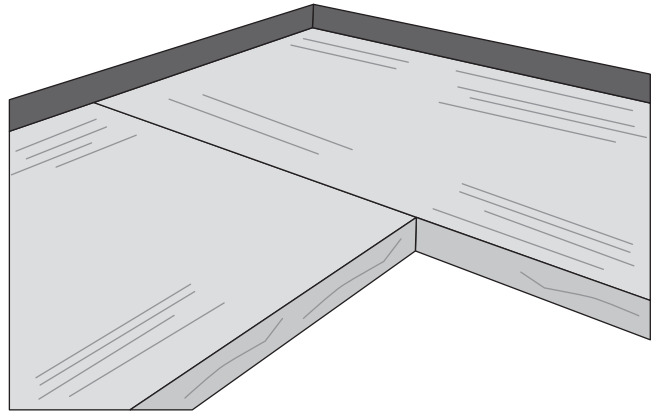


Orbital
sander

Installation

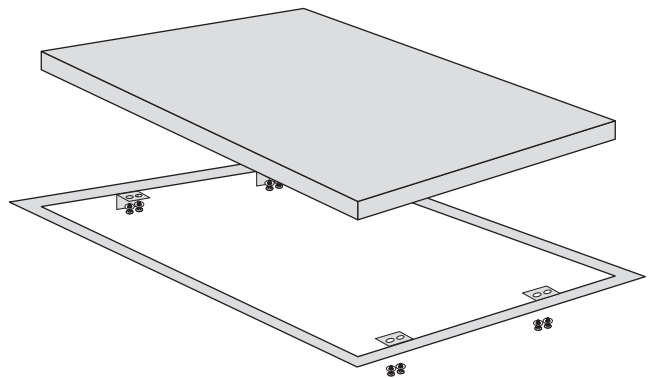
1 Planning for Expansion Gaps

- The countertop expands and contracts depending on the microclimatic conditions of the room.
- Provide expansion gaps between the edges of the worktop 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 cut-outs 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. (200mm) 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.



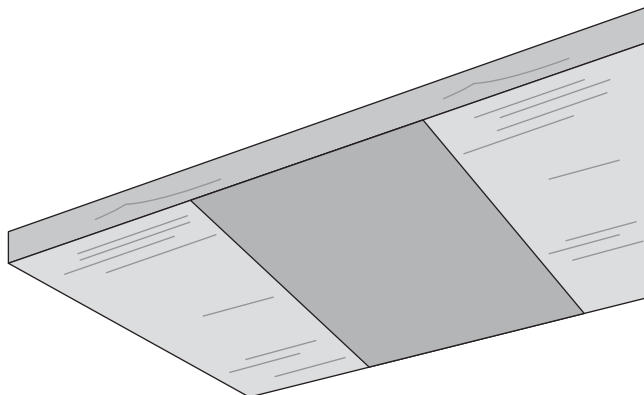
Installation (continued)

3 Protecting the Countertop from Heat Sources



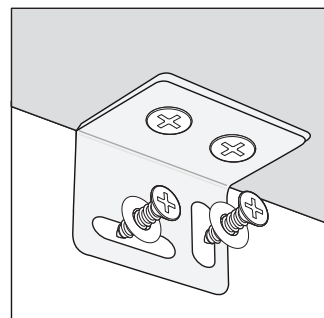
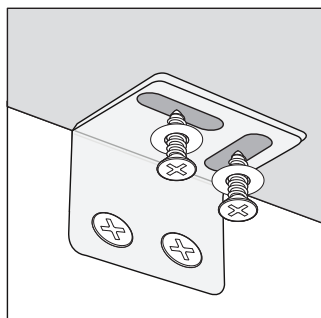
NOTE: Installing the countertop over a heater is not recommended.

- 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.



4 Mounting the Countertop to your Cabinets

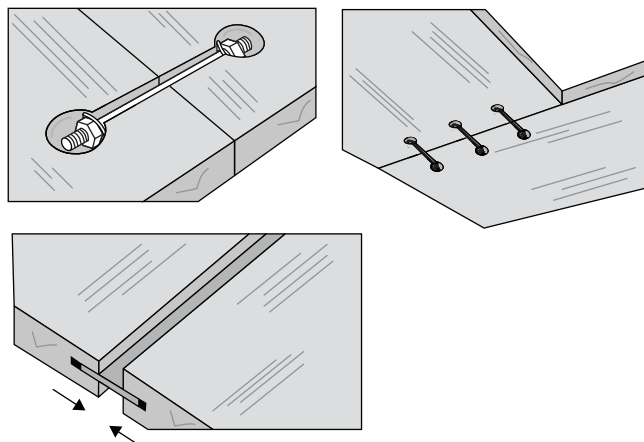
- Mount the countertop to the cabinet frame or drill oversized holes in your support blocks.
- Using washers, screw the countertop all the way, then withdraw the screw by a quarter turn to preserve the natural wood work, while keeping the countertop in position.



Installation (continued)

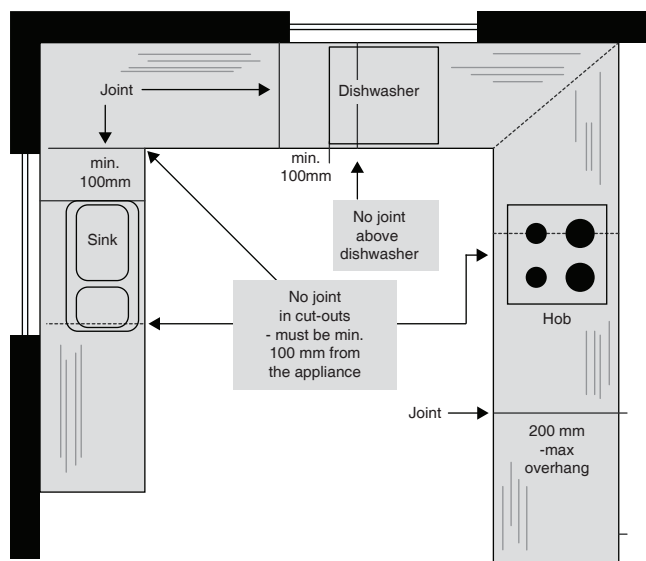
5 Joining Countertops

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



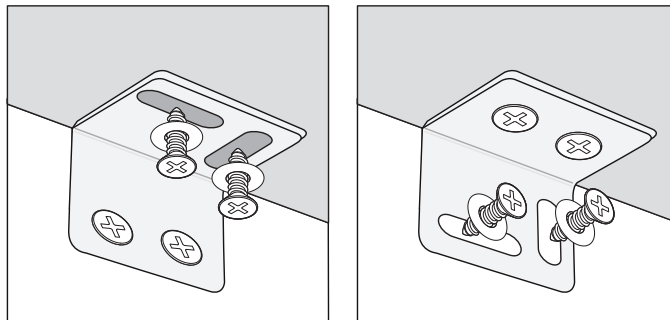
6 Joining Countertops (continued)

- 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 cut-outs for the sink, hotplate, and so forth, must be given greater protection. Seal the joint with silicone.



7 Mounting the Countertop to your Cabinets

- Mount the countertop to the cabinet frame using supports with slotted holes.
- 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.



Maintenance

PROTECTING THE SURFACE

Solid Wood Panel - Unfinished Countertop

- 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 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.

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	<ul style="list-style-type: none">□ Must be a closed-cell wood like Birch, Maple, Walnut, or Beech.□ Must use an FDA-approved and be an edible material such as mineral oil or beeswax finish.□ Avoid chopping on the top as small cuts into the wood will expose the top to damage and make surface cleaning more difficult.□ Cuts into the surface will require routine sanding and sealing of the top.
Food Safe for Contact	<ul style="list-style-type: none">□ Use an FDA-approved finish for contact. Ok for doing tasks like rolling dough or general prep work.□ Do not cut on finishes that harden after application. These finishes can chip if cutting is done on them and ingesting these small fragments can be harmful.
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, and 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.