

2019

IN FOOD SERVICE
APPLICATIONS



OKITE®
OKITE.COM

OKITE® In Food Service Applications

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OKITE® 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 specific knowledge, expertise, and attention to technical details.

NOTES: OKITE®'s limited warranty essentially guarantees that the material will be free from manufacturing defects for a period of fifteen (15) years, but it does NOT cover design, fabrication, or installation or design flaws or errors. We recommend reviewing warranty terms at www.okite.us

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 quartz surfacing products, we recommend to follow the basic guidelines listed in our "Fabrication Guidelines" booklet available for download at www.okite.us.

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. 1" 1/4 (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.us.
3. Provide adequate support directly underneath any external load and 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 1";
5. Wider (at least 1/8") 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 0.11"/layer and a minimum weight of 9.5 oz./yd2/layer is recommended;
7. Allow a clearance of 1/8" between OKITE® and any adjacent walls, cabinets or other constraint. For a drop edge also leave at least 1/8" (3mm.) behind the dropped edge and the casework to allow for expansion and contraction from temperatures variation;
8. The design must accommodate expansion & 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.

NOTE: OKITE® does not recommend the use of Honed material for food service applications.

III. CUTOUTS

1. Cutouts must be a minimum of 2" (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 2" (50mm.) of all edges of cutout.
5. Provide a minimum gap or 1/8' (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 2" (50mm.) of the edge of the cutout.
8. Provide a minimum gap of 1/8" (3mm.) between appliance & 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 0.11"/layer & 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 12" (305mm.), with a flexible expansion joint between the wells.
11. In a typical design detail 1/8" (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 1/8" (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.

The information contained in this document is based on current technical data and experience which Seieffe believes to be reliable and is intended for use of Professionals having knowledge of this technical area at their own discretion and risk. Seieffe assumes no responsibility for results obtained or damage incurred from the use of the information contained in this document either in whole or in part. Seieffe reserves the right to update this document in whole or in part at anytime without prior notice.

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