

Test report Corian worktop

PITT
COOKING



PITT cooking

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Test Corian worktop

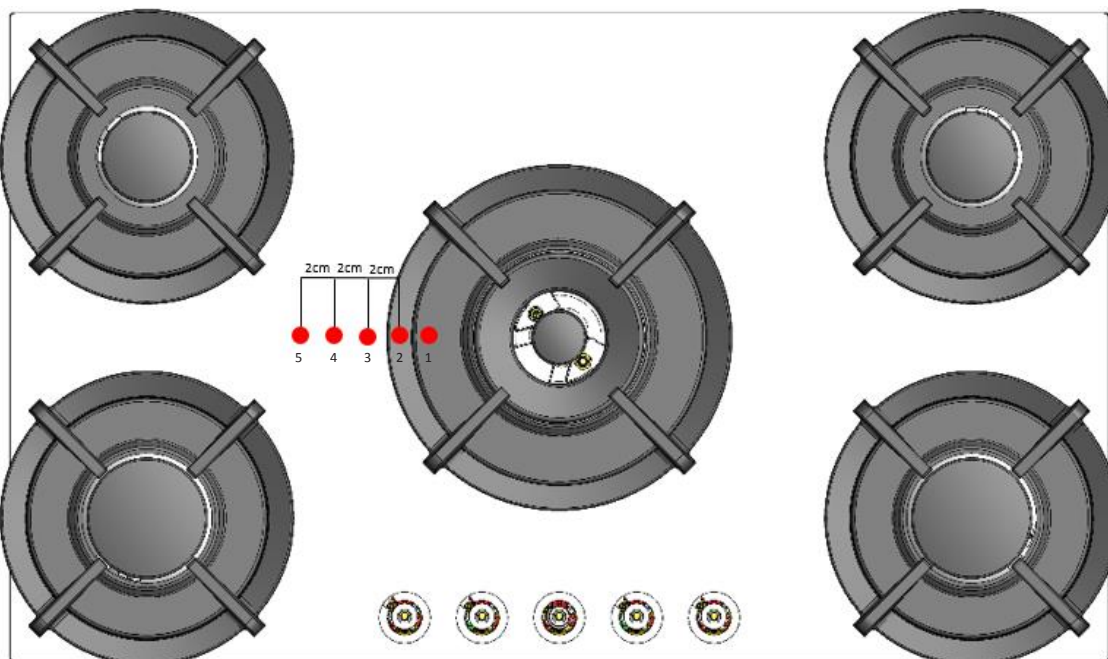


Introduction

The purpose of this test is to confirm the worktop provided is a suitable combination with the PITT cooking system. This worktop included the cut-out pattern of a PITT cooking module Elbrus.

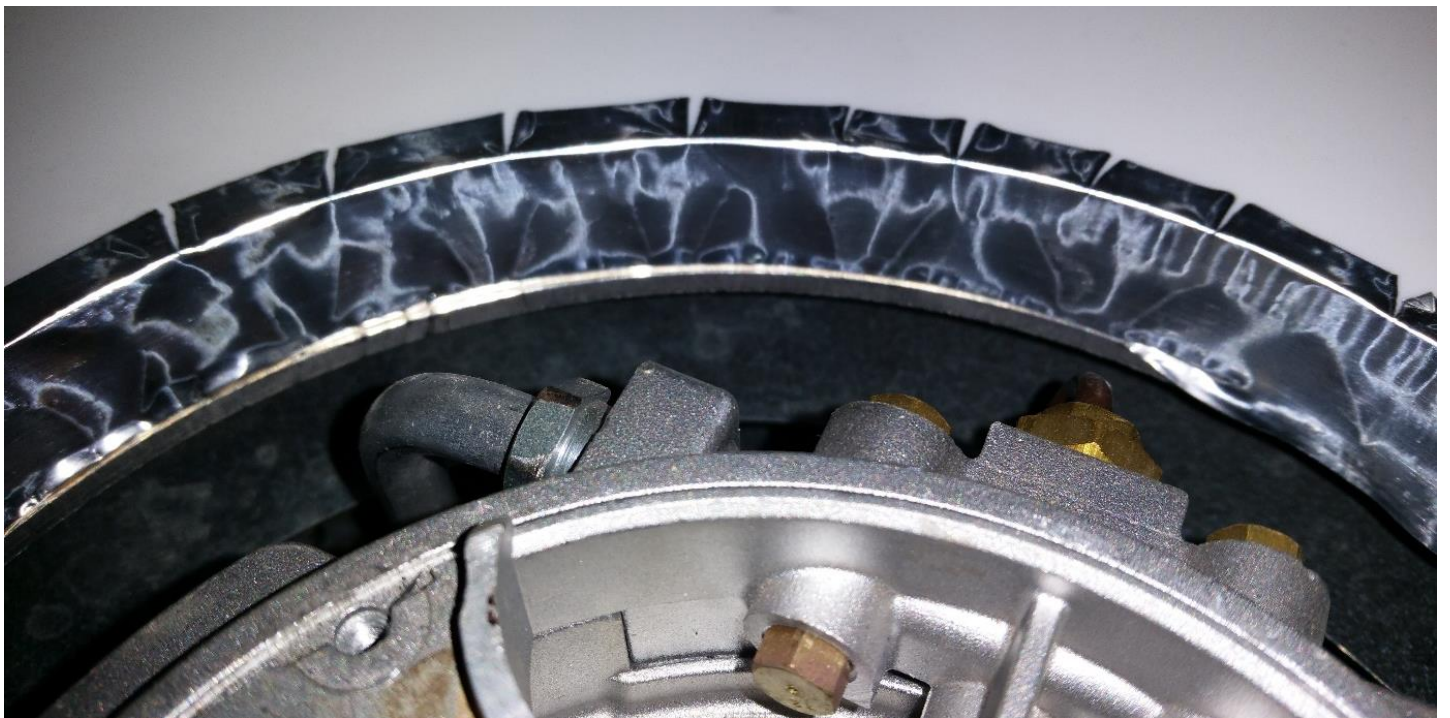
Method

The test consists of the PITT cooking module Elbrus and the Corian worktop. The worktop is installed on our test kitchen and the PITT cooking module will be installed underneath the worktop. Underneath the worktop we then install 5 temperature sensors which monitor the temperature constantly. (The red spots on the image below.) During testing we always use our most powerful burner, which is the 5kW burner. For the tests we use a pot with a diameter of 31.5cm and filled with 3L of water. We then put the burner to work on maximum power. During 2 hours we measure the temperature of the worktop every 30 minutes, this is done with a hand thermometer. We constantly monitor the worktop and module for deviations.



Inspection of the worktop

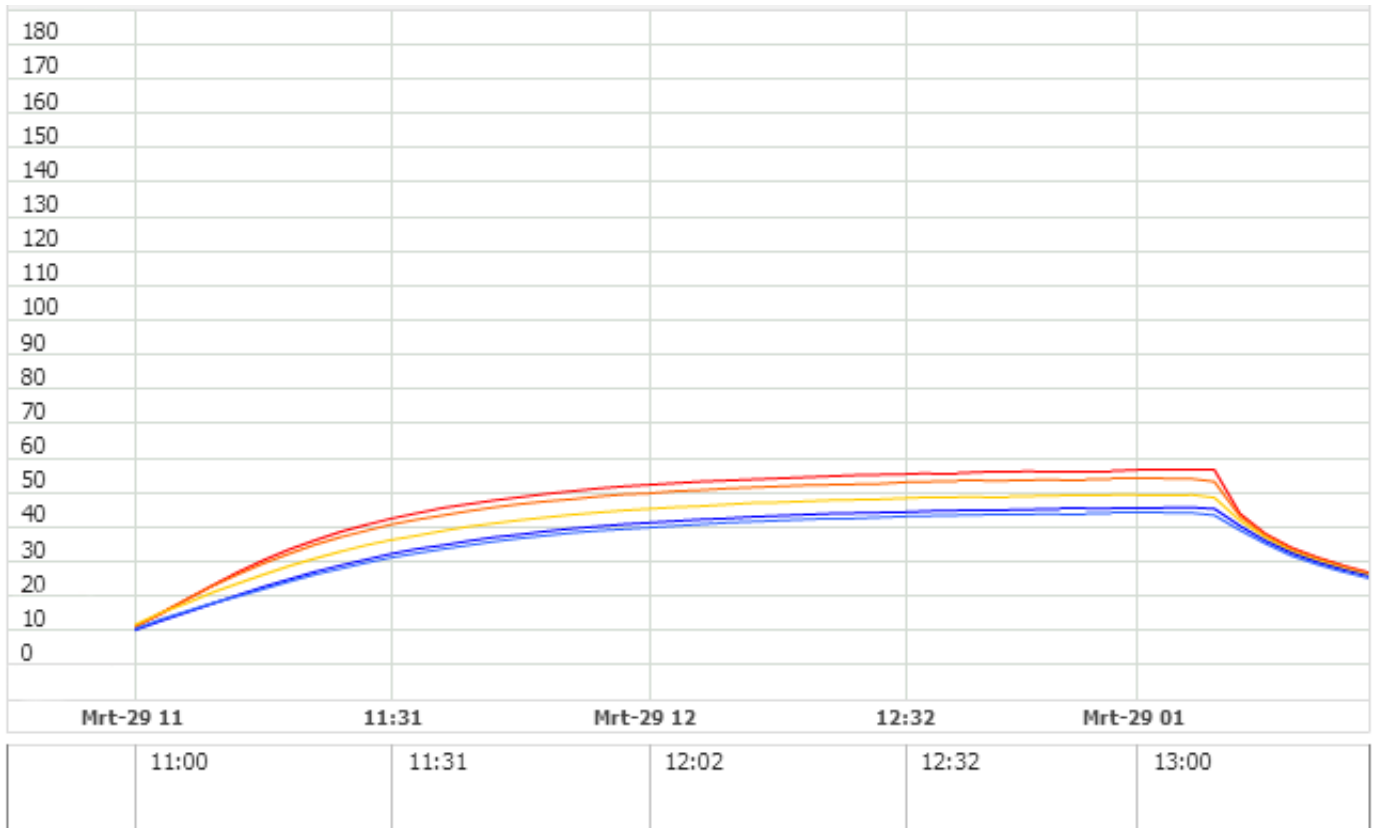
Before installing the worktop and start testing, we always check the worktop for deviations. After inspecting the worktop we can conclude it meets all requirements except two. First; the cut-outs don't have a fillet. And the second thing is; there is no aluminium tape in the cut-outs. For the tests we have placed the aluminium tape. For future combinations of Corian and PITT cooking we would like to point out it is mandatory to use aluminium tape in the cut-outs.



In the regulations of Corian they state that it is mandatory that cut-outs have a fillet of at least 1.5mm. It is also required to apply aluminum conductive tape around the cut-out. (See chapter 7 of the Corian manual.) You can find these requirements in our processing manual as well. (We took the manuals of some very big solid surface suppliers and used them as a base for our manual.)

Results

Below is a graph of showing the average temperature of the tests we have performed. To get these average temperatures we have performed four tests of two hours each.



The graph shows us the following temperatures:

Position	Start temperature	30 minutes	60 minutes	90 minutes	120 minutes
1.	17,9°C	43 °C	53 °C	56 °C	57.5 °C
2.	17,9°C	41.5°C	51.5°C	54 °C	56.5 °C
3.	17,9°C	40.5°C	50.5°C	53 °C	55.5 °C
4.	17,9°C	38 °C	49.5°C	51 °C	53 °C
5.	17,9°C	36 °C	46 °C	48 °C	50 °C

Conclusion

The conclusion we can draw from the results of these tests is that the Corian worktop is of high quality and it presents a perfect combination with PITT cooking. The aluminium profile attached to the Corian worktop provides excellent thermal conductivity, which results in low temperatures of the worktop.