

TEMPLATING  
CONDITIONS

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WORKTOP FABRICATORS FEDERATION



## WHY WE REQUEST THE FOLLOWING

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Templating is a critical stage of the process which requires a great deal of accuracy and attention to detail from our technicians.

It is incredibly important for both us and you that the information and measurements taken during the template visit are correct.

To do this, we need your help to ensure everything our technicians need is on-site, in position and clearly understood.

Our main priority is to offer the best service possible for your client. Please follow the below steps to allow us to do just that.

## BE READY

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All the surfaces and carcasses which require templating must be complete, flat and level. The final level of the worktops will only be as good as the level of the units supporting them.

All units must be securely fastened or fixed to the walls and together to ensure they do not move. If units move between our templating and installation visits, we cannot be held liable so make sure they're fixed and stay in position.

Units must be in line and straight. The worktop overhangs will be uneven otherwise.

Temporary worktops must be removed and any sinks, taps and hobs must be disconnected but available on site.





## BE THERE

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It's vitally important that an authorised representative is present at the time of templating.

Whether that be the customer, fitter, designer or the like, somebody who is able to agree all relevant details must be present.

Questions such as overhangs, joint positions, splashback and upstand heights may need agreeing on site. Please ensure the person on-site is suitable to answer design and technical questions.

Our technician may need to give instructions concerning additional work which needs to be carried out prior to install. Please make sure the representative is able to understand and communicate these instructions.

## BE EMPTY

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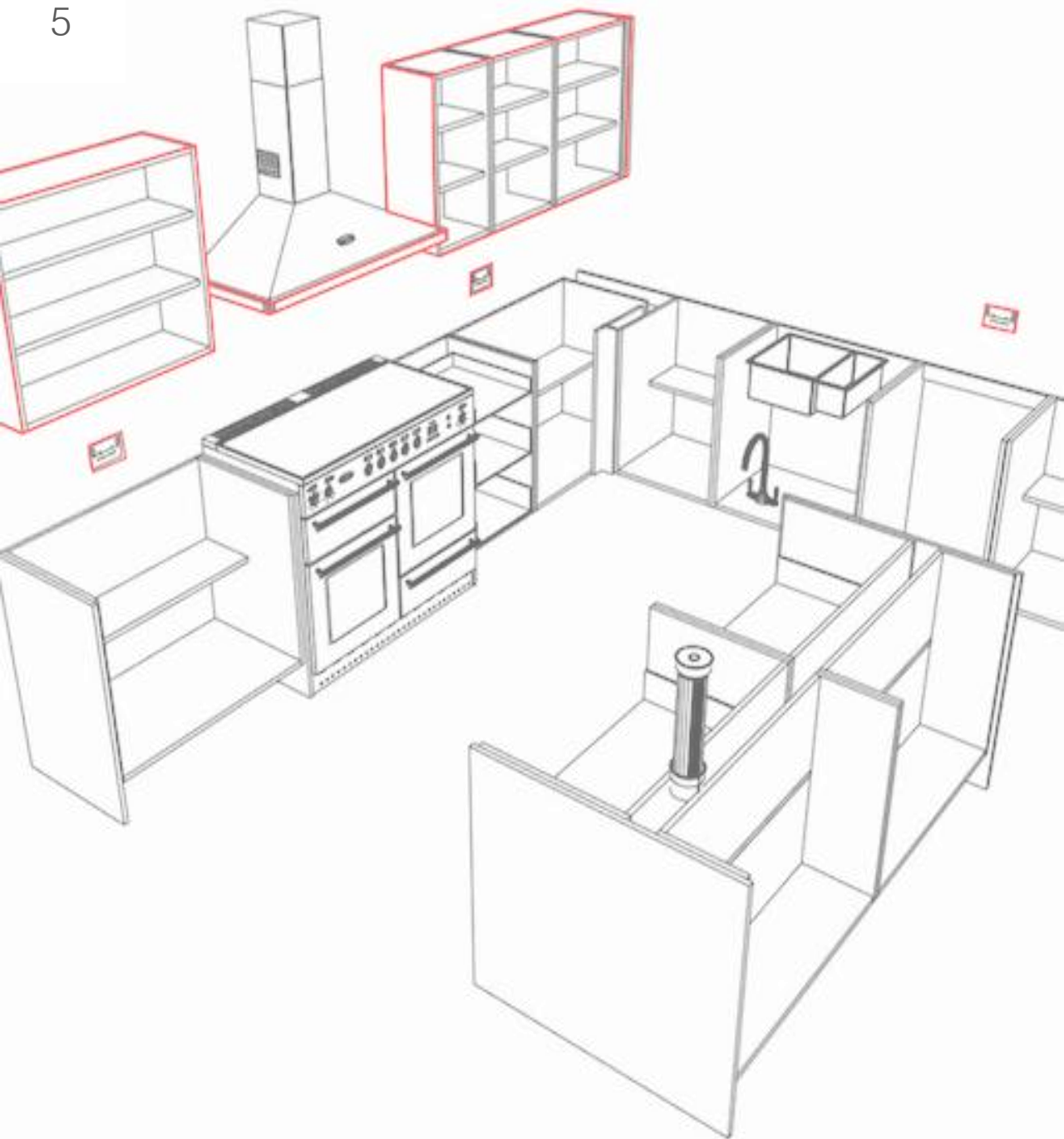
During the template visit, the kitchen must be free from other trades, pets and obstructions.

If our laser measuring systems happened to be knocked during the visit, the measurements can be thrown out resulting in worktops that do not fit. Please allow a minimum of two hours for our technician to complete his work.

Please make sure that all routes to the kitchen are clear and safe. Please also make sure that the kitchen is tidy and the areas where the work surfaces will go are clear of tools, rubbish and other items.







## WALLS

If any walls around the worktops are to be plastered, they must be done before templating or after the installation of the worktops. You must not plaster the walls between templating and installation.

If socket/light switch cutouts are required in upstands or splashbacks, the sockets must be isolated and with the covers removed. Please clearly indicate which socket cutouts are required.

All wall units must be fitted and fixed into position if splashbacks are required. Wall-mounted extractor fans should also be in position if splashbacks are required.

Sit on units must be in position on adjustable wall brackets with adequate clearance for the worktops to slide in.

## APPLIANCES

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To ensure an accurate and correct template visit, the following appliances must be on-site and in position.

- Sink
- Hob
- Range/Freestanding cooker
- Pop-Up socket
- Downdraft extractor

Any taps, dispensers air buttons etc. also need to be on-site and where possible, the required position marked or drawn.

Wall-mounted extractors should be in place if splashbacks are required.

Please make sure you know the manufacturer and model of any appliances. This way we can make sure the correct cutouts are applied to the worktops.



## HOB & SINK REQUIREMENTS

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All work surface material manufacturers specify a minimum front and back rail requirement, generally 50mm. When installing the kitchen units, please ensure there is ample room to support this requirement as failing to do so can void your warranty.

When a gas burner hob is to be used in front of an upstand or splashback, there must be a minimum of 80mm between the two to avoid damaging the upstand or splashback (please check hob manufacturers spec). Again, failure to do so will void your warranty.







## SINKS

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Having the sink on-site and in position makes our technicians' job much easier. It also makes your life much easier as we do not need to ask you to check the positions of the sink and tap during the drawing sign off stage.

Please ensure the sink is sat, but not fixed/silicone, in its final position prior to our arrival. This will allow the templater to quickly and easily survey the position. This is especially important with Belfast and ceramic sinks.

Please also make sure the sink manufacturers installation templates and fitting instructions are on-site and to hand.

If sinks are not in position, we might have to abort the template visit.



## TAPS

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The position of taps, soap dispensers, air switches and hot/filtered water taps must always be marked or noted. Our technicians are not responsible for the positioning of any taps.

Please take note of the following points;

- will the tap handle hit upstands/splashbacks?
- will the tap reach both bowls?
- is the tap accessible once the worktops are fitted?

It is often the case that requested tap positions are too tight to the wall behind the tap. Please check this isn't the case prior to our arrival or when setting out the furniture.

## SUPPORT

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During a templating visit, the technician may recommend additional support in areas.

Most commonly this is in the form of battens. Strips of softwood screwed to the walls behind the units will help bear the weight of the worktops and splashbacks.

Sometimes it's required to include additional braces or battens between the units to uphold the worktop joints. The technicians will advise what is required.

Lastly, in worktop areas which require a cut out, the technician may recommend additional bracing to strengthen the worktops.





This document was produced in partnership with our membership.

A big thank you to for the images and content.

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