



With the extensive options for kitchen worktops, here are the pros and cons of some of the most popular materials used to make them



KITCHEN BY BENZE

KITCHEN BY MOBALPA

Over The Top

Wood

A wooden countertop gives off a warm, cosy ambience. No other surface can duplicate the look of natural wood. Depending on the type of wood, a well-treated wood can be stain and water resistant. Scratches can be fixed but a dented surface will be part of its patina so it is probably not the perfect fit for a perfectionist.

PROS:
SCRATCHES CAN BE SANDED OUT AND RESEALED.

CONS:
NEEDS SOME REGULAR MAINTENANCE, VULNERABLE TO EXTREME HEAT.



Stainless Steel

A stainless steel countertop adds a contemporary, industrial look to the kitchen. They are usually custom-made to fit into your kitchen though they come at a price.

+ **PROS:**
HEAT RESISTANT, DURABLE,
EASY TO CLEAN.

- **CONS:**
NOISY, MAY DENT, NOT
SUITABLE FOR CUTTING, EXPENSIVE.

KITCHEN BY SIGNATURE KITCHEN



Soapstone

Soapstone has been used in the kitchen for centuries, and it complements a traditional, rustic look. It is a very dense stone that contains talc which gives it a soft appearance and touch. It should be applied with a layer of oil to enhance its lustre and to reseal it.

+ **PROS:**
STAIN AND HEAT RESISTANT,
SMOOTH SURFACE.

- **CONS:**
SCRATCHES EASILY, NEEDS
REGULAR MAINTENANCE, MAY
DARKEN OVER TIME.



Granite

Primarily made of quartz and feldspar, it is one of the hardest natural materials around. The durability and unique allure of granite stone makes it an elegant choice.

+ **PROS:**
HEAT AND SCRATCH RESISTANT,
VERY DURABLE, AVAILABLE IN MANY
COLOURS.

- **CONS:**
NEEDS PERIODIC SEALING TO AVOID
STAINING, EXPENSIVE.

+ **PROS:**
WIDE ARRAY OF PATTERNS AND
TEXTURES, DURABLE, EASY TO
CLEAN, MOISTURE AND HEAT
RESISTANT, EASY TO INSTALL
YOURSELF, INEXPENSIVE.

- **CONS:**
GROUT CAN STAIN AND GROW
MOULD WHILE TILES CAN CRACK
OR CHIP.

Ceramic Tiles

The good thing about ceramic tiles is that they come in countless designs and they can be mixed and matched. They are also great for a complimenting backsplash with other types of countertops.



Marble

Due to its expensive price tag, marble is not usually seen on countertops for the whole kitchen. An island is a suitable place to add this luxurious touch. Loved for its immaculate finish, it is also ideal for rolling pastry.



+ **PROS:**
WATERPROOF AND HEATPROOF.

- **CONS:**
SUSCEPTIBLE TO STAINING,
MAY NEED PERIODICAL RESEALING,
CAN CRACK OR BREAK, EXPENSIVE.



+ **PROS:**
INEXPENSIVE, LOW MAINTENANCE,
EXTENSIVE SURFACE DESIGNS.

- **CONS:**
VULNERABLE TO HEAT, NOT RECOMMENDED FOR
CUTTING AS BACTERIA CAN HIDE IN TINY CUTS.

Laminate

In terms of durability, it can last a lifetime if taken care of properly. Maintenance is relatively low as all you need to do is keep it clean with soap and water. As it is a manufactured product, it is available in limitless textures and finishes.



Corian

Corian® is a registered trademark for a solid surface material that is invented and produced by DuPont. Available in more than 100 colours and patterns, you are bound to find a design that suits your kitchen.

+ **PROS:**
RESISTANT TO MOST STAINS,
DURABLE, WIDE SELECTION OF
COLOURS, DESIGNS AND FINISHES

- **CONS:**
EXPENSIVE



Quartz

Worktops made from Quartz stone are just about as perfect as it can get. It offers the elegance of the granite but it is more durable than that.

+ **PROS:**
HARDER THAN GRANITE,
STAIN AND SCRATCH RESISTANT,
EXTREMELY DURABLE,
LOW MAINTENANCE

- **CONS:**
EXPENSIVE