

KITCHEN WORKTOP GUIDE



PREPARED AND PRESENTED BY

BSF BESPOKE COUNTER TOPS LTD

IN THIS GUIDE

The kitchen is the central part of the home and choosing the right kitchen worktop can be a daunting task. We have put together a handy guide that highlights the top choices available on the market today. These include the following:

- Granite
- Marble
- Stone
- Glass
- Quartz
- Wood
- Laminate
- Solid Surfaces



GRANITE

Granite worktops are heat and stain resistant. Granite worktops come in a large variety of colours and textures. Every stone is different as no two stones are alike. Granite is a good choice if you want something unique in your kitchen.

Advantages:

- Countless profiles to choose from
- Unique
- Luxurious

Disadvantages:

- Reacts to acids like kitchen spray and lemon juice etc
- They can become dull
- Expensive



MARBLE

Similar to granite, marble offers a unique feel. Although often thought of as the ultimate in luxury, marble does have its faults especially when it comes to kitchen worktops.

Advantages:

- Long Lasting
- Unique
- Heat resistant

Disadvantages:

- Hard to repair
- Very heavy
- Need to be sealed often



STONE

Unaffected by hot pans or water, a stone worktop will last a long time. Stone worktops are generally very hardwearing.

Advantages:

- Distinctive
- Low maintenance
- Repairable

Disadvantages:

- Brittle
- May be vulnerable to acids
- Expensive



GLASS

Glass worktops give a sleek modern feel and come in a variety colours. Usually used in modern homes or to give an older property a new updated feel.

Advantages:

- Highly durable
- Easy to cut to any size
- Hygienic

Disadvantages:

- Prone to crack
- Easily damaged
- Heavy and expensive



QUARTZ

Quartz is a man made stone but has the durability of natural stone. Quartz is scratch proof and rarely chips, which makes it low maintenance.

Advantages:

- Highly durable
- Easy to cut to any size
- Hygienic

Disadvantages:

- Prone to crack
- Easily damaged
- Heavy and expensive



WOOD

Wooden kitchen worktops give you the appearance of the classic style "country kitchen" and can give your kitchen real character.

Advantages:

- Improve with age
- Very solid
- Naturally resistant to germs and bacteria

Disadvantages:

- Require regular maintenance
- You can't cut directly on to them
- Not heat resistant



LAMINATE

A very popular choice in the UK due to the price and availability. Laminate worktops come in a huge variety size and colours.

Advantages:

- Low cost
- Big range to choice from
- Lightweight

Disadvantages:

- Easily damaged
- Not heat resistant
- Do not last as long as other options mentioned in this guide



SOLID SURFACES

Solid Surface is a hard as stone, man-made material. Unlike more traditional products such as marble and granite it can be joined together seamlessly, with the joins being inconspicuous, so that longer and wider lengths can be achieved.

Advantages:

- Non porous- water tight, germ repellent, stain resistant
- Inconspicuous seams
- Easy to keep clean and maintain

Disadvantages:

- Not many companies supply solid surface countertops
- More expensive than laminate
- Doesn't suit country kitchens



ABOUT US



BSF Bespoke Counter Tops Ltd, is entirely dedicated to providing unique, made to measure, hand crafted, bespoke kitchen counter tops, vanity tops, shower trays, wash troughs and anything of interest.

Our products are totally to order especially to personal desires all made from high end materials such as Corian, Hi Macs, Staron and Hanex, which are also known as man made stone.

Our team of friendly experts will help guide through the process of sampling, pricing, surveying and installation, ensuring you feel confident every step of the way. Please feel free to contact us, or visit us, for literature, advice, samples, pricing etc.

CONTACT US

22 Tallon Rd, Brentwood, Essex, CM13 1TJ

Tel: 01277 263603

Email: info@bespokecountertops.co.uk

Web: www.bespokecountertops.co.uk

