

» ADVERTISING FEATURE

Entertain in the kitchen

The kitchen is the heart of the family home. No longer just a place for cooking and washing up, it's become one of the key entertaining areas. With all this activity, most people want their kitchen benchtops to look good, as well as being durable and easy to clean.

The benchtop is the focal point of any modern kitchen. But choosing the benchtop that works for you can be a daunting task.

When you have stone, laminate, granite, marble, steel, timber and concrete to choose from, it can be very challenging. Your decision often comes down to price, aesthetics and practicality, but wouldn't it be good if you knew all the pros and cons of every surface so you can make a fully informed decision?

❑ Here's a quick helpful guide from **Kitcheners Kitchens** of the different types of benchtop available

Laminate: This synthetic cost-effective option is made up of several layers. It's affordable, durable, versatile and comes in a variety of colours and styles that even emulate a particular natural look-alike timber or granite.

Granite and marble: Go back to basics and back to nature with these classic surfaces that come in a highly-



polished or matt-honed finish. It's visually spectacular, ultra-smooth and cool on the fingers.

Corian: This beautiful solid surface is a patented blend of acrylic and natural minerals. It's non-porous and stain-resistant and comes in many colours, both matt and gloss.

CaesarStone: This ever-popular man-made stone is low-maintenance, as well as stain- and scratch-resistant. It's non-porous, waterproof and heat-resistant and, best of all, looks fantastic.

Stainless steel: Great for that cutting-edge industrial look and feel, it is highly durable. However you must maintain it regularly, as scratching can occur quite easily. If you are very particular about surfaces, there are many more options such as timber, tile and concrete.

Details: kitcheners.com.au