

Your kitchen bench is Grand Central

HOME & GARDEN 17 AUG 10



..... Benchtops are the key to a great working kitchen.

No longer just a place for cooking and washing up, the modern kitchen has become one of the key entertaining areas with its benchtop the focal point.

But choosing a benchtop can be a daunting task. Should you choose stone, laminate, granite, marble, steel, timber or concrete? For this dilemma Kitcheners Kitchens has produced a quick, helpful guide to the different types of benchtops available.

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

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. It can also be welded together to form seamless joints.

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.

CaesarStone. This ever-popular manmade 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 like timber, tile and concrete.