

# HOMEBUILDING & RENOVATING

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## Worktop Wonders

Far beyond enduring the daily grind, the right worktop will transform your cooking space, setting a tone of quality; even lifting an otherwise 'standard' kitchen into the realms of luxury. Melanie Griffiths looks at the best



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### Stone

Natural stone is a beautiful worktop choice, bestowing an air of quality and permanence on the kitchen. Granite is particularly sought after for its incredible durability and heat resistance. It is available in a massive range of colourings, either as a block tone or incorporating natural characteristics such as veins of quartz, mica and feldspar trapped within. Granite is, however, very expensive (expect to pay at least £150/m) and contrary to popular opinion not indestructible — so look after it.

Deep-toned slate is also an excellent choice and costs around half the price of granite; if it has a high quartz content it will also be incredibly durable. Polished slate is less porous, so more resilient than honed.

Marble, limestone and sandstone can look fantastic on worktops but are damaged easily by alcohol, sugar and acids, such as lemon juice. You can still happily opt for these stones, but treat with due care. All stone must be treated with a sealant, and the kitchen units must be sturdy enough to take the weight.

1 Old Gold worktop from Stone Age, £65 per 305 x 305 x 10mm (020 7384 9090)

2 Cosentino's Silstone Zen Quartz in Koan is antibacterial, from £400/m<sup>2</sup> (0870 011 8788)

3 The Natural Wood Floor Company's Zebrano worktop costs £300/m<sup>2</sup> (020 8871 9771)

4 Eight Inch's Resilica recycled glass worktops are made from 85% recycled glass, and each surface is unique, around £420/m (01273 511564)

5 Bushboard's Omega Noir Riven laminate work-surface, from £50/m (01933 232200)