

Selecting Best Kitchen Worktops

Kitchen worktops are ideally used for preparing food and accommodating small kitchen appliances. These are generally placed on top of the base units and can double up as breakfast bar.

Selecting a worktop is one of the most important tasks, while designing the kitchen. Therefore, it is of utmost importance that kitchen worktops should be enduring and elegant. Before selecting kitchen worktops, you should consider various aspects like décor of the kitchen, aesthetics, functionality, maintenance and obviously cost factor. The worktop should be able to withstand cutting on, heat, stain, scratch, and should be waterproof.

Kitchen worktops are available in a various materials including are laminated particle board, granite, corian, marble, wood, ceramic and stainless steel. Some of the most popular worktop materials are:

- Granite worktops –Granite is preferred superb quality and aesthetic appeal. Being a hard material, granite worktops easily resist scratching and chipping, while exuding physical elegance. This durable material blends well with any kitchen décor or theme and is easy to clean. However, this is not a good option for people working on tight budget. Moreover, granite requires polishing and sealing to retain its properties.
- Wood worktops- Wood is preferred by those who are looking for affordable yet attractive and natural worktops. Oak, cherry, maple, walnut, teak, mahogany and other hardwood worktops provides a warmth and richness to the kitchen. However, these needs to be maintained regularly to keep them functional as wood is quite prone to staining and can be damaged under long exposure to liquids.
- Stainless steel worktops- Steel worktops are quite popular in professional kitchens for being the most hygienic surface. Steel is a robust material and is impervious to stain and heat. It imparts a high-tech look and is available in virtually any shape and size. However, it can be cold, noisy and scratches are easily visible on the surface.
- Laminate worktops- Laminate is the most inexpensive material and is available in wide range of colours, textures and patterns to choose from. However, these are not something that would last for years.

The main factor to be considered before selecting kitchen worktops is your budget. If you are working with a tight budget then laminated particle board is a good option, along with wood or steel. If you are looking for something stylish and elegant and have a good budget, then you should opt for marble or granite.