



# KITCHEN WORKTOPS - UNBEATABLE RANGE OF STONES

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One of the most important constituents of a kitchen is its [worktops](#). And a good kitchen renovation is the best way to add value to your home. The choice of kitchen worktop, its design, material, colour, everything comes together to create a look of your final space. Ideal and best kitchen worktops must have a lot of characteristics like sturdiness, stain resistance, heat resistance, colour stability, scratch resistance, non-porosity, etc (We will discuss in detail about these why they are necessary). Along with these essentials, it should also be something that fits your choice and personality, which might make determining the material for your surfaces a tough decision. But with this article, we aim to help you get a thorough understanding of the hows and whats to complete your best kitchen worktop project.

## **Qualities of the Best Stone Worktops for Kitchen**

- **Durable:**

Your best kitchen worktop choice must stand the test of time. As a kitchen worktop installation costs a heavy investment, you should opt for choices that are strong and sturdy.

- **Stain-Resistant:**

Kitchen regularly sees spillage of fruit and vegetable juices, cooking oils, citric acids, etc

while daily activities are performed. An ideal kitchen worktop material should be able to withstand the atrocities of these agents. It must not have open pores so that the liquids are refrained from entering the surface and leaving stains. Granite is one of the most popular kitchen worktop choices amongst natural stones because of water repellant quality. Besides this, its dense and busy surface pattern also helps to mask minute stains. Engineered ones like quartz worktops are also amongst the most popular kitchen worktops as sealing during their manufacturing process blocks their pores entirely thus making them highly stain resistant worktops.

- **Non-Fading:**

Good lighting is a must in kitchens. So, your ideal [worktops](#) must be something that does not fade and lose their essence with time on being exposed to the sunlight, especially in outdoor kitchens.

- **Heat Resistant:**

Choose a kitchen stone worktop material that can endure the accidental placing of the bottom of your hot pans. However it is always recommended to use trivets and chopping boards underneath appliances like toaster ovens, electric frying pans, crock pots etc to prevent them from cracking due to extreme heat and burnt marks. [Granite worktops](#) are one such popular choice amongst homeowners due to their heat-resistant properties that ensure a timeless look.

- **Scratch-Resistant:**

As we know, a kitchen's frequent contact with knives and other sharp and heavy tools means chances of causing damage to worktops. Avoid this aesthetical and financial loss by opting for resistant stone materials like [granite worktops](#). They do not easily chip or crack unlike steel worktops and wood worktops. Avoid using abrasives and harsh cleaning agents like bleach, acid-based cleaners etc, on any kitchen worktop surface to prolong their life.

## **Decide the Material for your Best Kitchen countertop**

From a solid wood worktop to steel worktops to composites and those made of natural and engineered stone materials, a 21st-century kitchen has a wide range of choices. As mentioned earlier, you see that every kind of worktop you choose will come with both benefits and

drawbacks. I guess it's safe to say that there is nothing such as the best decision. Your best kitchen worktop thus depends upon how dedicated you are to regular cleaning and maintenance of your worktops. It's simpler to decide your best kitchen worktop nowadays, as one can easily [buy kitchen worktops online](#) with much ease and precision.

## **Best Kitchen Countertop Layout**

Deciding a layout will depend upon the size and shape of the room. Below are some of the basic layouts described briefly:

- **L Shaped Kitchen:**

This is one of the most popular designs, appropriate for kitchen worktops UK of any size. The workspaces are adjoined on two walls that run perpendicular to each other. If the room is spacious enough, a centre island can also be incorporated to either double the workspace or build an entertainment area.

- **One Wall Kitchen:**

The one-wall layout is the sole solution for very small homes and apartments. The sink is placed between the range and refrigerator, which flattens out the work triangle for maximum efficiency in a compact space. To get rid of the possibility of a disturbance in workflow, the refrigerator should be positioned such that its door opens opposite the sink and not towards it. Pay attention to whether you are right or left-handed when placing the dishwasher and regularly used cabinets, again for a smooth operation.

- **Galley Kitchen:**

Also popularly recognised as a corridor kitchen, a galley kitchen features a corridor-like walkway between the parallel walls. It can also in some cases, be cabinets that face one another. They are usually distanced by about 3 to 5 feet in between. It comprises workspaces on two opposing walls with a single traffic lane in between them.

- **U Shaped kitchen:**

This design is the most flexible layout for kitchen worktop for both large as well as small spaces. It is designed in such a way that three walls are connected, leaving one free end for the entrance. This layout is efficient for large and medium-sized families as it can provide ample space to work simultaneously. The separate work zones; cooking,

cleaning and eating make the space very organised.

- **G Shaped kitchen:**

This layout is attained by alteration of the U-shaped layout. It can be done so by the addition of a partial fourth wall or simply a peninsula. Those can then be utilised for additional kitchen worktop space and storage space. Based upon the preference of the homeowner, a second washbasin or hob can also be added if they are looking for easy accommodation of two workflow triangles. This can be an advantage in a home or a commercial space which usually sees more than one cook, giving them total freedom to work without hassle.

- **Kitchen Island:**

Depending upon the amount of space you have, you can decide to build an island, either in a new project or even in an existing one. The purpose of it being included might be many. Some might want additional space for cooking, storage, dining area, placing appliances, a small work sink, an entertainment area or simply add value to their existing space by making it a focal point.

## **Fabrication and Installation**

Now that you pick your material and layout, it is important that you look for a certified and experienced kitchen worktop fabricator for your best kitchen worktops to come to life. We at Work-tops.com do stone supply as well as installation services for homeowners. Our registered KBB network fabricators have the experience in installation and knowledge of the product to give the best results for kitchen worktops UK. Our KBB network offers planning, designing, and implementation of the design that perfectly suits to create your dream home, be it cheap kitchen worktops or high-quality designs. Email us at [info@work-tops.com](mailto:info@work-tops.com) if you are looking for an urgent renovation. We generally complete everything from stone procurement to installation within a maximum of 10 days. Free quotes are available, all over the UK and Ireland.

## **Your Best Kitchen Countertop Maintenance Guide**

Regardless of whatever worktop material you choose, be it luxury kitchen worktops, terrazzo worktops, composite quartz worktops, wood or laminate worktops, recycled plastic worktops UK, recycled glass worktops, second-hand kitchen worktops or other cheap kitchen countertops with cheap marble, reclaimed slate worktop, cheap quartz worktops, etc, you will

still want your surface to look new and attractive in all situations. To ensure this, appropriate measures are to be taken.

- **Immediate Wiping:**

Discolouration and marks are a threat, thus an immediate wiping is recommended to prolong the aesthetic and functional life of your best kitchen worktops.

- **Use Chopping Boards and Trivets**

Careless use of chopping boards can cause the sturdy stone to chip which could deteriorate a beautiful centrepiece. So, handle heavy appliances, knives and hot tools with care to keep your best kitchen worktops in condition.

Recommended cleaning products must be used and cleaning practices that don't make the sealants wear out must be followed. Sealants like composite sink sealer, granite sealant, etc, are added to the kitchen worktops near me to keep the spillage during cooking from being absorbed into the grains. Avoid using harmful chemicals, acidic chemicals or detergents, vinegar, and lemon etc. For usual cleaning, clean soapy water or pH neutral cleaning liquid and wiping with microfiber cloths can get your kitchen worktop surface to keep looking attractive, and last longer. Avoid any temptations to scrub the stained surface. Once you are done with the cleaning, it is important to wipe the surface dry using a microfiber cloth because any remains of water can dull the colour and may run the risk of discolouration. Maintaining a kitchen worktop requires regular cleaning, not only after meal preparation but also for placing handbags and briefcases, which can spread bacterial contamination easily.

- **Cleaning Watermarks on Kitchen worktop:**

Watermarks usually disappear on evaporation but in the case of porous material, the spill might result in a dark and discoloured area. They can be removed with a soapy liquid wipe followed by complete drying of the surface.

- **Cleaning Oil Stains:**

A good solution to take out those tough grease stains is to use baking soda and water. Remove the residue with a damp cloth and dry the surface, repeat the process for removing stains of large circumference and deep pigmentation.

It is always better to prevent the circumstances rather than fix them, so be thoughtful of how you are using and what you are placing on the kitchen worktop. With time and attention, even your [white sparkle worktop](#) will remain new and shimmery and last for decades.