

Stainless steel worktops

Stainless steel is the only material for serious long-term use for kitchen worktops. It is the preferred choice for commercial kitchens, primarily because the absence of allergens and toxic emissions makes it a most hygienic surface.

Stainless steel looks stylish and will remain good looking after many years of hard use.

It is easy to clean but will show limescale drips in hard water areas unless the water is softened. Very strong bleaches, silver-dipping liquid and strong acids may dull the surface.

Various round and rectangular, single and double sink bowls can be welded seamlessly to the worktops.

At least 35 mm must be kept between sink and worktop edge. 80 mm minimum must be allowed behind sinks for tapholes. Sound deadening panels are fitted to the underside of sink bowls to prevent drumming.

There are different front, back and side profiles to edge the worktop with a typical front edge being 20 or 30 mm high.

At the back, upstands can rise up to 100 mm or be made with a small turn-up to receive wall tiles.

Worktops are mounted on 18 mm sealed blockboard substrate. L-shaped worktops are made in two pieces with a right-angled joint. The adjoining edges are turned down, bolted together from the underside with a silicone seal in the joint.

A textured finish is available for the whole surface of a worktop. This is said to facilitate drainage and mask scratches.

maximum length: 5 m

maximum width: 1.8 m

thickness: 1.25 mm standard, 1.0 mm textured finish
1.5 mm for acid resistance

weight: 21 kg/m²

composition: 18/8 grade satin SS as standard

Source: GEC Anderson Ltd



Stainless steel worktop, sink and cabinets – by GEC Anderson Ltd



Concrete worktop
by Cast Advanced
Concretes



Hardwood worktop with SS under-mounted sinks – by Second Nature



Stainless steel worktop
by Second Nature