

Granite worktops

Granite is an igneous stone formed by cooling of molten rock far below the earth's crust over 5000 million years ago.

Its appearance is granular with crystals making a great variety of colours and textures. Colours range from pale grey through pink, red, yellow, brown, green to black.

For centuries it has been prized for its durability, hardness, density and impressive appearance when polished.

It is waterproof, stain resistant to all common liquids, very heat resistant, difficult to scratch and easy to keep clean.

If wine, oils and acidic products are left on the surface for a long time, they may stain or remove the polish and should be wiped off. Limescale removers should not be used.

Lighter colours tend to be cheaper than dark and also have the advantage of showing food and limescale deposits less. Surfaces should be *highly polished* for kitchen use.

Avoid *honed matt* or *antiqued* finishes which may show stains and show up dirt.

Cut-outs for hobs, sinks and mixers should be undertaken by the fabricator. Front edges can have various profiles.

maximum length: 2.7 m

maximum width: 1.5 m

thickness: 30 mm without substrate

20 mm with 22 mm MDF substrate

weight: 90 kg/m² for 30 mm thick slab

65 kg/m² for 20 mm thick slab

Granite is heavy and will need strong support.

Joints have sawn edges with a slight arris to the top edge.

They are glued together with a two-pack resin and hardener, coloured to match the granite and fill the groove made by the arrised edges. L-shaped worktops are joined at right angles.

Source: Granit-ops



Granite worktop with draining grooves for Belfast sink – by Second Nature



Solid surface worktop with integral sinks with SS bases – by Corian



SS rods embedded into solid surface worktop for pan rest by Corian