

ALGARVE GRANITE
**STONE &
QUARTZ**

EXCELLENCE IN BESPOKE WORKTOPS & SURFACES



Your Guide to
Choosing the Right
Worktop

CONTENTS

About Algarve Granite	2
Key Considerations	3
Granite	5
Quartz	7
Quartzite	9
Marble	10
Ceramic	11
Acrylic	12
Wood	13
Limestone / Slate / Onyx	14
Other Materials	15
FAQ's	16



ABOUT US

Algarve Granite are renowned for excellence in craftsmanship of natural stone and have been creating bespoke worktops since 2004.

Our state of the art factory and showroom provide a platform for our notorious fabrication and consistent quality. Here we produce beautiful worktops, vanity tops, fire hearths, reception desks, bars and much more.

Led by Managing Director Alex Jennings, our expert team take the time to understand your project. Using a variety of materials - such as quartz, granite, marble, ceramics, through to rare Onyx, Limestone and local Slate – we provide the right unique solution, with the right material, and the right design.

Ideally situated in the central location of Northamptonshire, we are perfectly positioned to serve individual customers, independent kitchen retailers, property developers, main contractors, builders and joinery firms.

Our 5-star rating sets us apart, and is backed up by guarantees supported by leading brands such as Silestone, Dekton, Caesarstone, Stone Italiana, Cimstone, Lapitec, CRL Quartz, Compac, Unistone, Neolith and Quartz-forms.

We strive to offer the highest quality of product, competitively priced, and with unbeatable customer service.



Five Key Considerations When Choosing Your Worktops

Finding the right worktop to suit your kitchen can feel like a minefield, with so many choices available, and yet so many variables to consider. It's important to make the right decision early in the design process, so we've put together this handy guide to help you.

Key considerations are style preferences, your lifestyle, budget, space restrictions, and the level of maintenance you're prepared for.



Style Preferences

Your choice of kitchen style will be an important factor here. A traditional kitchen and a modern kitchen will be more impactful with different types of worktop.

If an island is part of your design, you may want to consider two different colours to make a statement.

Certain materials offer better choice of colours and designs than others so this is an important consideration.



Space Restrictions

Do you have a large kitchen, or is space a challenge? Some long worktops in certain materials may require a join whilst other materials are more flexible.

How much 'stuff' do you plan to have on display on your worktops? Kettle, Toaster, Knives, Utensils, Pasta Jars and Mug Trees, there's more than you might think!

The shape of your kitchen is also a key factor, as this will affect the degree of customisation your worktop requires.

Maintenance

Different worktops require different levels of attention.

Some worktops require periodic treatment, whilst others are simple and easy to clean and keep hygienic.

Lifestyle

What does your 'everyday use' of your worktop look like?

If you've got children, you may want to consider something more durable to withstand damage best.

Likewise, if you cook a lot, you'll want a sturdy worktop and also plenty of space to prepare food.

If you use your kitchen to entertain, your worktop is one of the first things visitors see, so you can really use it to make a statement.

Budget

Whilst most people on a limited budget will consider laminate worktops first due to their perceived lower cost, many are surprised about how affordable granite and quartz options can be.

In the long term, they often also represent better value for money due to their superior durability and versatility.

We are happy to advise you on the right stone for you based on your budget and requirements.

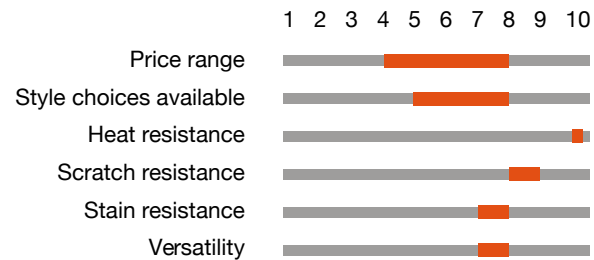


A large, modern kitchen with a central island, white cabinetry, and a large window. The island is made of dark, polished stone. The kitchen features a large window on the left side, providing a view of the outdoors. The floor is made of light-colored tiles. The overall design is clean and contemporary.

It's available in a glorious array of natural colours, shades and patterns, meaning your worktop's appearance will be genuinely unique too.

Because of this, it's very hygienic, too.

A close-up photograph of a window frame's drainage system. It shows a metal frame with a built-in drainage channel. A fine mesh screen is installed over the channel to prevent debris from entering while allowing water to pass through. The surrounding surface appears to be a dark, textured material, possibly stone or concrete.



Numerous finishes are available with granites, the most popular being a standard polished finish. There's more to granite though, ask us about honed, leathered, sattinato, caressed, and brushed finishes too, and how they affect the appearance of your worktop.



Belfast sink cutout with draining grooves in River White



Slabs of Granite vary in size depending on colour and supplier.



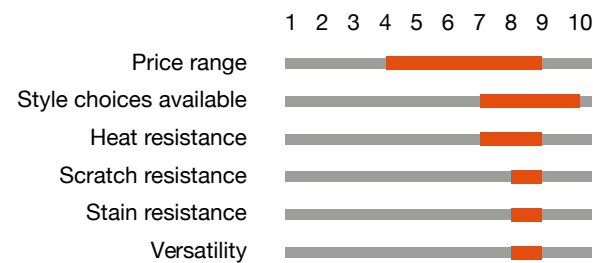
Qua

Quartz is our most popular choice of worktop for a reason, it's beautiful! Quartz has a depth and character in its appearance, which suggests a real sense of luxury.



Silestone Cemento Spa

AG Quartz Concrete



AG Quartz Fusion White

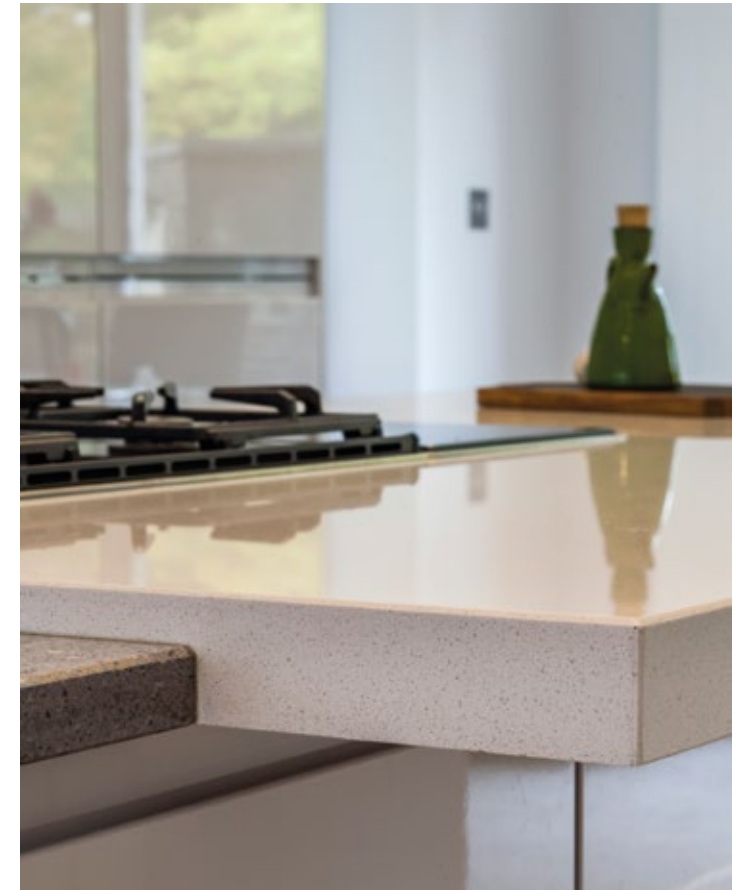

Quartz is the perfect alternative for Marble. With countless stunning slabs looking just like marble, it is often very hard to tell that it isn't actually a natural stone.

Caesarstone Rugged Concrete


This material is non-porous so spills and stains are not absorbed into the surface, making it stain-resistant.

It is also highly resistant to scratches and doesn't chip easily, although we do recommend the use of a cutting board.

Quartz will withstand a limited exposure to normal cooking temperatures from pots, pans and dishes.


Edge profiles can be built up seamlessly to create any thickness

Quartzite

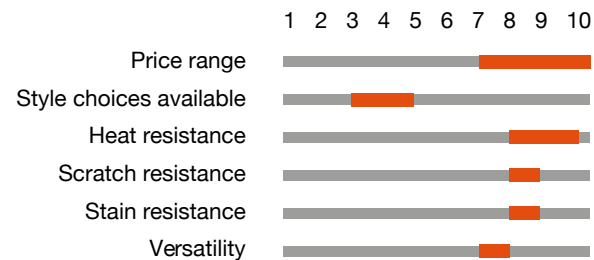
Quartzite is a natural stone which is very hard wearing. This material often has bold bright colours and beautiful veining and is the perfect alternative for marble in a kitchen.



Whilst this material is both heat and scratch resistant, some maintenance is required to keep it looking its beautiful best.

Quartzite requires sealing which will protect the surface from spills or staining, however, any spills should be cleaned up before any damage to the seal.

Bianca Eclipsa



Ceramic

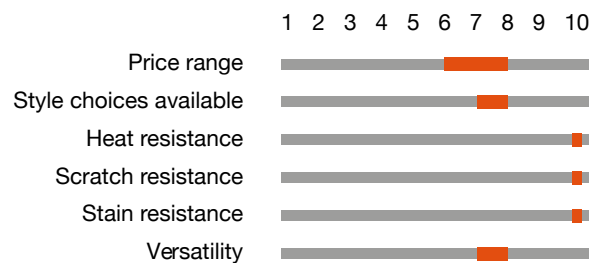
The use of ceramic as a worksurface is evolving at a rapid rate.

Gone are the days of tiling a worktop. Products such as Dekton, Lapitec and Neolith to name but a few are ever growing in popularity.



Dekton Soke

Highly durable and stain resistant



Ceramic surfaces are highly heat, stain and scratch resistant making them a great choice for heavily used areas or for people looking for minimal maintenance.

Wood

Whilst wood is generally a hard wearing material benefiting from the ability to sand down any scratches, it does involve a lot of maintenance.

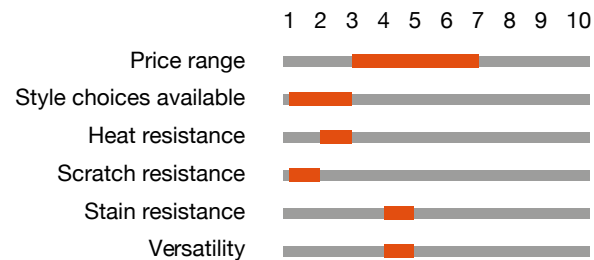
To keep it looking its best, wooden worktops require oiling every 6 months.

It is also prone to scorching if a hot pan is placed directly onto the surface.



Wooden worktops can be used in both contemporary kitchens and more traditional settings.

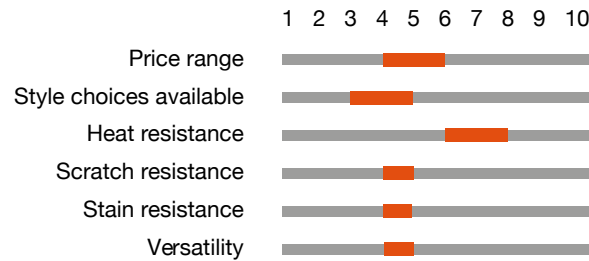
They are great for other work surfaces too; such as breakfast bars, butchers blocks or end grain chopping boards.



Limestone:

Limestone is by far the softest and most porous natural stone, this means you need to be extra careful in how you treat it.

Mostly used in bathrooms or for fireplaces, we would strongly advise against limestone being used as kitchen worktops.

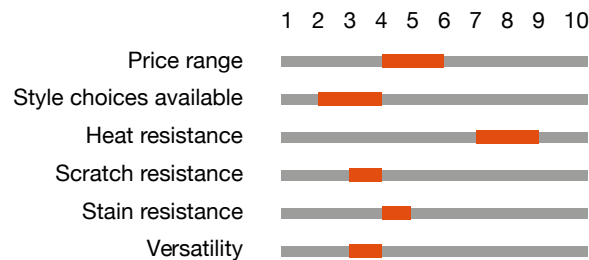


Slate finishes

Jura Beige with fossil ammonites

Slate:

Slate is a stylish material with a look and feel very different from any other work surface. However, this being said, slate has very few variations in colour when compared with other natural stones.



Whilst slate does benefit from great heat resistant properties, it is prone to scratching and staining if not treated correctly.

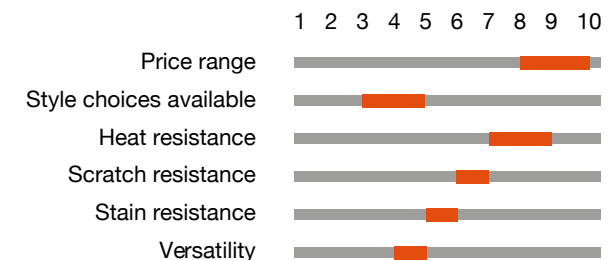
Limestone, Slate & Onyx



Pink Onyx

Onyx:

Onyx is a semi-precious stone which has an almost glass like appearance. Due to it's translucent nature, onyx can be backlit to create a stunning feature.

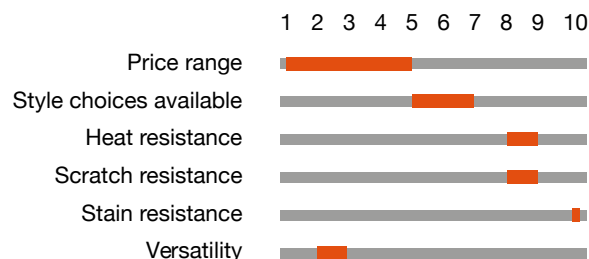


This is a very fragile material and not one we would recommend for use as a kitchen worktop. It is mostly used as splashbacks, wall cladding, reception desks and areas in which you wish to create a focal point.

Other Surfaces

Laminate:

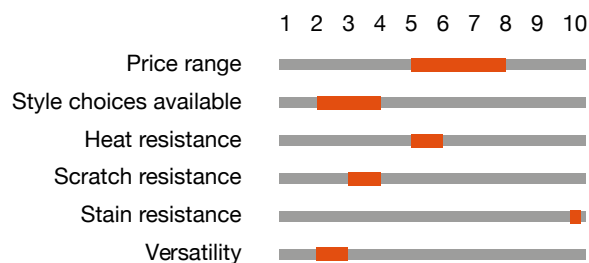
A laminate surface is non-porous which offers easy maintenance, and worktops can be patterned to replicate natural materials. It offers good heat resistance and scratch resistance.



Laminate is often considered the best budget option, but it's worth bearing in mind that it won't last as long as a Granite or Quartz worktop, and both the style choices and options for customisation are limited.

Glass:

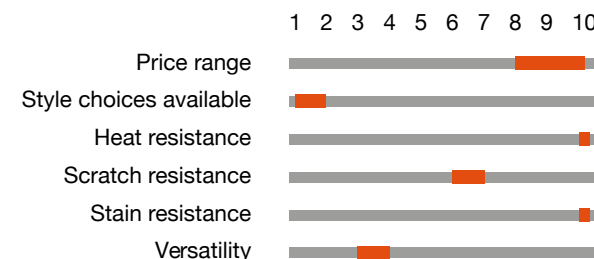
Glass is a real favourite of interior designers, due to its light reflecting qualities and stylish appearance. Glass will withstand moisture and spills, and a certain degree of heat, but not as much as granite or quartz options.



It does scratch easily, meaning that it's more popular for use as splashbacks and table tops.

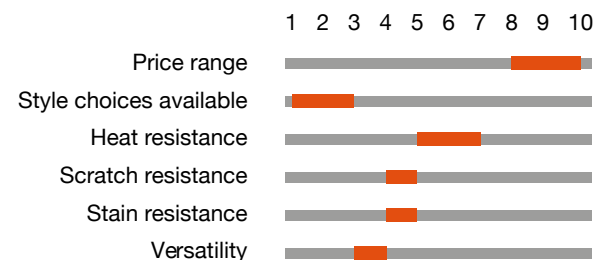
Stainless Steel:

Used in commercial kitchens for a reason! It's durable, and heat & stain resistant. This can add the perfect industrial feel to a room.



However, this will require specialist products to keep it looking its best, because you will start to see wear and tear over a couple of years.

Concrete:



This is a very hard wearing material, however due to its porous nature it is very susceptible to staining and scratching.

It can be mixed with different pigments or items to create unique designs and can be polished or left rough. This material is also very heavy, so will require a lot of extra support.

Frequently Asked Questions

1. What is the difference between Quartz and Granite?

Granite is a natural stone whereas Quartz is a man made material. Both are very durable materials and perfect for use as kitchen worktops.

2. Do I have to seal Granite?

Yes. As Granite is a natural, porous stone it will need to be sealed every 12 months to keep it looking its best. This is a quick process and you can do it yourself.

3. What's better value, Quartz or Granite?

Both Quartz and Granite are similar in price. Both have premium, and hence more expensive, options, but standard colours are more affordable than you might think.

4. Is there a difference between a 20mm and 30mm material?

The main difference is appearance. 20mm gives a more modern look and feel, whereas the 30mm is more classic, perfect for a more traditional, in frame kitchen. Both will work perfectly well in a kitchen living space.

5. Why can't I use Marble for kitchen worktops?

Marble is a very soft stone, which is prone to chipping, scratching and staining. If used as a kitchen worktop, it is highly likely to get damaged and marked.

6. Can I use bleach on my new worktops?

No. Not unless they are ceramic. The use of bleach on any natural or artificial stone will cause irreparable damage. This is the same for any products containing bleach too, such as oven cleaners etc.

7. My kitchen worktops are 5m long, will I need a joint?

Yes. Most natural and artificial stone slabs are around 3m in length. For worktop runs longer than this, a joint will be needed, although we try and hide this as best as possible. The only exception to this rule is Acrylic where the joints are seamless.

8. How long are your lead times?

We aim to template your worksurfaces within 2-3 weeks of your order being placed, however, during busy periods, this can increase to 4-5 weeks. We then aim to install your worktops 7 days after template.

9. Do my kitchen units need to be in for template?

Yes. We will need all of your units to be in place before we can template.

10. Can I keep the sink / hob offcut for a chopping board?

Unfortunately, the sink offcuts do not come out whole, but we are able to provide chopping boards at an additional cost.

11. Can you template around my existing worktops?

While not our preferred method, we understand that there are occasions where this may be very helpful. In order to template around existing worktops, we would typically request photos in advance so we could highlight any potential issues.



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