

Aesthetics

Hardwood countertops will lend your kitchen that natural warm feeling you have always longed for. The wide variety of wood species that we offer translates into similarly wide variety of colours and shades, allowing you to find the perfect match for your kitchen and home. Individual variations in colour and grain patterns, or individual marks, will further add personality and make your top quite unique. Unlike many other materials that are heavily promoted by various temporary design trends, solid wood, due to its friendly and natural glow, remains the choice that will always be in fashion no matter how interior architecture evolves. There is no man-made material that can compete with hardwoods naturalness, variety and beauty. Neither is there another material that can better grant us that sense of ‘home comfort’ the way that wood does. Needless to say, hardwood surfaces blend naturally with wood cabinetry and hardwood floorings, visually tying the kitchen together in a harmonious whole.

Functionality

Despite its hardness, wood surfaces do not dull knife-edges and, because it represents a natural material with a minimum of chemical and synthetic components, it is extremely safe in contact with foods. Wood thus becomes the Chefs favorite option when it comes to cutting, slicing, and chopping, preparing and rolling dough as well as many other kitchen duties. Feedback from the majority of customers, contractors and business partners suggest that no other countertop surface can offer similar multi-functionality. Hardwood surfaces considerably attenuate the clatter even in the noisiest household and provide a surface much gentler with porcelain, glass and crystal items than most materials.

Durability

If cared for, there is no reason your worktop will not last a lifetime. Also, as it ages, the wood will get a more attractive look. European Beech, Oak and Maple we supply are counted amongst the most durable wood available. Each and every other lamella you can see within our wood tops was carefully selected before being processed. Furthermore, our full warranty against delamination will further reinforce the warranty for your worktop lifespan.

Ease of maintenance

The mineral oil we recommend for finishing offers a fairly good overall protection. Most of the stains that might occur can be removed using a moist cloth, whilst persistent stains, scratches and scars will easily be removed by sanding the area they occur. A new coat of mineral oil will make your worktop look like new again; in most cases, the wood worktop represents the only renewable area in your entire kitchen.

Hygiene

Scientific studies have proved that wood surfaces are much less prone to bacterial colonization than plastic, laminate or stainless steel surfaces. The studies, aimed at micro organisms such as Escherichia coli, Staphylococcus aureus, Campylobacter jejunii, Listeria monocytogenes, and Salmonella sp., that constitute the cause for most frequent food diseases, found that while the great majority of solid surfaces (including polyester plastic, laminates and granite) allowed the bacteria to persist and multiply (although they were easily cleaned and disinfected). Conversely, wood surfaces killed the bacteria within three minutes without external intervention. These bacterial properties that wood chemical structure strongly exhibits, are likely to promote worktops as the first choice of a health conscious person.

Versatility

Not only do wood worktops allow a wide variety of options regarding edge profiles, they also match the most integrated kitchen solutions (like granite insertions, stainless steel grids, drain boards or knife slots or holders etc). Hardwood surfaces can be used as islands tops, as a section of countertop, as an inserted kitchen sink cover or as a butcher block hidden under the worktop, which can be pulled like a drawer. Your imagination will surely find plenty of other interesting, visually attractive applications.

Price

The average price for wood worktops falls far below the prices of granite, marble, solid surface tile, concrete or steel tops. If you do not want to spend your entire kitchen budget on worktops while looking for something different than laminates, then look no further. Solid wood is the most affordable material you can use. As quality is a specific blend of aesthetics and functionality, solid wood worktops offers by far the best price/quality/hygiene ratio amongst other substitutes. Further proof to the assessment above is the comparison table below, which lists the most relevant pros and cons for the main alternatives you might consider for you kitchen tops.

	MATERIALS	LAMINATE	TILE	STONE	SOLID SURFACE	STAINLESS STEEL	WOOD
Can I cut on it?	No	No	No	No	No	No	Yes
Can I roll dough on it?	No	No	Yes	No	Yes	Yes	Yes
Can I place hot items on it?	No	Yes	Yes	No	Yes	Yes	Yes
Is it stain proof?	No	Yes	No	Yes	Yes	Yes	No
Main advantage	Low cost	Aesthetic	Durable	Durable	Can form integral sink	Great functionality & easy care	
Main Disadvantage	Hard to repair	Not a smooth surface	Expensive	Limited functionality	Shows scratches	Must be sealed near sink	
Average Price	Lowest	Medium	Highest	High	High	Low	