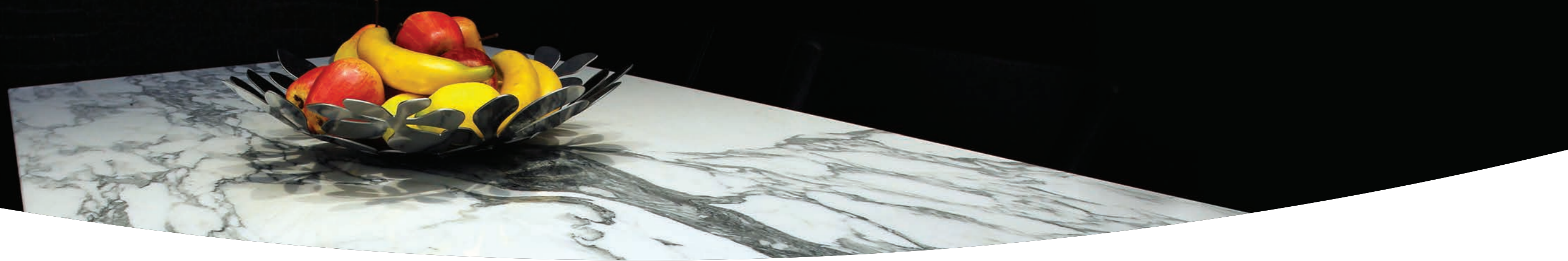




Owning a Granite or Quartz Kitchen Worktop



A stone worktop makes a beautiful addition to any kitchen and will last for years with the right care. What's more stoneCIRCLE will make it to your specification and in the stone that you choose, making it unique to your home.

However before you take the plunge there are a few points to bear in mind when choosing your new counters.



Manmade or natural stone?

You've heard people talking about granite and quartz for use as kitchen worktops, but what are the differences and how do you pick what to use in your kitchen?

Granite

Granite is a natural stone with good strength and low porosity which makes it perfect for kitchen counters. There are hundreds of different sorts of granite in different colours. The markings also vary from small to large and depend on the mineral and rock content of the area where the granite formed. Granite is fairly easy to care for, as long as spills are wiped up promptly and should last for years.

Marble

Marble is a softer stone and can be used for kitchen tops but is much more likely to stain and scratch. If you are prepared to seal it regularly, wipe any spills as soon as they occur and like the idea of it developing character with age, then it is definitely for you. If the idea of a worktop that will develop an antique patina as it ages is not to your liking then avoid marble.

Quartzite

This looks very like marble but is harder and more resistant to acid etching. However true quartzite is rare and therefore expensive.

Quartz

Composite stones such as Silestone and Q-stone are made by mixing particles of quartz with resin and colouring. They started out as an alternative to granite for kitchen worktops for those who did not want as much variation. They demand about the same level of care as granite.

Variations in shades and markings

All natural stones will have variations in tone and markings and some can even vary considerably within the same slab. These are part of the beauty of the stone, but if you want something more uniform, then you should consider quartz instead. If you choose a stone which varies greatly, we recommend that you come in and choose the actual slabs that will be used for your kitchen.

Fissures and pits

When stone is formed small cracks and bubbles can occur within it. Where possible, these will be filled by us before leaving the factory.

Joints

We will always minimise the number of joints in a worktop, but there will be times when size, access and installation considerations will determine the maximum size of the pieces that we produce. The joints will be filled with resin during installation.

The ordering process

✔ Choose your stone

We can help you choose from the hundreds of different types and colours available, and will arrange for you to be able to select your actual slab at the showroom. You will also need to specify the edge detail and type of sink cut-out and drainer grooves, if required. Once you've placed an order we will arrange a date for templating. You will need to pay a 50% deposit at this stage.

✔ Get ready for templating

The kitchen units need to be in place with any temporary worktops removed when we come to measure up and prepare the templates. We also need to have any sinks, taps, hobs etc. to hand so that we can make sure that they are properly marked on the template. Undermounted sinks need to be set into and fully supported in the carcass.

✔ Installation

Our normal lead time is 5 working days from templating, although this can vary according to the factory workload. Any changes to the order after templating will increase this. We will need power and light and all units to be properly fitted before we arrive. Once the installers have finished, please take the time to check the job and ensure you are happy before they leave.

You can find a detailed explanation of the process from ordering to installation on our website at www.stone-circle.com/30/ordering-process.

Caring for your stone

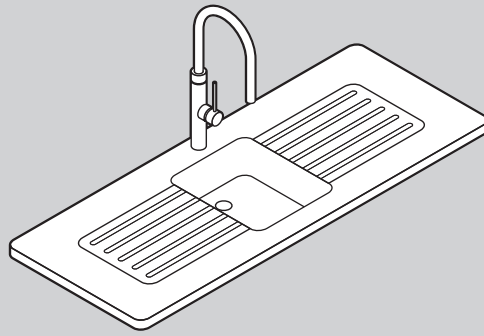
Stone is porous and can stain, so we seal every piece before it leaves our factory and provide you with a care kit. Make sure that you follow the instructions within it and maintain the seal.

You should also take care to protect your worktop from excessive heat and stains by using pan stands and cleaning up any spills immediately. Use a damp cloth and if necessary a small amount of liquid cleanser which does not contain bleach or abrasive particles. For more stubborn stains use a blunt plastic scraper to get rid of as much of the stain as possible before cleaning with a vinegar based cleanser with a non-abrasive cleaning pad. Rinse thoroughly and dry with paper towels or a cloth.

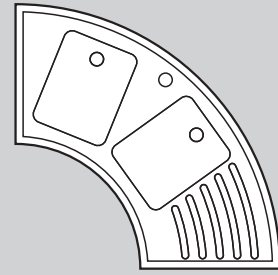
Chemicals, dyes, solvents and oils can permanently damage the worktop, as can Chinese and Indian takeaways. If any of these products are split on the top, please clean them immediately.



Sink cut-outs

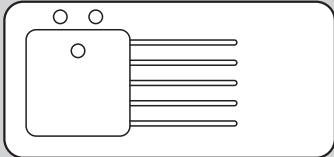


Two-sided recessed drainer area with grooves

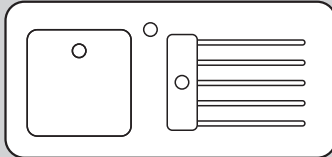


Curved recessed drainer with curved grooves

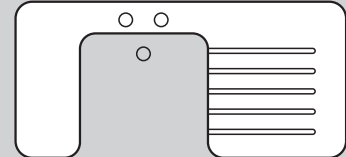
Undermounted sinks



Single polished cut-out with drainer grooves

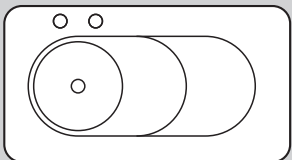


Double polished cut-out with drainer grooves

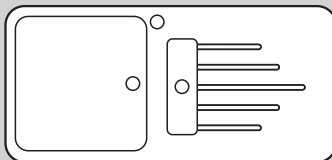


Belfast polished sink cut-out with drainer grooves

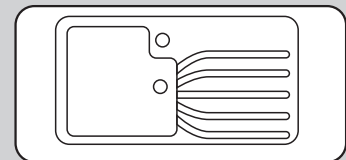
Recessed drainer areas



Round sink with recessed drainer

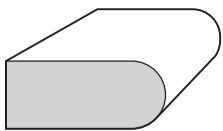


Double recessed drainer with drainer grooves

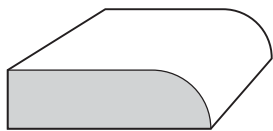


One and a half drainer with dog leg drainer grooves

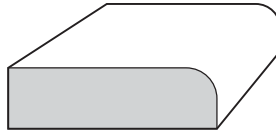
Edge profiles



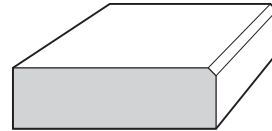
Bullnose



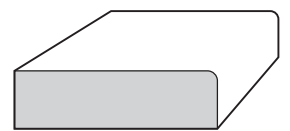
Half Bullnose



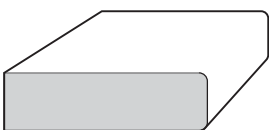
Quarter Bullnose



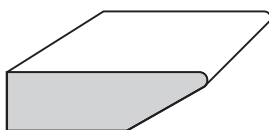
Single Chamfer



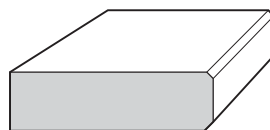
Single Pencil Round



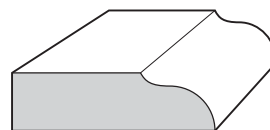
Double Pencil Round



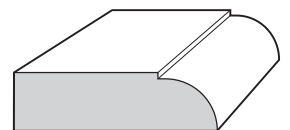
Shark's Nose



Square



Ogee



Roman

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Opening times: 8.00 – 17.00 Monday to Friday | 9.00-12.30 Saturday | Closed Sundays and Bank Holidays.

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