THE PREFERRED SURFACES COUNTERTOP SHOPPING GUIDE









LET'S GET STARTED

Updating your kitchen and bathroom countertops is an impactful way to create a fresh look and feel in your home. With numerous options, making decisions can be stressful. At Preferred Surfaces, we want to help you feel confident in your choices. From Granite to Quartz (and everything in-between) we can help you prioritize your needs and find the perfect surface for your new countertop.

BUDGET

We recommend assessing your budget before you start shopping for your new countertop — there is a surface that will fit every budget; however, some surfaces (such as marble) can be pricy. Setting an overall budget will allow us to calculate your price limit per square foot. We can then show you surfaces that will work with your price point.

The surfaces we offer have a wide price range as specific colors/patterns may be less common, making them more expensive. If you have selected a surface that has a high upper price point, don't be discouraged — picking a more common color may be less expensive.





GRANITE

Granite is a durable igneous rock with at least 20% quartz and up to 65% feldspar. It offers a wide variety of colors and stunning natural patterns, making each piece of granite unique.

- · Resistant to heat
- · Resistant to scratching
- · Can be sealed for up to 15 years

Care Guidelines: granite is relatively low maintenance and does not require an extensive care regimen. The best way to care for granite is preventative: clean spills immediately, use soft sponges or cloths for cleaning, use coasters and trivets to protect from moisture and heat and use cutting boards to prevent knife damage. Avoid cleaning products such as bleach and other household cleaners with acid/alkali chemicals, along with vinegar, ammonia, lemon and orange cleaners.



MARBLE

Marble is a metamorphic rock composed most commonly of calcite or dolomite. It is most commonly white; however, it can be found in black, pink, grey and green.

- · More fragile than Granite
- · Porous material may require special care
- · Difficult to repair
- · Not recommended for high use applications

Care Guidelines: marble stains easily and will quickly show water stains and staining from food spills. It can be washed with a non-abrasive dish soap and a hot dish cloth, but must be thoroughly dried. Like all other surfaces, the best care is preventative: clean spills immediately, use soft sponges or cloths for cleaning, use coasters and trivets to protect from moisture and heat and use cutting boards to prevent knife damage. Avoid cleaning products such as bleach and other household cleaners with acid/alkalis chemicals, along with vinegar, ammonia, lemon and orange cleaners.





QUARTZ

Quartz is crafted from ground quartz with polyester resins to bind it and pigments for color. It is available in a variety of colors with varying patterns.

- · Non-porous surface makes Quartz highly stain resistant
- · Stronger than other natural stones
- · Proloned exposure to high heat can cause damage
- · NSF Certified a popular choice for commercial applications

Care Guidelines: quartz is easy to maintain and can be cleaned with most non-abrasive household cleaners, excluding bleach and other harsh chemicals. Quartz countertops are less resistant to heat than other solid stone surfaces, but it is incredibly hard, making it resistant to scratches and chips. Preventative maintenance is standard: clean spills immediately, use soft sponges or cloths for cleaning, use coasters and trivets to protect from moisture and heat and use cutting boards to prevent knife damage. Avoid cleaning products such as bleach and other household cleaners with acid/alkalis chemicals, along with vinegar, ammonia, lemon and orange cleaners.





SOLID SURFACE

Solid Surface, first manufactured under the brand name Corian, is composed of acrylic and polyester. As solid surfacing is man-made, there are numerous colors — both solid and with patterning that mimics natural stone.

- · Non-porous and virtually stain proof
- · Scratches and cracks can be repaired
- · Can be damaged by high heat
- · Can crack under blunt force or high heat

Care Guidelines: providing you follow the preventative maintenance guidelines, solid surfaces are incredibly low maintenance. While minor knife damages and scratches can happen, you can repair these easily by buffing out the surface. Most cleaners are safe for solid surfaces, although you should be especially careful with heat. Standard preventative maintenance includes cleaning spills immediately, using soft sponges or cloths for cleaning, using coasters and trivets to protect from moisture and heat and using cutting boards to prevent knife damage. Avoid cleaning products such as bleach and other household cleaners with acid/alkalis chemicals, along with vinegar, ammonia, lemon and orange cleaners.



FUNCTION

When considering the needs of your home, it is important to prioritize: is it more important that your countertop is durable? Perhaps stain resistance is a must with young children. Prioritizing your needs will help you eliminate surfaces and closely compare those that are a potential fit.

Remember, there isn't a rule that says you must use the same surface throughout your kitchen. It's becoming increasingly common to select surfaces that fit specific needs, for example, a small section of marble for a baking station.

If selecting multiple surfaces for your kitchen is the best option for you, we can help you match colors and textures for a high-end look and feel.



STYLES AND TRENDS



The style of your countertops is an important consideration — new countertops can change the feel of your kitchen and set the tone for the decor. Neutral colors with minimal patterning and clean edge finishes will feel more modern than a heavily patterned counter with an elaborate edge.

When considering the style of your countertops, think about your current kitchen — are you replacing the cabinets? Can your existing cabinet boxes support a heavy material? What about your flooring? While your countertops don't need to match your flooring exactly, keeping the tones — warm or cool — within the same range will create a more cohesive look.

Current trends are fun and appealing; however, it's important to remember the cost of your countertops — they are a major investment and cannot be changed as easily as a coat of paint. If cared for properly, most surfaces have a long lifespan — while you may love it now, will you feel the same way about your cherry red solid surface countertop in five years?



EDGES



Eased: the clean lines of an eased edge work well with a contemporary kitchen. The edge is easy to clean and is resistant to chips and breaks.



Demi-Bull: the demi-bull edge is rounded from top to bottom in a sweeping curve. Like the waterfall, it has a more traditional feel.



Bullnose: our most common edge, the bullnose is perfect for families with young children. The edge is rounded from top to bottom, making it safer.



Bevel: a beveled edge has a flattened top corner at a 45 degree angle and a squared 90 degree angle on the bottom. A beveled edge gives a contemporary look to any kitchen.



T-30: a square edge with rounded corners, the T-30 edge is classic and works in both contemporary and traditional kitchens. This edge is resistant to chipping and safe for children.



Waterfall: the waterfall edge is rounded across the top with a 90 degree rounded square on the bottom. It has a more traditional look and is a safe edge for children.



EDGES



Pencil: the pencil finish is a modern and popular edge that fits in with almost any kitchen design. It's a safe finish for homes with young children.



Triple Pencil: also referred to as a waterfall edge, the triple pencil edge has three rounded convex bumps, creating an intricate and traditional look.



Chipped: chipped edges are custom and give a rustic and natural feel to your surface. The edge is chipped away by hand, exposing the unfinished stone.



Cove Bead: the cove bead edge is popular for traditional kitchens. The edge does visually reduce the thickness of the countertop, but it's rounded bottom makes it safe for children.



Ogee: ogee edges can be more expensive, but their unique look creates and elegant effect in traditional kitchens. The bottom of the ogee edge is slightly rounded, but visually it looks square.



Traditional Ogee: a traditional ogee blends the cove bead with an ogee. A sweeping top corner falls into a rounded bottom edge, giving a safe finish that stands out in traditional kitchens.



INSTALLATION

Preferred Surfaces make the installation process simple. We work to minimize the time we are in your home and work with a precise timeline to ensure the process moves quickly. After you have selected your surface, we will finalize details — like the edging — and then visit your home to take precise measurements. With the measurements in hand, we then begin the fabrication process.

When your countertops are completed, your new surface will be installed. Depending on the edging you select and the availability of your surface, this process typically takes approximately two weeks from the initial consultation to installation.

