



## Kitchen benchtops: Things to consider and 5 of our favourite options

If you're planning your next kitchen renovation, then you'll likely be pouring over different types of kitchen benchtops and what might be right for you. And fair enough – your kitchen's overall aesthetic is often influenced by the look and feel of this statement element, so it pays to be informed.

Your benchtop will be getting a lot of use throughout the lifespan of your kitchen, so considering whether it will stand the test of time in terms of style and durability is necessary. Some other things you'll want to consider include:

- **Price:** some materials are going to be more expensive than others, so make sure you're aware of what your budget is and what you can afford. Cheap doesn't always mean it's the right choice!
- **Quality:** will this material chip and crack, or will it stand the test of time? Durability is a key consideration, particularly with growing families that may be a little bit rough with the kitchen over the years.
- **Maintenance:** does it require regular maintenance, or does it just need a wipe every now and then? Marble benchtops are quite easy to clean and maintain, while timber is more likely to get weathered if not properly maintained. You may also need specialist products to maintain the look of stainless steel – so ongoing care should be a part of your consideration.
- **Versatility:** can the material also be used for things like flooring, backsplashes and walls if required to complete the look of your kitchen? This will often come down to whether you want your kitchen benchtop to be the standout piece or to be one look – think of how the colours, textures or finish will play off other elements in your room to create interesting juxtapositions or a really cohesive look.

Now that you know what areas to look for in a kitchen benchtop material, here are some of our favourites of the moment, and a few suggestions on appliances you can incorporate into your benchtop design to tie it all together.



## Quartz benchtops

Your kitchen benchtop should be easy to clean, and quartz benchtops can be easily wiped down with a soapy cloth or sponge. They're durable and low maintenance, so you can spend more time doing the things that matter most to you. To make your benchtop stand out, you can incorporate an [induction cooktop](#) with [TwistPadFire](#) control into the quartz benchtop to take your cooking to the next level! A darker quartz will help hide any stains or scratches that may appear over the years, so keep this in mind when selecting a colour.



## Porcelain benchtops

If you're looking for a strong benchtop that won't stain, then porcelain benchtops are worth considering. They are unlikely to be affected by liquid spills, and they're tough to scratch or scuff. Porcelain won't fade in direct sunlight (useful if you have a skylight above your benchtop), and they can be recycled down the track. You can get a range of prints on porcelain, too, if you're looking to make it look like another material to suit your kitchen design.

Our [vented cooktop](#) combines the convenience of the NEFF Induction cooktop with a built-in ventilation system, meaning you save on vertical space and remove the need for a separate rangehood. We love this style of cooktop with porcelain benchtops because it maintains sleek lines, while modernizing the materials.



## Marble benchtops

Marble benchtops are known for their ability to stay cool, which makes it an ideal material for those long summer cook-ups. No two marble benchtops are the same, either, thanks to the imperfections that may be present in individual marble slabs. Choosing the slab that's perfect for your kitchen is half the fun, and with a good sealer, marble benchtops can be cleaned without any fuss. If you're looking for a way to elevate the design of your kitchen, why not incorporate a [gas cooktop](#) into your marble benchtop?

[Click here to see how a real NEFF customer has used a marble counter in their kitchen to bring to life their monochrom aesthetic.](#)



## Timber benchtops

If you're looking for a feature piece in your kitchen, then a timber benchtop can help add to the rustic look of your home. To keep it in good shape, apply a coat of natural oil when you have the time. Timber benchtops are affordable and can be crafted as once-off pieces, and can even be more environmentally friendly. They store carbon forever, and if you ever go to renovate your kitchen again, the timber benchtop can be re-purposed to give it a new lease on life.

Elevated ovens can make potentially rustic kitchen designs feel more modern, particularly when they include the Slide&Hide© door or steam functionality. The [NEFFLight](#) can also add some brightness to your room, allowing you to see your baking as it happens.



## Stainless steel benchtops

Chefs love stainless steel benchtops, and it's easy to see why. Stainless steel benchtops are a favourite in commercial kitchens, and they're becoming more popular when health-minded people go to renovate their kitchen at home. Stainless steel benchtops are easy to clean and heat-resistant, meaning they're perfect for a kitchen that's going to be used regularly. They're also hygienic and simple to keep clean, so you'll be exposed to fewer germs floating whenever you're in the kitchen.

An [electric cooktop](#) can help complete the minimalist design of a stainless steel benchtop if that's what you're looking for from your kitchen renovation!



## About NEFF

NEFF is a German-engineered kitchen appliance brand, with a product range that includes ovens, cooktops, rangehoods, coffee machines and dishwashers—designed to make life in the kitchen a daily pleasure. For people who love to cook, NEFF gives you the tools to create meaningful connections, express your creativity and make memories. Because real life happens in the kitchen.

Learn more about NEFF [here](#).