

FAQs – Stone Benchtops



What are the differences between granite and engineered stone?

Granite is 100% natural. It is composed mainly of Quartz and Feldspar with minor amounts of other minerals. Granite is unique – no two slabs of granite are the same. As granite is a natural product and is porous, we recommend sealing the stone surface annually. Kapiti Benchtops can help with this process or provide advice so you can do it yourself.

Engineered Stone is manmade. It is made from 91 – 95% natural quartz chips and fillers bound together with a resin binder. It is a non-porous product, therefore never requires resealing.

Can I put hot pots and pans on my stone benchtop?

No - stone can be damaged by sudden and rapid surface temperature changes. Do not put hot cookware directly on the stone surface. We always recommend placing hot pots, oven trays and fry pans directly from the oven or hot plate onto a wooden chopping board or heat trivet. We also recommend that electric fry pans and slow cookers are also used on a wooden chopping board.

Can I cut on my stone benchtop surface?

No – we always recommend using a cutting board to prevent damage to the surface.

How do I clean my stone benchtop surface?

Everyday cleaning can be done with a cloth and warm water and then a soft drying cloth. You can also use a “stone safe” spray and wipe type cleaner which can be purchased from the supermarket. **Please ensure the product states that it is suitable for stone.**

How thick can I have my benchtop?

Standard slabs are 20mm and 30mm thick. Not all types of stone are available in both thicknesses. For a thicker benchtop, we can mitre up to 100mm. This is when two pieces of stone are cut on an angle and joined together, giving the appearance of a much thicker edge.

How much overhang can I have on a stone benchtop and what support is required?

Standard kitchen joinery will support a stone benchtop. For overhangs of more than 300mm special support maybe required, such as waterfall end, metal supports or bracketing. Some granites will require a steel support above the dishwasher.

Do I need to have joins around sink and hob?

To avoid extra joins in your benchtop, we require 80mm front, back and either side of cutouts when using engineered stone and 100mm when using granite.

Will you have to template my benchtop?

Yes - to get an accurate fit, one of our team members will visit your home and make a custom template. To do this removal of your benchtop is necessary. Prior to removing your existing benchtop, all plumbing and electrical services will need to be disconnected. We can organise this for you or you can arrange this yourself.

Do I need to empty my kitchen cupboards before template/installation?

Yes – please remove any items from the top shelves, the installers can remove any drawers required. This will ensure easy access to unscrew the benchtop from the cabinets and prevent any dust falling on cupboard items.

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What preparation is necessary before my benchtop is installed?

Please ensure all cabinetry is flat and level.

How long will it take to make my benchtop?

Once your template has been completed, you can expect approximately one week's turnaround from template to installation.

How long are your quotes valid for?

Our quotes are valid for three months.