

Countertops



Natural Stone Countertops

- Granite – Durable, heat-resistant, and available in various colors and patterns.
 - Pros: Scratch- and heat-resistant, unique patterns.
 - Cons: Requires sealing, can be expensive.
- Marble – Luxurious and elegant with natural veining.
 - Pros: Heat-resistant, beautiful appearance.
 - Cons: Prone to staining, requires frequent sealing.
- Quartzite – Looks like marble but is more durable and scratch-resistant.
 - Pros: Harder than granite, heat- and scratch-resistant.
 - Cons: Requires sealing, higher cost.
- Soapstone – A smooth, matte surface with a natural patina over time.
 - Non-porous, heat-resistant, unique look.
 - Cons: Prone to scratches, requires periodic oiling.

Engineered Stone Countertops

- Quartz – Made from natural stone and resin; highly durable and low maintenance.
 - Pros: Stain-resistant, non-porous, available in many colors.
 - Cons: Not as heat-resistant as natural stone.

Solid Surface Countertops

- Corian or Acrylic-Based Solid Surface – Man-made material that mimics stone.
 - Pros: Seamless appearance, easy to clean, non-porous.
 - Cons: Less heat-resistant, can scratch easily.

Laminate Countertops

- Formica or Wilsonart – Budget-friendly option made of particleboard with a decorative plastic layer.
 - Pros: Affordable, easy to clean, available in many patterns.
 - Cons: Less durable, not heat-resistant, can peel over time.

Wood Countertops

- Butcher Block – Warm and natural-looking, often made from maple, oak, or walnut.
 - Pros: Can be sanded and refinished, adds warmth to the space.
 - Cons: Requires regular sealing, prone to scratches and water damage



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