

Stainless-Steel Counters

For a contemporary, professional look, heavy-gauge stainless-steel counters are the way to go for your kitchen. Heat- and stain-resistant, these counters are easy to clean.

You can reduce costs by using a stock counter with integral sink. Installation of a one-piece unit is a bargain compared to separate sinks and counters. Plus, there's no dirt build-up where sink and counter meet. Order stock units from a restaurant supply house.

Stainless has drawbacks, however. Pots and pans clang against the metal unless it's well insulated. You can't cut on steel. Glare from polished steel is annoying if lights beam directly at the countertops. Finally, you'll have to dry and polish stainless if you want to maintain a mirror-like finish.