Stainless Steel Countertops



Stainless Steel Countertops are for the most part used in professional kitchens. However, they offer a clean, fresh look for the home as well. Modern home owners are choosing more commercial appliances and Stainless Steel Countertops can add the finishing touch to match. They remain classy and always look stylish, they coordinate well with many cabinet styles and other types of countertop materials. Professionals have known for years that Stainless Steel Countertops are extremely durable. They can last in superb condition for a long period of time. The neutral tone of the Stainless Steel surface will reflect artificial and natural light and their colours, which can make the kitchen appear brighter and more attractive.





Since stainless steel is non-porous the countertop can be easily cleaned and does not have areas where mould and bacteria can grow. This antibacterial property affords the homeowner the most hygienic surface for food preparation. Stainless steel is also nearly impossible to stain and is resistant to heat. To keep the stainless steel countertop in excellent condition simply clean them with soap and water after each use to remove any particles of food that may remain then rinse them with water and wipe them dry.

Silver Star Metal Fabricating Inc. builds Stainless Steel Countertops to your custom specifications. They are usually built in one piece, and commonly have an integrated sink and backsplash. Edges can be fabricated in bull-nosed, angled, bevelled, or marine no-drip profiles. The metal is cut, formed, and mounted to a 3/4" plywood substrate. This helps to prevent any dents and absorb noise. Joints on Stainless Steel Countertops are professionally welded, ground, and then polished. Although there are many finishes available the most common is a brushed (#4) finish. Most countertops are made from 16 gauge (0.060") stainless steel however 14 gauge (0.075") is available and/or may be required in some circumstances.