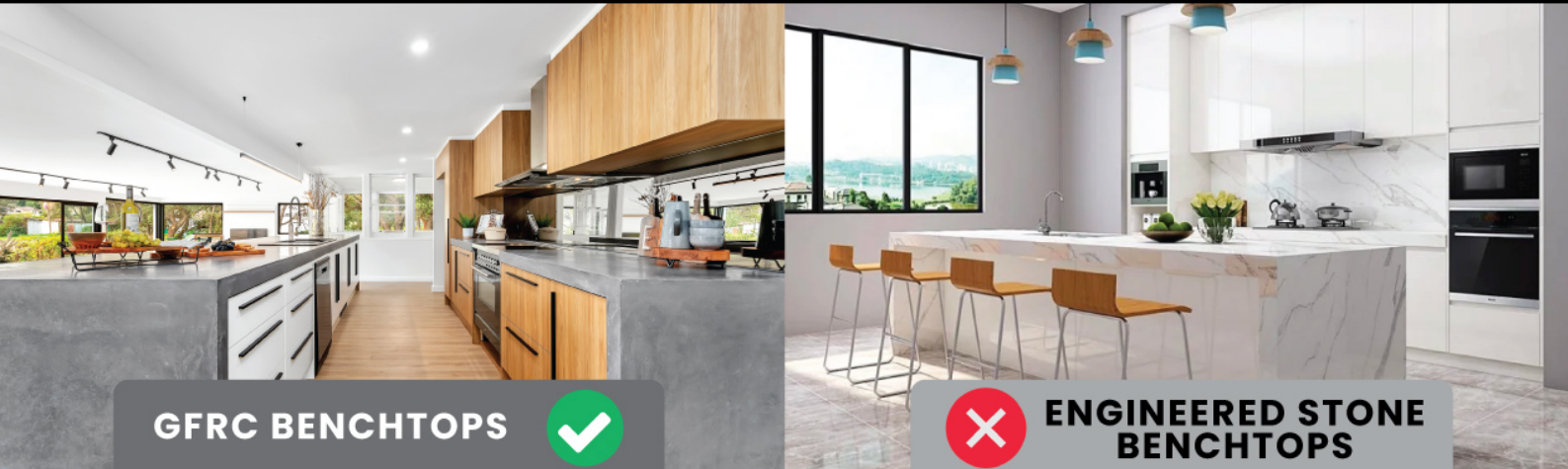


# GFRC VS ENGINEERED STONE BENCHTOPS

Selecting the right material for your kitchen benchtop is a critical decision, influencing not only the aesthetics of your kitchen but also its functionality and longevity. We aim to guide you in making an informed decision. Explore the key differences and similarities to understand which material aligns best with your specific needs and preferences.



## GFRC BENCHTOPS



## ENGINEERED STONE BENCHTOPS

Endless design possibilities, can be moulded in a wide range of shapes and thicknesses without the need for joins, architectural finishes customised to your design and style.

### Design Flexibility

Limited by the pre-fabricated shapes and sizes, consistent but less customisable design.

Silica-free, no risk of silicosis.

### Health Risks

High levels of silica dust, increased risk of silicosis.

Australian-made, less material required, reduced environmental footprint.

### Environmental Impact

Energy-intensive production, potential for harmful dust emissions.

Australian-made mix design locally available.

### Material Origin

Materials sourced globally, often manufactured overseas.

Lighter than traditional concrete, easier for installation and handling.

### Weight

Heavier, which can add complexity to installation.

Advanced low porosity material, less likely to stain or absorb liquids.

### Porosity

Can be porous and may stain if not properly sealed.

## Conclusion:

While both materials have their merits, GFRC offers greater design flexibility, fewer health risks, and a smaller environmental footprint.

Each of these points offers a clear comparison between the two materials. Keep in mind that the specific details might vary based on the particular product or manufacturer. Always consult with a qualified professional or the product manufacturer for the most accurate and up-to-date information.

