Premium Worktops
Our worktops

Premium kitchens deserve premium worktops. Much more than just a space to chop your vegetables and pour your cups of tea, our premium worktops combine cutting edge materials with time-honoured design features, offering you the opportunity to make bold design decisions without sacrificing functionality.

Run your hand along our selection of smooth, durable worktops to find the right texture and style to suit your kitchen vision. From the classic, natural feel of wood or granite to the sleek modern textures of our compound surfaces, we are proud to present a selection of worktops that range from traditional to contemporary.

By partnering with a leading premium worktop supplier, Wickes has ensured that your personal design consultant will be ready to provide you with all the help, advice and answers you need as you take this key step on your journey towards your dream kitchen.

You probably already have an idea about the right colour and material for your worktop; however before you make your final decision, don't forget to consider the following questions, alongside the information in this guide, before your design consultation:

- Is it the right material to suit your home?
- Have you chosen an edge profile to complement your kitchen style?
- Have you found the perfect sink to suit your needs?
- What about an upstand for that elegant finishing touch?
- Will your hob need a splashback to protect from spills and splatters?
- Will you add a window sill for seamless quality?

Your design consultant will be able to offer advice and guidance to help you make your final choices.

Apollo® Magna...............................................................4-5
Apollo® Wood ................................................................6-7
Apollo® Slab Tech..........................................................8-9
Apollo® Quartz.............................................................10-11
Apollo® Granite ..........................................................12-13
DuPont™ Corian®..........................................................14-15
Upstands, Splashbacks & Window Sills .........................16
Edge Detail & Apollo® Urban Sinks .................................17
Apollo® Sinks ................................................................18
Care & Maintenance .......................................................19
Magna

A stunning alternative to laminate worktops, Apollo® Magna offers the look and feel of more expensive worktops while being just as resistant to mould, bacteria and mildew.

19mm, 34mm & 56mm solid surface

- This non-porous material can easily be repaired and restored to its original finish in the event of accidental damage
- Magna comes with unobtrusive joints that allow for a seamless stretch of worktop that will have the appearance of a single slab no matter how large your kitchen
- The versatility of Apollo Magna also allows for a wide range of design options, including seamless sinks, making this a great choice for ambitious kitchen projects

Not all worktops are ideal for every kitchen, so let’s make sure this is the right choice for you with these points to consider:
- As with all worktops, ordinary wear and tear will show up more on dark surfaces than on light surfaces
- Magna is a good material for buffing away tough stains; however don’t forget that stain- and scratch-resistant aren’t the same as stain- and scratch-proof
- Compared to stone products, Magna isn’t as resistant to high temperatures and comes with a less glossy, semi-matt finish

Ice White Available in 19mm, 34mm & 56mm
Nordic Melange Available in 34mm & 56mm
Cream Available in 19mm
Pastel Melange Available in 34mm & 56mm
Grey Shale Available in 19mm
Coffee Melange Available in 34mm & 56mm
Mocha Sparkle+ Available in 34mm & 56mm
Raven+ Available in 19mm
Black Star Melange+ Available in 34mm & 56mm

+Please Note: Requires a higher degree of maintenance and shows marks more easily. This colour will require a disclaimer to be signed prior to order.
*This guarantee does not affect your statutory rights.
Wood

Wood is a timeless choice that looks stunning in both classic and contemporary kitchens and contains natural enzymes that help to kill bacteria, making it ideal for food preparation areas.

60mm solid timber

- Apollo® Wood surfaces also come treated with a revolutionary hard wax oil which manages to be micro-porous, sealing while still allowing the wood to breathe naturally
- This innovative finish makes wood surfaces easy to clean and allows scratches and marks to be neatly polished out

Not all worktops are ideal for every kitchen, so let’s make sure this is the right choice for you with these points to consider:

- Wood naturally changes in shape and size with the weather, which can lead to small spiral fissures developing
- Wood is scratch- and stain-resistant, not scratch- and stain-proof, and will require regular sealing to keep looking fresh
- As it ages, wood can mellow and darken, creating variations in shade and grain
- While joints won’t be seamless or invisible, they will often be pleasantly incorporated into the design

Manufacturer Guarantee*

10 years on Wood

Premium Worktops Wood 7
Slab Tech

Apollo® Slab Tech is a non-porous, food-safe material that is silky smooth and maintains the same colour throughout its substantial 30mm depth.

30mm solid surface

- Slab Tech is naturally resistant to mould, bacteria and mildew
- Slab Tech is simple to work with; it can be cut and machined just like wood
- Any damage is easily repaired so it looks good as new
- Slab Tech is ideal for huge stretches of worktop with unobtrusive joints, as well as for ambitious designs that take advantage of its versatility, including the option of seamless solid surface sink installations

Not all worktops are ideal for every kitchen, so let’s make sure this is the right choice for you with these points to consider:

- While repairs are possible and most permanent stains can be buffed away, don’t forget that stain- and scratch-resistant aren’t the same as stain- and scratch-proof
- Slab Tech has a semi-matt finish compared to the more glossy stone products and isn’t as resistant to high temperatures
- A good rule to remember when choosing a worktop is that dark colours show scratches more than light colours

+ Please Note: Requires a higher degree of maintenance and shows marks more easily. This colour will require a disclaimer to be signed prior to order.
§ Veined product (ask for a photograph to show veining)
* This guarantee does not affect your statutory rights.
Apollo® Quartz is a non-porous, engineered stone that stands out as another excellent choice for a lifelong worktop.

30mm solid quartz worktops

- Quartz is a food-safe material, as it is resistant to mould, bacteria and mildew without the need for a sealant
- With its smooth finish, quartz offers a stunning alternative to granite by providing uniform base colour and veining throughout its solid 30mm thickness, without sacrificing durability
- Quartz will retain its lustrous gloss over the years with minimal upkeep

Not all worktops are ideal for every kitchen, so let’s make sure this is the right choice for you with these points to consider:

- Quartz is reflective, and while it has a uniform base colour, it may have coloured background swirls, the occasional contrasting coloured stone chips or small air holes or pores
- The joints aren’t seamless and come with a V groove
- Recesses and grooves will be duller compared to the regular glossy surface top
- In the unlikely event that you manage to scratch the surface, you won’t be able to polish it out

Veining may vary from sample shown.
§ Veined product (ask for a photograph to show veining)
* This guarantee does not affect your statutory rights.

Premium Worktops Quartz
Granite

By combining hard wearing properties with a timeless style that is never out of fashion, granite makes an excellent choice for a worktop that will last a lifetime.

30mm solid granite worktops

• Due to it being a natural substance, no two pieces of granite will ever look exactly alike, with variation in thickness, colour, grain and vein offering a unique finish that man-made substances can’t match
• Granite is incredibly easy to clean
• Granite is one of the hardest substances on earth – meaning that unless you’re using diamond-tipped utensils you’re unlikely to scratch it

Not all worktops are ideal for every kitchen, so let’s make sure this is the right choice for you with these points to consider:
• The unique feel of granite isn’t for everybody; some people prefer a more uniform appearance. Be aware that granite will contain pit marks and tiny surface cracks. If you do somehow manage to scratch the surface, you won’t be able to polish it out
• Granite is scratch- and stain-resistant, not scratch- and stain-proof, and it will require sealing
• The joints aren’t seamless and come with a V groove... any recesses or grooves will show up duller in appearance than the top surface

Granite is a natural material; colour, graining, pitmarks and veining may vary from sample supplied.

§ Veined product (ask for a photograph to show veining)
* This guarantee does not affect your statutory rights.
Currently the number 1 solid surface worktop in the world, DuPont™'s Corian® is a wildly popular, acrylic and mineral filled non-porous worktop with a unique texture.

37mm solid surface

- Corian® provides inconspicuous and seamless joints that make it the perfect choice for expansive stretches of worktop
- Corian®'s seamless joints also allow for limitlessly creative design opportunities with seamless sinks and coved upstands
- Corian® is naturally resistant to mould, bacteria and mildew
- Corian® is a great material to carry out inconspicuous repairs on

Not all worktops are ideal for every kitchen, so let’s make sure this is the right choice for you with these points to consider:
- Regular wear and tear shows up more on dark colours than light colours
- Stain- and scratch-resistant aren’t the same as stain- and scratch-proof; however most stains on Corian® can be buffed away
- Compared to stone products, Corian® has a less glossy, semi-matt finish and isn’t as resistant to high temperatures

The veining of these colours may vary in intensity and highlight joints. The colours shown on are for reference only. Slight differences between the shades printed here and the actual material may occur. *This guarantee does not affect your statutory rights.
Upstands & Splashbacks

We believe that the ideal worktop should be durable and stylish, but it should also be easy to clean. Behind the hobs, at the back of the sink, where the worktop joins the wall... The problem areas are the same for everyone, which is why we suggest a few simple solutions to help ensure that your worktop remains looking as pristine as the day it was installed.

Upstands are a popular choice, creating a border around the wall at the very place where problems can arise. Upstands can be easily wiped down after cooking, and also give your kitchen that classic finished appearance making them an aesthetically pleasing solution.

Splashbacks perform much the same function as upstands; however they cover a much larger area. While traditionally installed only in the most vulnerable areas – such as behind the hobs – recent innovations in kitchen design have seen splashbacks fitted around the entire worktop, which is a fantastic option for anyone looking to give their dream kitchen the wow factor.

Edge Detail

The edge detail can completely change the appearance of a worktop. The selection of edges below are available for Granite, Quartz, Corian® and Slab Tech worktops. Corian® worktops have several additional edges available; please ask your Wickes design consultant for further details.

Window Sills

A window sill is a classic choice that can be fitted to fill the gap between your worktop and a window. Whether used in combination with upstands and splashbacks, or installed as a stand alone feature, a window sill is a time honoured way to further enhance the look of your kitchen.

Upstands, splashbacks and window sills are available in all the same colours and materials as our diverse range of worktops, so you’ll always find the right product to match the rest of your kitchen. Alternatively, you could try a different colour or material and create an eye-popping contrast.

Please talk to your design consultant for more information on Upstands, Splashbacks and Window Sills.

Urban Sinks

The Apollo® Urban sink is available in the colour of your choice to match or co-ordinate with your Corian® or Apollo® Slab Tech worktop. It has a stainless steel base, which makes it the perfect choice when considering colour coordination and boiling water taps.
Solid Surface Sinks*

The appearance of your worktop can be further enhanced with the addition of a solid surface undermounted sink. Shown below are some of the wide variety of sink types available.

*Do not pour boiling water directly into Solid Surface Sinks and where boiling water taps are fitted; they shouldn’t be allowed to run directly into solid surface sinks

Stainless Steel Sinks

Stainless steel sinks are one of the most popular types of sink available. However when choosing your new kitchen sink, you need to consider if a stainless steel sink is right for you. There are many benefits: stainless steel sinks are available in a great variety of shapes and sizes – including single sinks, double sinks, half sinks, round or undermounted sinks.

Maintenance
Stainless steel sinks are easy to clean and maintain. They can scratch, so be careful when placing items in the sink. Placing a rubber mat at the bottom of the sink would help to prevent scratches. Stainless steel sinks will not chip or crack.

Durable
Stainless steel sinks can look good for years if you maintain the sink well, so you would certainly get your return on investment on a stainless steel sink!

Speak to your design consultant, who will help you select the right sink for your needs.

Care & Maintenance Kits

Caring for your worktop couldn’t be easier: all you need is included in the Apollo® Care & Maintenance Kit. Please read the instructions contained in the kit carefully for full details of how to keep your worktop looking as good as the day it was installed. Always wipe away any spills immediately with water and dry off.

Cleaning Worktops
Wipe the worktops down daily and as needed using water. Once a week wipe down with a damp cloth and the detergent contained in your Care & Maintenance Kit, then dry your worktop using a clean, dry cloth.

Apollo® Slab Tech & Apollo® Magna Worktops
For more stubborn marks and stains on solid surface worktops, use Cream Clean (which is contained in your Care Kit). Follow the instructions in the booklet contained in your Apollo® Care & Maintenance Kit.

Apollo® Wood Worktops
Never use abrasive cleaners on wood worktops: they can scratch and damage the surface and remove the protective sealant.

Apollo® Granite & Apollo® Quartz Worktops
Never use abrasive cleaners on Granite or Quartz worktops: they can scratch and pit the surface of the worktop.

Speak to your design consultant about our Care & Maintenance Kits