

## THE SPLASHBACK SURFACES you need to know about

ONCE PURELY PRACTICAL, THE KITCHEN'S BEST SUPPORTING
ACT IS NOW A STYLE STATEMENT IN ITS OWN RIGHT
STORY VANESSA KEYS

JUST LIKE OUR kitchen benchtops, we demand a lot from our splashbacks: they must be hard-wearing, hygienic, easy to clean and resilient to heat. Pair that with the requisite wow-factor and the humble splashback suddenly has a lot to answer for. It's all about finding the sweet spot that straddles both practicality and style, says Vanessa Thompson, strategic designer for Beaumont Tiles. "You want something that adds to your space's overall design concept – but also protects the walls.' Here's our comprehensive guide to finding your perfect splashback, in a material that suits your lifestyle and the look you love. >

Smartstone in Concreto Naturale delivers durability - and a touch of rough-luxe.



"If you have a small area, use the same benchtop material on the splashback – this will open up the space and make it feel bigger" ~ Catherine Valente, Laminex

## STAINLESS STEEL

PROS: It's hygienic, very easy to maintain and any scratches will simply add to its character.

CONS: Stainless steel is reflective and prone to fingerprints, so go for a brushed or textured finish to disguise smears.

TRENDING NOW: For a more industrial look, choose a metal tile in brushed stainless steel or try a glimmering hammered copper for show-stopping style.

IN THE KNOW "Matching benchtops to splashbacks using complementary colours has been big this year," says Linda Hannah, brand manager at Caesarstone. Shiny silver and glossy white are a perfect pair.



## DOS & DON'TS

BEFORE SELECTING YOUR SPLASHBACK, CONSIDER THESE FIVE EXPERT TIPS

DO choose your cooktop
first. If you opt for a gas
stove, you need a heatresistant surface, says Kate
Deakin-Bell, marketing
manager at Cosentino. She
recommends a composite
stone over acrylic, which can
react badly to heat. "If you've
got an induction cooktop,
your priority is something
with stain- and scratchresistant properties," she says.

DO consider placement. The most obvious location for your splashback is above the cooker and the sink, but these aren't the only places where heat and moisture lurk. Steam from a kettle or oil from a pan can travel, so think carefully

about all exposed wall space.

DO think about joins.

"If you're using different materials for your splashback and benchtop, you'll need to think about transition points," says Craig Smith, director at Corian. Also make sure that your tiler is using a suitable epoxy grout or a silicone

sealant for best results.

DON'T disregard how much you use the space.

"Enthusiastic cooks should avoid porous stone such as marble, which can scratch and stain easily," says Mikayla Rose, principal designer at Heartly. "And small tiles have grout, which needs regular cleaning."

DON'T choose materials in store. Depending on where your splashbacks are located – tucked away in the back or directly under task lighting – they will most likely look different to the shop displays, so ask for take-home samples.







IN THE KNOW "Marble mosaics in all shapes and sizes are huge right now," says Vanessa. "New technology means that complex configurations are easier to install and people are embracing this."





PROS: Made from a mix of acrylic and minerals, Corian is non-porous and hard-wearing. "And because you seamlessly cover the junction where the Corian benchtop meets the splashback, no mouldy silicone or grout will fall out over time," says Corian's Craig.

CONS: It can't have direct contact with hot pots or pans, unlike stone.

TRENDING NOW: Softly speckled surfaces, spanning the colour spectrum from ivory to onyx.

"A splashback not only needs to complement the style of your kitchen, it should also be functional and meet the mandatory Australian fire safety standards" ~ Linda Hannah, Caesarstone



PROS: Metaline from Laminex is an aluminium-based material that resembles glass, but can easily bend for seamless corners and edges.

CONS: This product is not for DIY-ers and needs to be installed by an authorised Laminex tradesperson to ensure building code compliance.

TRENDING NOW: Metallic finishes in a scheme of classic black and white.









Excava' engineered stone, \$1100/sqm, Caesarstone, caesarstone.com.au.



'Moda' glass tile in Bianco, \$179/sqm, Perini Tiles, perini.com.au.



Quantum Quartz 'Everest' engineered stone, from \$285/sqm, WK Stone, wk.com.au.



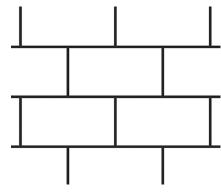
'Cherie' tile in Black, from \$299/sqm, Beaumont Tiles, beaumont-tiles.com.au.



Kaboodle Kitchen gloss laminate in Calcutta, \$305/sqm, Bunnings, bunnings.com.au.



Quantum Quartz 'Marquina Quartz' engineered stone, from \$700/sqm, WK Stone, wk.com.au.



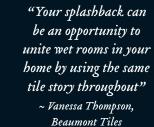
Kaboodle Kitchen gloss laminate in Subway Tile, \$285/sqm, Bunnings, bunnings.com.au.



'Lava Rock' solid surface, \$650/lineal metre, Corian, casf.com.au.



'Honey' stainless-steel tiles in Copper Mill, \$905/sqm, Alloy, alloydesign.com.au.



Beaumont Tiles



'Herringbone Calacutta' tile, \$32.95 (20cm x 40cm), Beaumont Tiles, beaumont-tiles.com.au.