



Cantilevered end maximises useable kitchen space



Peninsular worktop with ultra solid 160mm edges



Butcher's block worktop in stainless steel provides focal point

Room Type: Residential Kitchen

GEC Anderson were commissioned to manufacture a brushed satin stainless steel gallery worktop for this stunning Hampshire kitchen.

The stainless steel 'butchers block' worktop was made to measure and is nearly three metres in length. GEC Anderson edge (7) was specified with a depth of 160mm to give the ultra solid look for the peninsular surface that acts as a breakfast bar as well as a general worktop in the centre of the kitchen.

A striking feature of the worktop, apart from its size and depth is its rather extreme cantilever.

The customer was delighted "The kitchen is finished. The stainless steel worktop is the crowning glory, a piece of beauty!"

The worktop was made from GEC Anderson's EN 1.4301 grade brushed satin stainless steel.

Founded in England in 1962, GEC Anderson has pioneered the development of made-to-measure stainless steel products. Today, the company's range also includes standard and modular stainless steel options. Products include sinks, worktops, cabinets, shelving, splashbacks, doors and sanitaryware for use in domestic, commercial and specialist environments. All products are manufactured to ISO 9001 and backed by a comprehensive support service from planning and product specification to installation and maintenance.