

case study

# hospitality/food service

DuPont™  
**CORIAN®**  
Bas-Relief

DuPont™  
**CORIAN®**  
SOLID SURFACES



## Haru Sushi Bar

280 Park Avenue, New York

CMA Architecture and Design  
Chris Smith, Project Director

### ISSUES

- ◆ Creating a restaurant with standout interest and appeal within the crowded and competitive New York restaurant scene
- ◆ Needed durable materials that could withstand abuse and activity while maintaining a fresh, fashionable look
- ◆ Finding flexible materials that allowed original, visionary designs

### CHALLENGES

- ◆ Finding soft-, organic-looking surfaces that were warm and inviting—not industrial looking
- ◆ Adding interest to a dull area that was to become the focal point of the environment
- ◆ Finding materials that offered a range of colors, textures and custom design capabilities

### SOLUTIONS

- ◆ Corian® Bas-Relief in a textured “rapids” pattern featured ripples and waves that could be lit to achieve a shadowy effect
- ◆ Corian® reception desk was backlit to create a warm and inviting entrance
- ◆ Using Corian® materials in a variety of applications helped to establish Haru as a stylish and distinctive dining experience

### BENEFITS

- ◆ Corian® proprietary technology in thermoforming and backlighting allows designers to transform materials into signature surfaces
- ◆ Corian® and Corian® Bas-Relief use advanced DuPont technology to assure excellent renewability and reliability
- ◆ Corian® Bas-Relief is available in a range of stock and custom textures and colors

### PROJECT COLOR



Corian®  
Butter Cream



The miracles of science™

DuPont™  
**CORIAN®**  
Bas-Relief

DuPont™  
**CORIAN®**  
SOLID SURFACES

**DUPONT**  
The miracles of science®

## The beauty of Corian® in food service.

From sleek, stylish restaurants to busy corporate cafeterias, there's always a place for DuPont™ Corian® in food service. These durable and easy-to-clean solid surfaces create signature styles with lasting good looks.

### Discover the many great food service applications for Corian®:

- ◆ Service counters—transaction and condiment
- ◆ Bar areas and tabletops
- ◆ Signage—interior and exterior
- ◆ Hot and cold buffets, cooking stations, salad bars
- ◆ Restroom vanities and partitions
- ◆ Molding, chair rails, wainscoting
- ◆ Lighting fixtures
- ◆ Waste containers
- ◆ Wall treatments

## Corian® is...

### EASY TO CLEAN

No grout or seam gaps to trap soil

### STAIN-RESISTANT

Stains can't permeate and are easily removed

### HEAT-RESISTANT

Meets industry standards

### HYGIENIC

Nonporous, so it can't support the growth of mold, mildew or bacteria

### DURABLE

Tough and long-lasting so it stands up to heavy use

### AIR QUALITY FRIENDLY

Maintains good indoor air quality—no off-gassing, no VOCs

### RENEWABLE

Marks and scratches can be easily removed to restore it to its original condition

### CODE COMPLIANT

NSF/ANSI 51 food contact certified and Class 1 fire rated

### WARM AND INVITING TO THE TOUCH

The practical surface material that creates a unique, beautiful statement

### STYLISH

Over 100 colors—more than any other solid surface—plus custom color options

the perfect surface  
for food service.

## Corian® Bas-Relief

### A STANDOUT DESIGN SOLUTION.

Now, DuPont™ Corian® is bringing you even more ways to create unique and distinctive spaces. Corian® Bas-Relief, an exclusive DuPont offering, uses the latest technology to incorporate textures and patterns into Corian® solid surfaces. These eye-catching surfaces are perfect for making an exciting statement on vertical applications.

- ◆ Available in a range of soft and vibrant colors
- ◆ Choose from a variety of stock patterns or create a custom pattern for a signature look
- ◆ Create added distinction with thermoforming



Corian® 1-800-4CORIAN (1-800-426-7426) [corian.com](http://corian.com)

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