

case study

## food service

DuPont™  
**CORIAN®**  
 SOLID SURFACES



### Varona's Restaurant at Pensacola Regional Airport

Pensacola, Florida

Luann Hecht, Senior Interior Designer,  
 Bullock Tice Associates

#### ISSUES

- ◆ Designing a stylish, new deli restaurant and bar for a busy Florida airport.
- ◆ Recreating an urban, contemporary atmosphere different from the owner's other existing restaurant.
- ◆ Choosing durable materials that could stand up to the daily wear and tear of a fast-paced, high-traffic environment.

#### CHALLENGES

- ◆ Selecting surface materials that offered the color selection necessary to create a signature restaurant environment.
- ◆ Overcoming the client's preference for using granite for the bar and countertops.
- ◆ Choosing materials that could stand up to spills, stains, hot plates, food service code requirements and the chips and scratches caused by constant use.

#### SOLUTIONS

- ◆ Smooth, beautiful Corian® surfaces added an element of style and simplicity to a multifaceted restaurant environment.
- ◆ DuPont™ Corian® is a name that the designers and the client both knew and trusted—making the decision to use it throughout the new restaurant a simpler choice.
- ◆ Corian® surfaces are nonporous and meet NSF/ANSI 51 food service Certification—both priorities to the client.

#### BENEFITS

- ◆ With more than 110 colors and an attractive, seamless appearance, Corian® offers endless design options.
- ◆ Durable Corian® resists heat, spills, stains, scratches, chips and cracks. It's easy to clean and maintain—ideal for daily use in a high-traffic restaurant.
- ◆ Corian® is nonporous, NSF/ANSI 51 food contact Certified and Class 1(A) fire rated—making it extremely functional and ideal for many food service applications.

#### PROJECT COLOR:



Corian®  
 Shale



The miracles of science™

DuPont™  
**CORIAN®**  
 SOLID SURFACES



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®:

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

## Corian® is...

### STYLISH

Over 110 colors—more than any other solid surface—plus custom color options

### 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

### NONPOROUS

Does not support the growth of mold, mildew or bacteria

### DURABLE

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

### RENEWABLE

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

### AIR QUALITY FRIENDLY

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

### CODE COMPLIANT

NSF/ANSI 51 food contact Certified and Class 1(A) fire rated

### VERSATILE

Creates a wide range of unique and distinctive spaces to differentiate your store

### WARM AND INVITING TO THE TOUCH

The practical surface material that creates a unique, beautiful statement

...the perfect surface  
 for food service.

1-800-436-6072 [corian.com](http://corian.com)

Copyright © 2004 E.I. du Pont de Nemours and Company.  
 All rights reserved. Corian® is a DuPont registered trademark for its solid surfaces. Only DuPont makes Corian®.  
 (11/04) Printed in U.S.A. on recycled paper.

C950-K05939 D12234056