case study

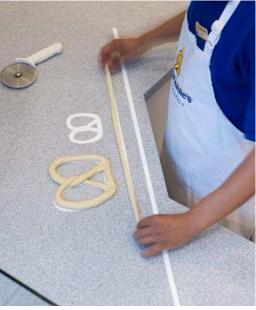
food service



corian.









Auntie Anne's Pretzels

Architect/Designer: Auntie Anne's Construction, Gap, PA

Fabricator: Keystone Casework, Bellwood, PA (814)742-9109

ISSUES

- Designing a comfortable, pleasant experience for customers while meeting the company's food service preparation needs
- Specifying a durable, high-performing product that stands up to the daily wear and tear of a busy food service environment
- Choosing a material that is readily available worldwide

CHALLENGES

- Selecting a surfacing material that can be fabricated to incorporate a variety of distinct applications, including measuring stick and pretzel-shaped inlays that function as a template
- Identifying a cost-effective surface that is easy to keep clean, is scratch-resistant and is easily buffed, polished and renewed
- Finding a surface that meets commercial food service and fire safety code requirements

SOLUTIONS

- DuPont™ Corian® is versatile, meeting unlimited design requirements—from custom inlays and edge treatments, to attractive countertops helping to create a signature look
- Corian® offers heat-, stain-, scratch-, and chipresistance necessary to keep high-traffic areas clean and looking new
- Corian® is distributed around the world, allowing architects and designers to achieve a consistent, uniform look at all international locations

BENEFITS

- The design flexibility of Corian® helps create a practical, yet sophisticated atmosphere.
 Corian® can be routed, carved, sandblasted or laser etched to fulfill any size or shape requirement
- Corian®, a solid, nonporous surface, can be maintained with minimum care to retain the original appearance
- Corian® is NSF/ANSI 51 Certified for food contact and is Class I (A) fire-rated

PROJECT COLORS





Corian® Dusk

Corian® Glacier White





corian.



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 140 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 when kept clean

DURABLE

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

CAN BE RENEWED

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 Certified for food contact and Class I (A) fire rated

VERSATII F

Can be used in a wide range of unique and distinctive applications

WARM AND INVITING TO THE TOUCH

The practical surface material that creates a unique, beautiful statement

CONTRIBUTES TO SUSTAINABLE DESIGN

DuPont™ Corian® and its adhesives are certified by the GREENGUARD Environmental Institue. They meet the GREENGUARD Indoor Air Quality Certified® and the GREENGUARD For Children & Schools™ product certification programs for low-emitting interior building materials, furnishings, and finish systems used in educational (daycare and K-12) environments

...the perfect surface for food service.

1-800-436-6072 surfaces.dupont.com

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