

FOOD SERVICE



THE RIGHT CHOICE FOR FOOD SERVICE DESIGN







Wherever food is consumed, hygiene must be optimal, not optional. Corian® Solid Surface is nonporous, durable, easy-to-clean and NSF/ANSI Standard 51 Certified for food contact, making it ideal for use where food is prepared and served. It is also tough, withstanding the daily knocks and spills common in food service environments.

The most popular food service design applications for this amazingly adaptable material include:

- Table Tops
- Serving Counters/Beverage Stations
- Bar Tops
- Reception Counters
- Food Preparation Areas
- Wall and Counter Cladding
- Waste Receptacles
- Vanity Tops
- Toilet Partition Systems

With many color aesthetics to choose from, you can create a consistent, warm and inviting ambience and a positive brand experience at one or many locations. Will not support the growth of mold and mildew when properly cleaned. Stain resistant (stains cannot permeate the surface and minor surface discoloration can be easily removed). GREENGUARD Certified® as low VOC-emitting material.



-  NONPOROUS
-  EASY TO CLEAN
-  DURABLE
-  STAIN RESISTANT
-  VERSATILITY IN DESIGN
-  SEAMLESS

