

case study

# hospitality/food service

DuPont™  
**CORIAN®**  
SOLID SURFACES



## McDonald's® Restaurant Times Square, New York City

Charles Morris Mount, Project Director

### ISSUES

- ◆ Creating a one-of-a-kind theatrical dining experience inside a McDonald's® restaurant
- ◆ Designing a fun, functional atmosphere with extensive visual appeal and special effect capabilities
- ◆ Needed durable materials that could withstand the constant activity of a 20,000+ square foot, four-story eatery

### CHALLENGES

- ◆ Finding surfaces that would work well in a variety of unique applications
- ◆ Finding materials that offered flexibility, specific color palettes and fiber-optic compatibility
- ◆ Choosing materials that work well with brick and steel in creating a "backstage" industrial ambiance

### SOLUTIONS

- ◆ Corian® versatility encouraged use in everything from tables and service counters to bathroom partitions and vanities for a beautiful, cohesive design
- ◆ The deep blues and browns of Corian® updated the traditional red, yellow and white typically found at McDonald's®, while giving warmth to the industrial, backstage appearance
- ◆ Incorporating fiber optics into communal tables and bar-style seating surfaces made of Corian® enhanced the restaurant's visual appeal

### BENEFITS

- ◆ A new application of Corian® using fiber optics creates interesting visual effects and signature surfaces
- ◆ The technology behind Corian® assures excellent durability, renewability and reliability for multiple uses
- ◆ Colors of Corian® range from soft and neutral to bright and bold, for endless design options

### PROJECT COLORS



Corian®  
Mediterranean

Corian®  
Cocoa Brown

Corian®  
Night Sky

Corian®  
Platinum



The miracles of science™

DuPont™  
**CORIAN®**  
 SOLID SURFACES

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## 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
- Wall treatments
- Hot and cold buffets, cooking stations, salad bars
- Restroom vanities and partitions
- Molding, chair rails, wainscoting
- Signage—interior and exterior
- Lighting fixtures
- Waste containers

## 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

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

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