



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™

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

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(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