

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

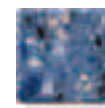
SOLUTIONS

- ◆ 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

DUPONT
 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®:

- 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

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