**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:**

*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®:

- 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

**NONPOROUS**
Does not 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.