

LIGHT INDUSTRIAL CASE STUDY

RESTAURANT BAR TABLES



1 SITUATION

Restaurant surfaces take a lot of abuse from cleaning agents and hot items, both of which can significantly damage a surface. Replacement costs can be high and new items may be susceptible to similar deterioration.

The bar tables at a local restaurant were originally topped with a wood laminate which was damaged and began peeling over time. The tables were a health concern for customers as routine cleaning was difficult. They were also a visible embarrassment to the restaurant owner.

The restaurant owner wanted to avoid the expense of purchasing new equipment and needed a protective coating that was durable, attractive, heat and chemical resistant, and would not chip or peel.

2 PROCEDURE

Testing was conducted with various textures to ensure cleaning ease. Application specifications were agreed upon. Several tables were brought to the local LINE-X® shop, still assembled, where the imperfections were filled and the wood laminate surface was hand sanded. At the request of the restaurant owner the tables were sprayed to complement the color of the existing chairs, in grey with black flecks. Grey LINE-X XS-100 was applied smooth at approximately 50 mils. LINE-X® XTRA was applied next to protect the color, which can be damaged from ultraviolet rays even in a dark bar. Minimal XS-100 black texture was then applied over the grey XTRA to provide the contrasting color.

3 SOLUTION

LINE-X XS-100 with LINE-X XTRA was used to provide a high performance, attractive surface coating. The application was completed in four hours on a Sunday while the business was closed allowing the tables to be back in service the next day with no change in regular operation.

4 RESULTS

The LINE-X application provided a permanent, durable, heat and chemical tolerant surface for the bar tables that complemented the current décor. The new LINE-X surface had minimal texture allowing the tables to be cleaned easily. The application was completed in four hours on a Sunday preventing downtime for the restaurant owner.

