

Introducing Worktop

A Problem-Solving Innovation for Any Hospitality Application

Developed to address the functional demands and aesthetic priorities of professional hospitality environments, Worktop brings Chilewich's innovative textiles to a broad range of applications, including meeting rooms, banquets, beverage stations, in-room dining, tray liners, and corporate kitchenettes.



“Having the Chilewich Worktops in our kitchen really elevates everything—the design, the beauty, and the functionality.”

Daniel Humm, Chef and Owner, Eleven Madison Park

Worktop protects essential surfaces with elegant, durable, and fully customizable woven coverings that feature a waterproof, non-slip backing of foam.

A Michelin-starred restaurant estimated that it spent \$33,600* per year on tape-and-tablecloth for the pass before converting to Worktop.

By replacing costly linen coverings with Worktop, venues of all sizes can obtain countless benefits:

- **Save time and money**
Avoid labor-intensive preparation, regular laundering, and frequent replacement of makeshift linen coverings.
- **Streamline setup and maintenance**
Prepare and break down stations in moments. Worktops can wipe clean and can also be scrubbed or soaked.
- **Improve aesthetics**
Choose from a broad range of original Chilewich weaves and distinctive colors.
- **Reduce waste**
Conserve energy expenditure and water usage associated with linen coverings.
- **Add a layer of protection**
Enhance stability and prevent damage to stone and wood surfaces with a woven textile surface backed by a non-slip backing of foam.

* Reported estimate represents annual expenditure on tablecloths, tape, and laundering for covering seven pass stations, each measuring 7 feet x 3 feet (2.1 x 0.9 meters).

Each Worktop is made to order.

Choose a size, weave, and color that fits your needs.



Dimensions

For delivery within the contiguous United States:
Worktops can be made in dimensions of up to 6 feet (1.83 meters) × 50 feet (15.24 meters).

For delivery outside of the contiguous United States:
Worktops can be made in dimensions of up to 6 feet (1.83 meters) × 30 feet (9.14 meters).

Worktops are subject to a 1/2" (+/-)/1.3cm (+/-) size tolerance in either direction.

Worktops wider or longer than 6 feet (1.83 meters) are recommended to be made in multiple pieces for ease of cleaning and storage.

Circles and ovals smaller than 36" / 91cm will be bound in nylon tape around the perimeter.

Contact Chilewich Hospitality Customer Service for order quotes that contain multiple pieces that are less than 34" / 86.36cm wide.

Special Shapes

Worktops can be made in any shape. Those that are not a standard rectangle, square, or circle require a template or technical drawing as well as a waiver on file. Cut-outs can be made for sinks, garbage cans, and hotel pan storage.

Backing

The woven textile of choice will be bonded to a water-proof, non-stick, non-slip backing of 0.11" / 2.8mm foam.

Heat Lamps

Before ordering Worktop, check the surface temperatures using a laser thermometer. It is recommended that the exposure temperature does not exceed 200°F / 93°C.

Plates from a warmer or oven could exceed this heat tolerance and cause the fabric to melt. When using with ovenware, trivets are recommended.

Storage

Roll up Worktop with the woven side facing outward and then secure each end with plastic wrap.

Cleaning

Wipe face of Worktop with a damp cloth, using mild detergent or sanitizer. If heavily soiled, rinse with water and allow to dry. Scrub spots and stains with soft-bristle brush after treating with spot cleaner or bleach-based cleanser.

Worktop may also be soaked in a 1:10 bleach solution. Oil-based staining or soiling may require the use of a degreasing cleaner to remove oil residue. When cleaning surface on which Worktop sits, allow surface to dry completely before replacing it.

What not to do?

Avoid placing objects made of rubber on Worktop, as this may cause discoloration.

Do not expose to temperatures exceeding 200°F / 93°C.
Do not machine wash or iron.

Do not cut on the surface.

For more information contact hospitality@chilewich.com or call 706-422-8160.