

# The Chilewich Worktop

Developed to address the functional demands and aesthetic priorities of professional hospitality environments.



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

—Daniel Humm, Chef and Co-Owner, Eleven Madison Park and The NoMad

Worktop protects essential surfaces with elegant, durable and customizable woven coverings that feature a non-slip and water-resistant foam backing. It can be applied in various spaces, including professional kitchens, beverage stations, in-room dining, tray liners, meeting rooms, banquets and corporate kitchenettes.

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

Venues of all sizes benefit by replacing costly linen coverings with Worktop:

- **Save time and money.** Avoid labor-intensive preparation, regular laundering and frequent replacement of make-shift linen coverings.
- **Streamline setup and maintenance.** Prepare and break down stations in moments. Worktops can be wiped clean, 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.** Non-slip foam backing helps guard delicate surfaces from damage.

TABLE MATS | COASTERS | TRAY LINERS | CUSTOM COVERINGS | WORKTOP

Chilewich, 39 West 19th Street, New York, NY 10011  
Tel +1 212 679 9204 Fax +1 212 679 9205 [chilewichhospitality.com](http://chilewichhospitality.com)  
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chilewich®

# Each Worktop is made to order—choose a size, weave and color that fits your needs.



## 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-resistant, non-stick, non-slip backing of 0.11" / 2.8mm foam.

## BINDING

The binding tape used is made from a synthetic multi filament woven material that does not encourage mold or mildew.

## HEAT LAMPS

Before ordering Worktop, check the temperature of the intended surface using a laser thermometer. Note that stainless steel and darker colors absorb more heat. 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 oven ware, trivets are recommended.

## CLEANING

To clean, use a mild detergent or sanitizer and wipe with a damp cloth. If Worktop is heavily soiled, treat with spot-cleaner or bleach-based cleanser and scrub stains with soft-bristle brush. Rinse with water and allow to dry.

Worktop may also be soaked in a 1:10 bleach solution. A degreaser may be used to remove oil residue. When cleaning the surface under the Worktop, allow that surface to dry completely before placing the Worktop upon it.

## STORAGE

To store, roll up Worktop with woven side facing outwards. Tie loosely or secure each end with plastic wrap.

## MAINTENANCE/CARE

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

Avoid placing objects made of rubber on Worktop, as this may cause discoloration. Do not machine wash or iron and avoid use of PineSol, citrus-scented, alcohol-based and acetone cleansers. Do not expose to temperatures exceeding 200°F / 93°C. Do not cut directly upon Worktop surface.

## 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.

Minimum 1.5" for cut-outs.

Circles and Ovals less than 13" / 33cm 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.

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