Restaurants | Commercial Kitchens

A menu of solutions to make installations last

Restaurants and commercial kitchens need durable installations that can endure harsh environments, constant use and frequent cleaning. CUSTOM® solutions fit the bill when it comes to meeting the demands of the food service industry.

CEG-IG™ 100% Solids Industrial-Grade Epoxy Grout is specifically formulated for harsh environments such as commercial kitchens and food-processing facilities. CEG-IG™ offers high chemical, temperature and stain resistance to withstand constant cleaning cycles.

Common Concerns

- Very harsh environment
- Fatty and acidic food buildup
- Damaging cleaning products and scalding water
- Heavy foot traffic and loads from carts, deliveries and equipment
- Fines or closures due to cracked tile or grout disintegration

Installation Solutions

| Self-Leveling  | LevelQuik® RS |
| Waterprooﬁng Membrane | RedGard® Liquid |
| Crack Isolation Membrane | RedGard® Liquid, Crack Buster® Pro |
| Mortar | EBM-Lite™, MegaLite® |
| Grout | CEG-IG™ |
| Movement Joint Treatment | Commercial 100% Silicone Sealant |
| Maintenance | Aqua Mix® Sealers & Cleaners |

Reference Projects

- Red Robin Restaurants
- Chipotle Restaurants
- Smashburger Restaurants
- Cosi Restaurants
- California Pizza Kitchen
- Dunkin Donuts
- Burger King
- McDonald’s
- Firehouse Subs
- Bonefish Grill
- Buffalo Wild Wings
- Grub Burger Bar
- Dick’s Last Resort, San Diego, CA
- Blanco Tacos + Tequila, Tucson, AZ
- Delmonico’s Steakhouse, Orlando, FL
- Dodger Stadium Eateries, Los Angeles, CA
- Fort Benning Dining Facilities, Columbus, GA
- Porto’s Bakery, Buena Park, CA
- The Ranch, Anaheim, CA
- T-Bones Chophouse, Las Vegas, NV
- Lola, Seattle, WA
- The Winery, Newport Beach, CA
- Light Nightclub, Las Vegas, NV
- Savor Gastropub, Dallas, TX