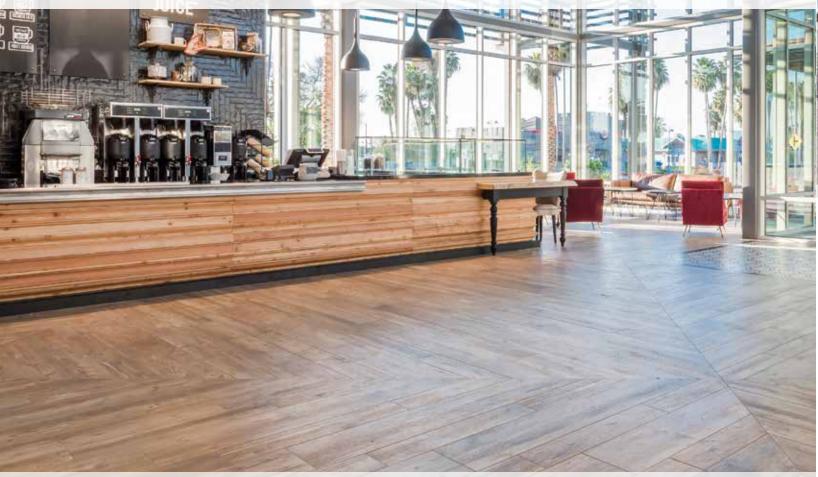
Restaurants | Commercial Kitchens

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 Underlayment

Waterproofing RedGard® Liquid Membrane

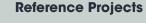
Crack Isolation RedGard® Liquid ,
Membrane Crack Buster® Pro

Mortar **EBM-Lite™, MegaLite®**

Grout **CEG-IG**™

Movement Commercial 100%
Joint Treatment Silicone Sealant

Maintenance Aqua Mix® Sealers & Cleaners



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

