Restaurant Table Top Types by Thomasgalvin

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There are many different restaurant table top types when it comes to commercial furniture. There are resin table tops, Laminate table tops, Granite table tops wood veneer table tops, and solid wood table tops. Weâ€™ll go through and discuss the pros and cons of each type of restaurant table top.

First is the resin table top. These table tops can really make a statement in the atmosphere of you restaurant. They come in many different patterns and the most popular are the wood grain ones. They are durable and very easy to clean, but you must be careful not to use plates that will scratch the surface. It is more difficult to repair chips and scratches on a resin table top than on a solid wood table top.

Laminate table tops are very popular in fast food restaurants. Some people do not like the laminate look but you can use very durable laminates such as Formica or Wilsonart. Laminate table tops come in a variety of custom patterns and colors and you can likely find exactly what you need. There are many interesting designs that come on laminate table tops that would be difficult to reproduce on other materials.

Wood veneer table tops are a more cost effective alternative to solid wood table tops. They are composed of layers of wood and artificial material. They look very nice but require regular maintenance like a solid wood table. They can also be damaged like any wood table so the restaurant must make sure to take good care of the table top by using coasters for cold drinks and by not placing extremely hot plates directly on the surface.

Solid wood table tops look great and are very sturdy. They require some maintenance but scratches and chips can be easily fixed with any widely available wood furniture repair products. Solid wood table tops can be used in a variety of environments from small restaurants to high end restaurants and they always look very attractive. A well made solid wood table top will last you a very long time.

Granite table tops are one of the most elegant solutions for a restaurants dining area. They look amazing and are very popular in sushi restaurants, hotels, and high end restaurants. There are many different colors and patterns but the best deals will be found on popular and readily stocked choices. These popular choices are black galaxy, ubatuba, tropic brown, ruby red, giallo gold, bristol cream, and cappuccino. Granite table tops for restaurants are usually one inch to one and a half inches thick and come in square, rectangular, and round shapes. Be careful when selecting a base for a granite table top because they are very heavy and a typical granite table top weighs at least 50lbs. The recommendation here is to purchase a round table base that is at least half the weight of the table top. This will prevent the heavy table top from tipping over.

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Thomasgalvin - About Author:
For more information regarding a Laminate table tops and a Granite table tops visit our site a http://www.americanhospitalityfurniture.com/

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