

richlite
Culinary Surfaces



SURFACES FOR BOTH FRONT + BACK OF HOUSE

SURFACES CRAFTED FOR CULINARY SPACES

In the vibrant atmosphere of restaurants and culinary spaces, surfaces do more than serve—they enhance the experience. Richlite culinary surfaces, unlike cold, impersonal materials, infuse warmth, character, and a natural touch into countertops, tables, workstations, seating, and other applications. Durable yet inviting, Richlite helps create environments that feel as good as they function.

FEATURES & BENEFITS

- Natural look and feel
- Excellent cantilever and span capabilities
- Best matte black available
- Available 1/4" – 3" thicknesses
- Sheets available up to 60" x 144"
- Heat resistant up to 350°F
- Can support any edge details
- Through color
- Custom layering capabilities (Cascade™)
- Made from FSC® Certified recycled paper
- Ability to refinish countertops



APPLICATIONS

- Countertops
- Bartops
- Decorative Paneling
- Reception Areas
- Tables
- Furniture/Seating
- Banquettes
- Cash Wrap
- Cabinet Doors

**WHERE DESIGN
MEETS DURABILITY
IN EVERY SPACE.**



FOOD PREP SURFACES

As a testament to its durability, Richlite is perfect for commercial food prep surfaces and can be seen in many restaurants throughout the world. With NSF® 51 certification, high heat dishwasher compatibility, and low knife wear performance, the material has proven itself for four decades in this application.

HOW RICHLITE® BEATS PLASTIC

Richlite is an incredibly durable and versatile paper composite material sustainably made in the USA. Chefs adopted Richlite as a cutting surface of choice because it finally gave them a better alternative to the stained, gouged plastic boards you find in most restaurants. Cleaner, longerlasting, and more sustainable, Richlite is the easy choice.

THE RICHLITE® DIFFERENCE

RICHLITE®

- ✓ Microplastic Free
- ✓ Made with 100% Renewable Fibers
- ✓ Ecobind™ Resin Technology
- ✓ 5x longer useful life
- ✓ Can be refinished for extended use

WHITE POLY

- ✗ 100% thermoplastic
- ✗ Same family as plastic bags & bottles
- ✗ Breaks down into microplastics
- ✗ Need constant replacement
- ✗ Cuts and gouges that incubate bacteria

APPLICATIONS

- Prep Stations
- Cutting Boards
- Pizza Peels
- Bread Boards
- Serving Boards
- Sink Stations
- Carving Stations
- Pastry Tables



MADE IN AMERICA SINCE 1943

richlite.com | info@richlite.com



#MakeitwithPaper



rich|lite[®]
Culinary Surfaces