



TableTopics' Tables With the Acralyte Finish are a win for Restaurants!

As restaurants are slowly opening back up, strict guidelines are being enforced. The guidelines start with limiting number of guests, but also include disinfecting tables after every guest. Restaurants nationwide that already have tables manufactured by Table Topics are already a step ahead.

TableTopics applies it's proprietary finish, Acralyte X, to all of the tables it manufactures. This exclusive finish is the most chemical resistant finish in the industry and allows for stronger, even hospital grade chemicals to be used when cleaning. Alcohol, Ammonia, Lysol, Bleach and Virox (not an exhaustive list) are also acceptable cleaners.

The other advantage of Acralyte X is that it is manufactured with antimicrobial active ingredients.

The antimicrobial protection in Acralyte X works to minimize damaging growth of bacteria, mold & mildew on the surface of products, ensuring they remain cleaner and fresher between cleanings. The antimicrobial agent is added to the Acralyte X finish at the time of manufacturing and will not wear or wipe off.

While the antimicrobial product protection does NOT kill or control viruses or other disease pathogens, having antimicrobial manufactured into the Acralyte X finish will help keep the surface of your tables cleaner between uses if virus killing cleaners are used on tables manufactured by TableTopics.