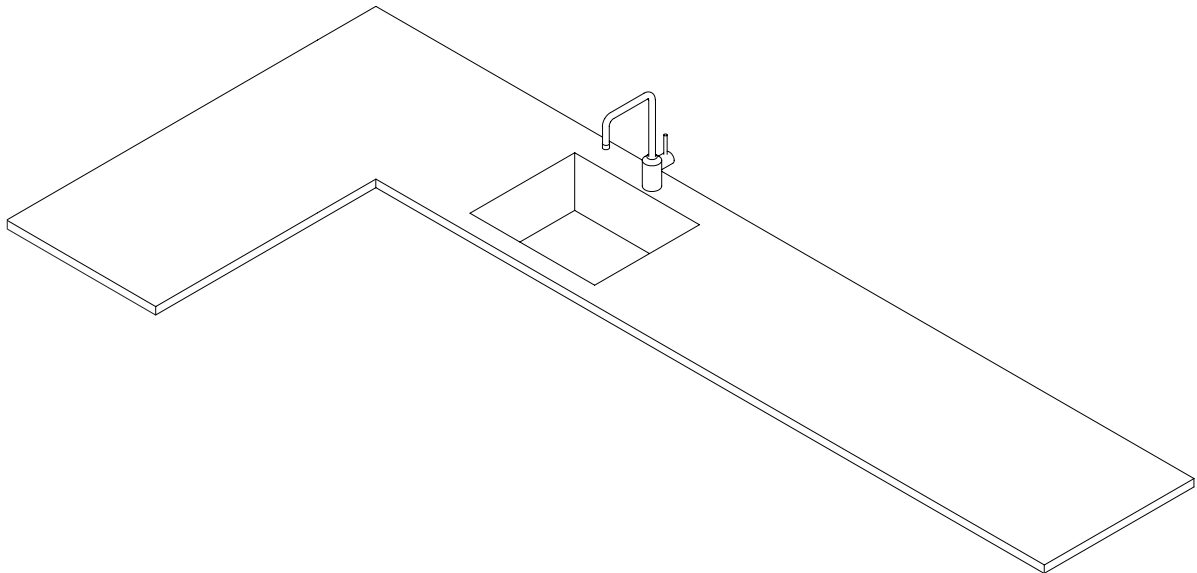


COUNTERTOP FACT SHEET

HDPE



HDPE



A central material component in the MATCH kitchen, HDPE (High-density Polyethylene A 500) is frequently used in Muller Van Severen's critically acclaimed art and design practice. It's a very tactile and vibrant type of plastic, which is well-suited to kitchens due to its stable and robust properties. HDPE is often applied in the food industry's industrial kitchens where it's used in cutting boards: red HDPE for meat, blue for fish, and green for vegetables with the aim of keeping the food preparation antibacterial.

Good to know

HDPE is also used in containers and packaging because of its resilience in relation to moisture and water. Please note that gas hobs can't be mounted in HDPE. It's important to note that the material is not heat-resistant. Moreover, it's not resistant to oxidizing acids and chlorinated hydrocarbons, which means that certain cleaning agents should be avoided when cleaning the HDPE countertop.

Care & maintenance

HDPE can be cleaned with a cloth doused in warm water. Grease and similar stains can be removed using normal household detergent.

Material details

Variants Multiple colours

Thickness 20 mm / 13/16"

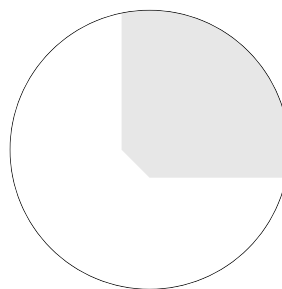
Surface finish Circular brushed

Countertop 20 mm / 13/16" solid high-density polyethylene (HDPE)

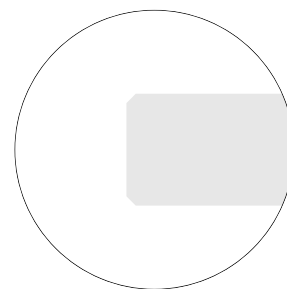
Core -

Edgeband -

Top and side view of countertop



Chamfer 1x1 mm / 1/16" x 1/16"



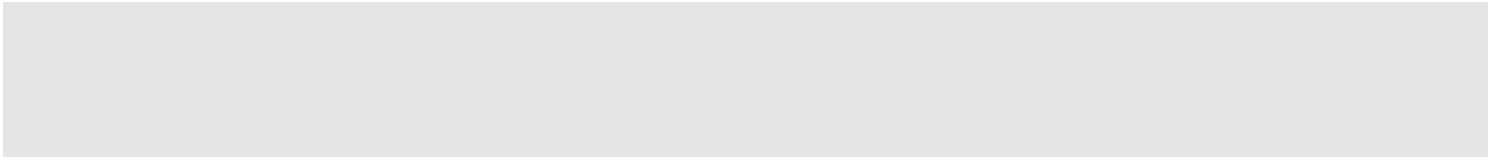
Chamfer 1x1 mm / 1/16" x 1/16"

Please note that measurements may vary according to material tolerances.



COLORS AND MATERIALS

HDPE



White



Blue



Red



Peach



Green



Brown