

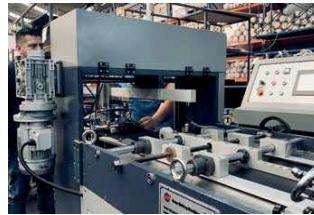
Why Davanti Placemats

Founded in 1999, Davanti premium placemats are designed and manufactured for the restaurant and hospitality industry.

They are proudly made in Chile with an understanding for the high demands of commercial use. The state-of-the-art factory is strategically located in the city of Casablanca, between Santiago, the capital, and Chile's main seaports.

The factory blends state-of-the-art processes with solar-powered production and zero water use. Our placemats are made with high-quality raw materials that are phthalate-free, especially formulated for food contact, and locally sourced

- Antimicrobial (thanks to copper nanoparticles)
 - Anti-slip & Easy to clean
 - Dishwasher Safe
 - Eco-conscious



Why Copper

It's scientifically smart

We add copper nanoparticles during the extrusion process because it brings powerful, **proven antimicrobial performance** to the table. Studies show that **copper can kill 99.9% of harmful bacteria** (including E. Coli and MRSA) within two hours of contact. In fact, the **U.S. Environmental Protection Agency (EPA)** has officially registered copper as the first and only solid antimicrobial material. Recognized for its ability to continuously kill bacteria without degrading over time. This is why copper surfaces are trusted in hospitals, laboratories, and now forward-thinking restaurants.

Why it matters for your restaurant

- Cleaner surfaces between guests — with less reliance on harsh chemicals.
- Care and Use:
 - Wipe clean with a damp cloth and mild soap
 - Dishwasher Safe
 - Heat resistant up to 160 F/ 70 C
 - Store flat or rolled, do not fold
- Added protection for staff and diners, especially in high-turnover service settings.
- Long-term savings by reducing cross-contamination risks and boosting table turnover confidence

