

Exotic, fruity, delicious ...!

Whether it's the summer season or winter – cocktails are an absolute *must have* in bars and restaurants. A cocktail bar artfully couples an exotic ambience with pleasure. Our cocktail station is available in different sizes and with a wide range of equipment. Modules with a height-adjustable base allow freedom in the layout of the counter area. Combinable elements, e.g. the bottle storage rack and the crushed ice box, guarantee optimum handling and create visual highlights.

In the standard design front, inner area, machine compartment and sink base are manufactured in stainless steel 1.4301 (V2a).

Right: Exemplary design with one sink, one worktop made of solid surface material and one storage rack for bottles.



Worktop

- Worktop with drip trough, seamless deep-drawn, with convex perforated metal sheet insert, if required with integrated glass rinser for glasses and cutting board insert made of solid surface material
- Surface made of solid surface material (in stainless steel upon request)
- Insulated stainless steel sink with perforated sheet insert and separator (can be dismantled) for storing ice cubes and crushed ice (fig. 1)

Base module

Empty compartment modules (500 mm) in various combinations, in stainless steel 1.4301 (V2a), with base and height-adjustable middle shelves (optional)

Accessories, including

- Storage rack for bottles (fig. 2) in stainless steel 1.4301 (V2a)
- Sink panel made of stainless steel 1.4301 (V2a)
- Sliding drawer with sofform handle (fig. 3) (optionally full length drawer) as waste bin drawer, bottle drawer (mainly in stainless steel 1.4301 (V2a))
- Mixer station, mounted in the machine compartment with socket (without cables)
- Stainless steel bottle rack 1.4301 (V2a) (storage space 124 mm x 490 mm); mounted on the sink panel
- Stainless steel board for storing ingredients 1.4301 (V2a) for Gastro-Norm-container (according to the catering industry standard); optionally 4 x 1/6 Gastro-Norm or 4 x 1/9 Gastro-Norm to mount on the top

Corpus

- Corpus frame, front and inner area made of stainless steel 1.4301 (V2a)
- Easy-to-replace sponge rubber sealings in doors and slides.
- Fixed pedestal with stainless steel panel

Dry fittings (example: special design)

Dry fittings with an insulated sink for ingredients according to the catering industry standard (Gastro-Norm) for cocktail accessories (mainly fruits, ice cubes and crushed ice) (fig. 4)



The descriptions refer to our series production programme. Of course, we also design and manufacture to suit your individual wishes. We would be pleased to make you an offer.