

# COCKTAIL STATIONS

for more comfort, efficiency and having fun when mixing drinks

The cocktail stations with its numerous practical modules, individual equipment possibilities and accessories are the ideal workplace for barkeepers. Flexibility, ergonomics at the work place and optimal arranged station elements stand for workplace convenience, efficiency and having fun mixing first class drinks.

## As option:

- insulated tub for crushed ice and ice cubes
- glass pressure rinser
- waste water sink
- chopping board
- depression with prism drip plate
- depression rinser
- bar condiment holder (e.g. for limes and lemons)



(Model »Hinz« – special version with bar board)

## Versions and accessories:



speed rack (to hook in), e.g. as space for blender



speed rack (to hook in), e.g. as space for bottles



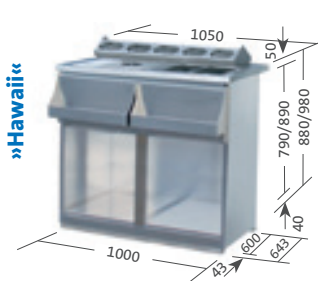
additional speed rack, e.g. as space for bottles



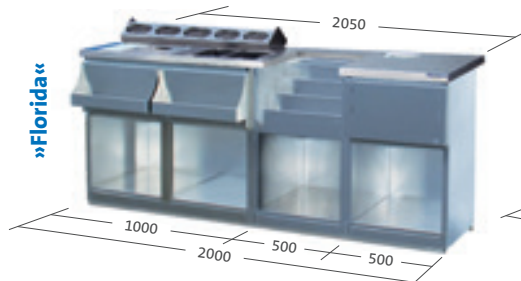
bar condiment holder for positioning on the work surface, inclined (15°) for GN-bowls



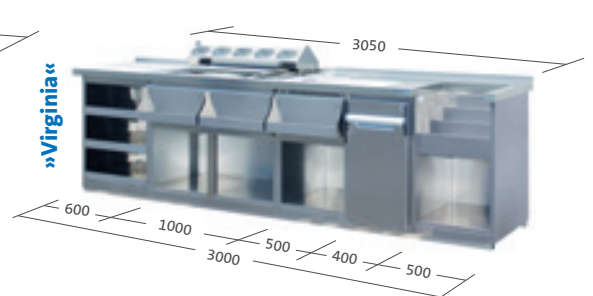
bar condiment holder for positioning on the work surface, inclined (40°) for GN-bowls and bottles



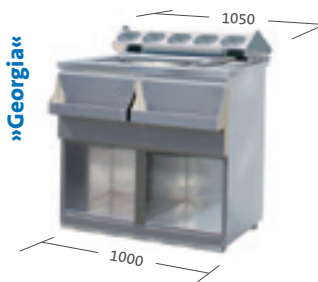
»Hawaii«



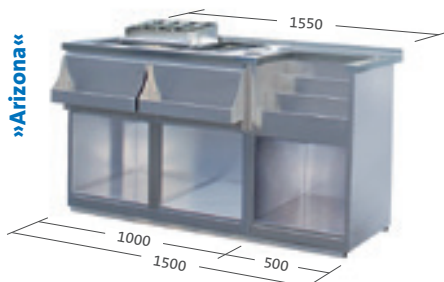
»Florida«



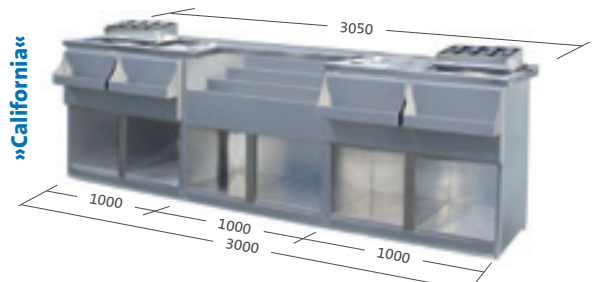
»Virginia«



»Georgia«



»Arizona«



»California«