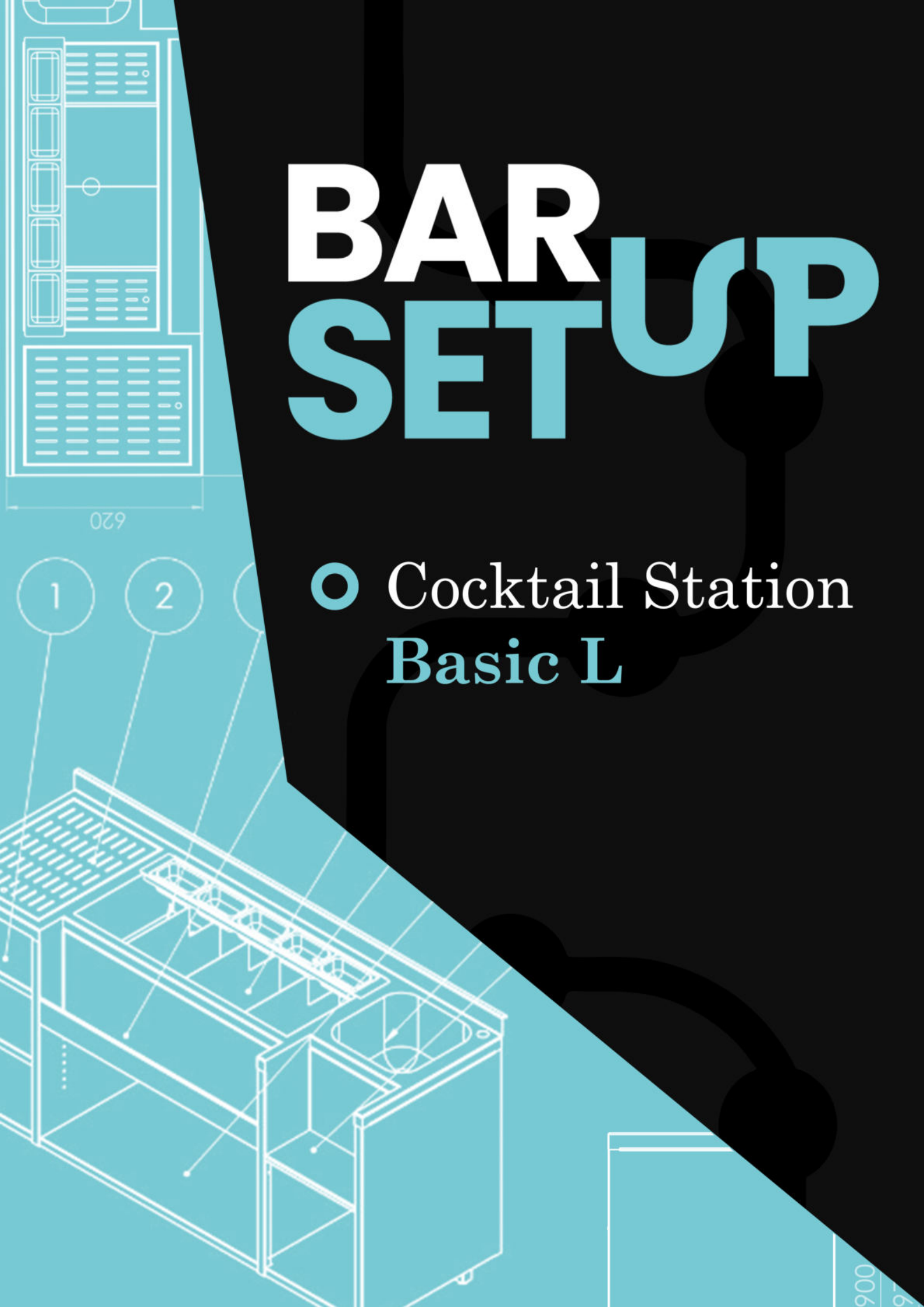


The image features a technical line drawing of a bar unit, split into two main sections. The top section shows a side elevation of the bar with a width dimension of 620. The bottom section shows a perspective view of the bar unit. Callouts 1 and 2 point to specific components. The background is black with a large teal diagonal shape. The title 'BAR SETUP' is prominently displayed in white and teal. The product name 'Cocktail Station Basic L' is also shown in white and teal.

BAR SETUP

○ Cocktail Station
Basic L

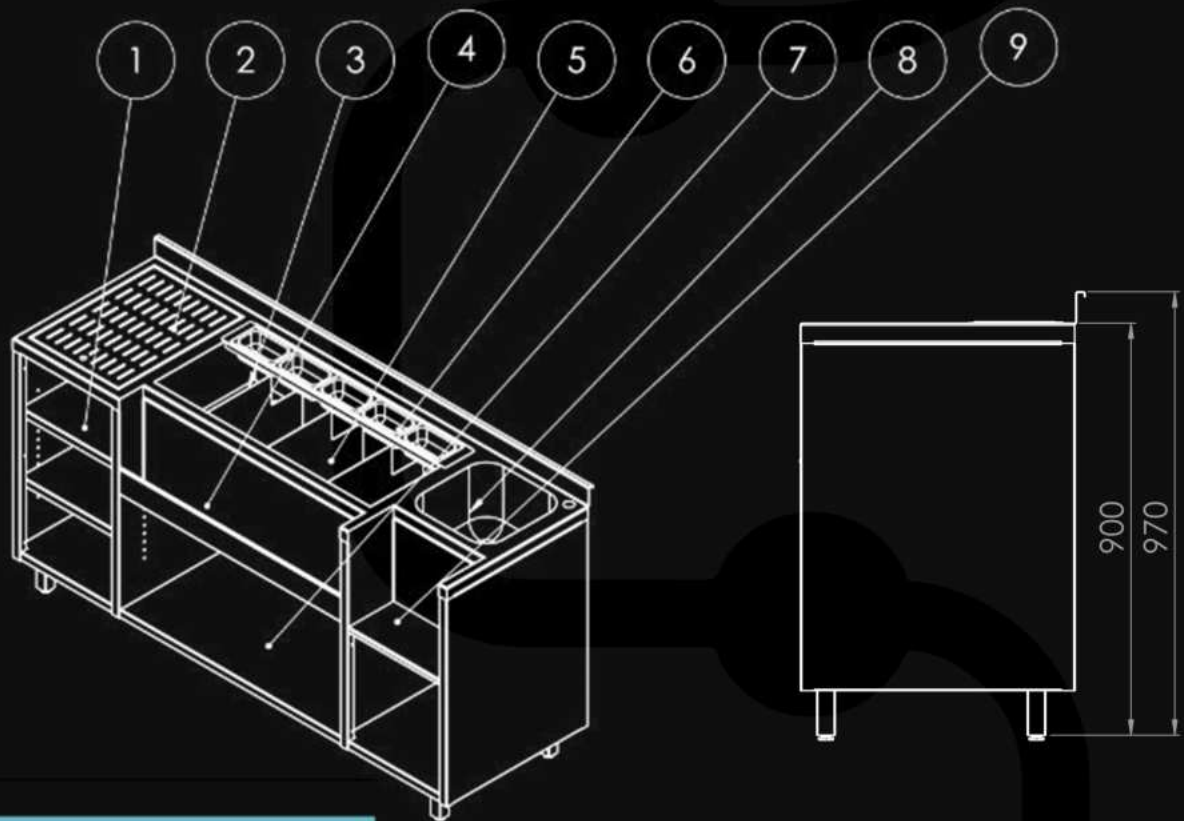
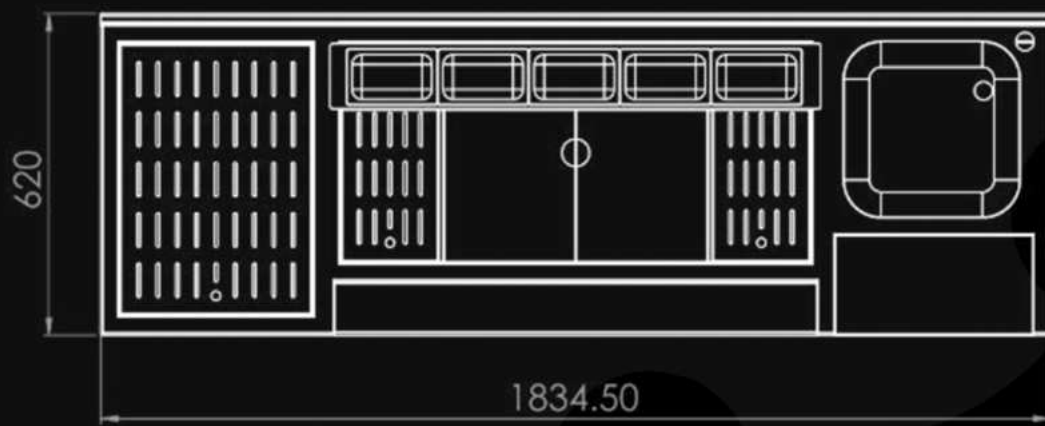
Cocktail Station Basic L



○ **COMPLETE BARTENDING
SETUP:**
**Large & Budget-Friendly Basic
Cocktail Station**

Production stages

- Our station, with adjustable height, utilizes AISI 304 stainless steel for surfaces and AISI 430 for robust structural integrity.
- All our products are precisely laser-cut and bent on the CNC Abkant.
Our laser is a precision force, and concurrently, it stands as one of the biggest investment tool in our arsenal.
This distinction underlines the exceptional quality of our products, setting them apart from those that do not incorporate this technology.
- We are using the TIG / WIG welding process witch is characterized by excellent quality due to the protection offered by inert gas (argon).
The argon weld is not covered with slag and no cleaning of the welded joint is required.
- All these stages are produced by our team in our workshop. All the products are made in Europe with European suppliers and raw materials.



No.	Name
1	Shelves for glasses / glasses rack
2	Perforated glasses holder
3	Store bin (2x)
4	Speed Rail / bottles rack
5	Ice Bin (split in 2 with removable separator)
6	Gastronorm zone for garnish (5 x 1/9)
7	Shelf for extra storage
8	Sink
9	Blender area/shelf



This cocktail station combines features from both Basic M1 and Basic M2 models. It measures 1840mm in length, featuring a glasses rack on the left, ice bins and a speed rail in the middle, and a sink on the right.



The **perforated glasses holder** is essential for any cocktail station. Its precise perforations ensure glass stability, prevent tipping, and allow water drainage, avoiding odors. It optimizes space and enhances bartenders' workflow, making cocktail preparation faster and more efficient.

Blender area- In addition to the sink in the bar station, the basic range stations feature a dedicated area tailored for the preparation of fresh juices and milkshakes. This area facilitates the quick arrangement of equipment, for example, a blender and juicer, ensuring both speed and effortless access to all necessities.

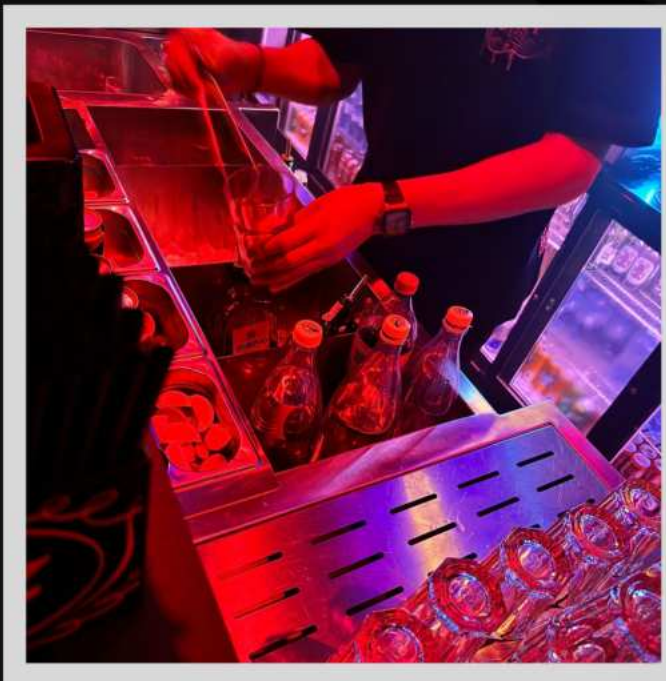


Facilitating easy access to essential ingredients! Our **bottle rack/ speed rail** strategically keeps key spirits within arm's reach of the bartender, directly within the cocktail station. Ensuring secure placement and convenient accessibility for swift service.

Two **store bins**, left and right, for keeping beverages at ready-to-drink temperatures, which can also be used as ice bins, all thermally insulated and anti-condensation.



Happy Customers



Using our Basic L cocktail station

And one more thing: WE CAN ADD EXTRA ACCESSORIES

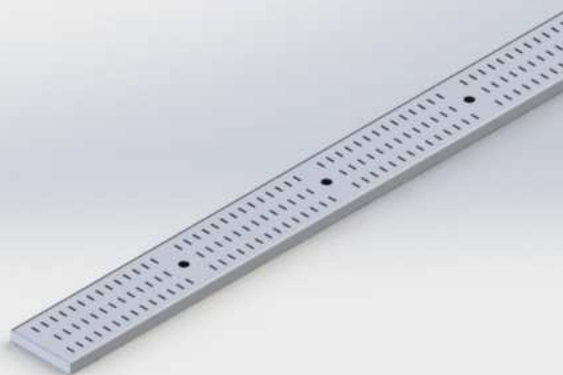


Extra Speed Rail

The **Extra Speed Rail** for the cocktail station optimizes bartenders' workflow, allowing quick access to essential beverages. It aids in efficient cocktail preparation and reduces wait times for customers. Crucial for fast and quality service in busy bars.

Drip Tray

The **Drip Tray** for the cocktail station collects spills and excess liquids, keeping the work area clean and organized. It improves hygiene and efficiency in drink preparation, being essential for maintaining a high standard of cleanliness and professionalism. Made of stainless steel, it does not harbor bacteria, unlike those made of plastic or wood.



C O N T A C T

Stefan Pertea



Sales Director



+40726686758



English and French



contact@barsetup.eu



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