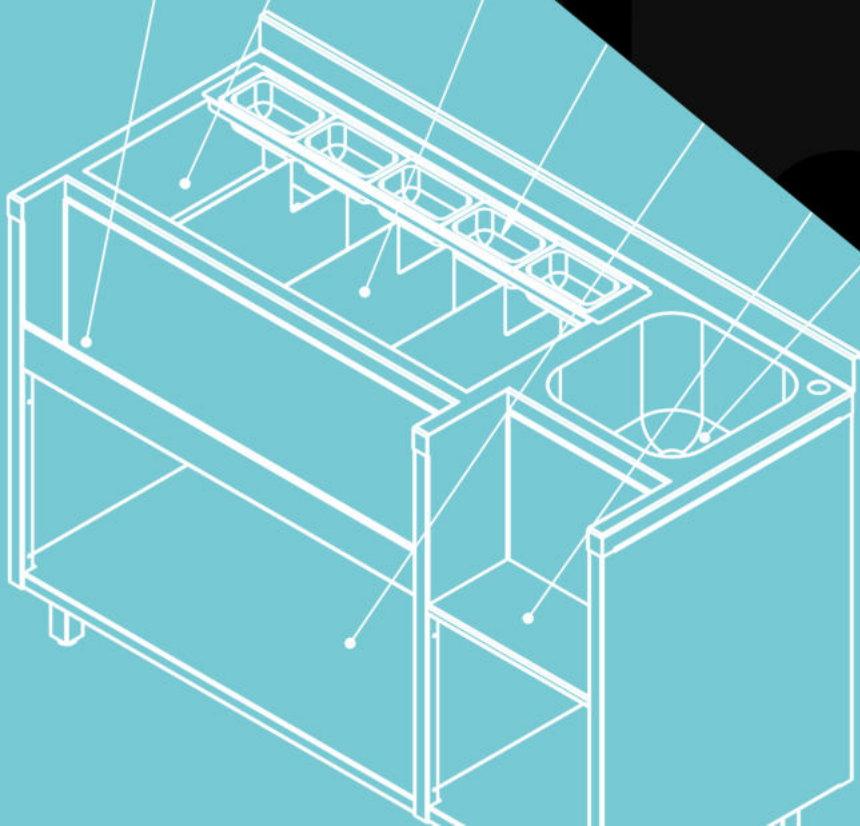




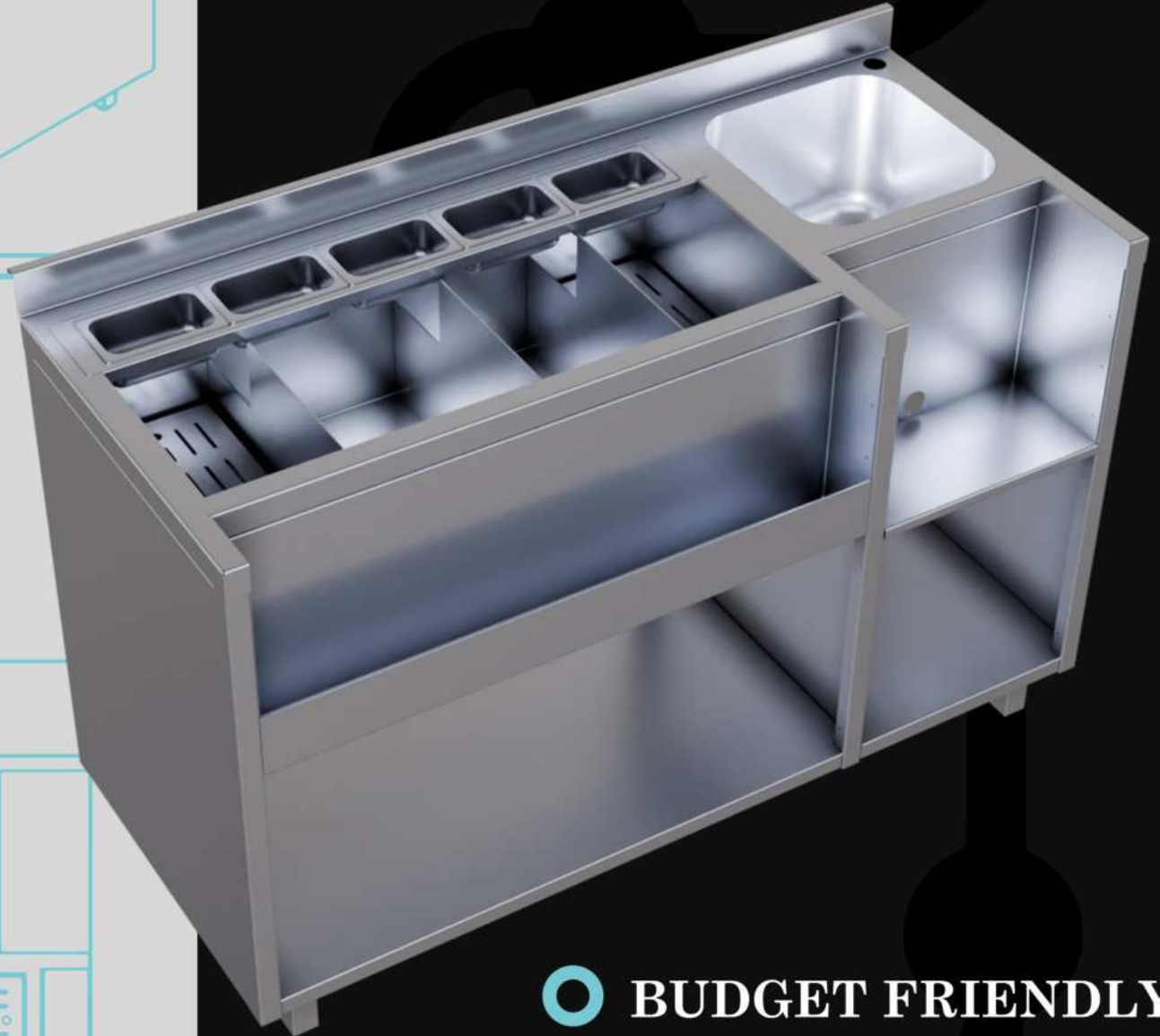
BAR SETUP

○ Cocktail Station
Basic M1



Cocktail Station

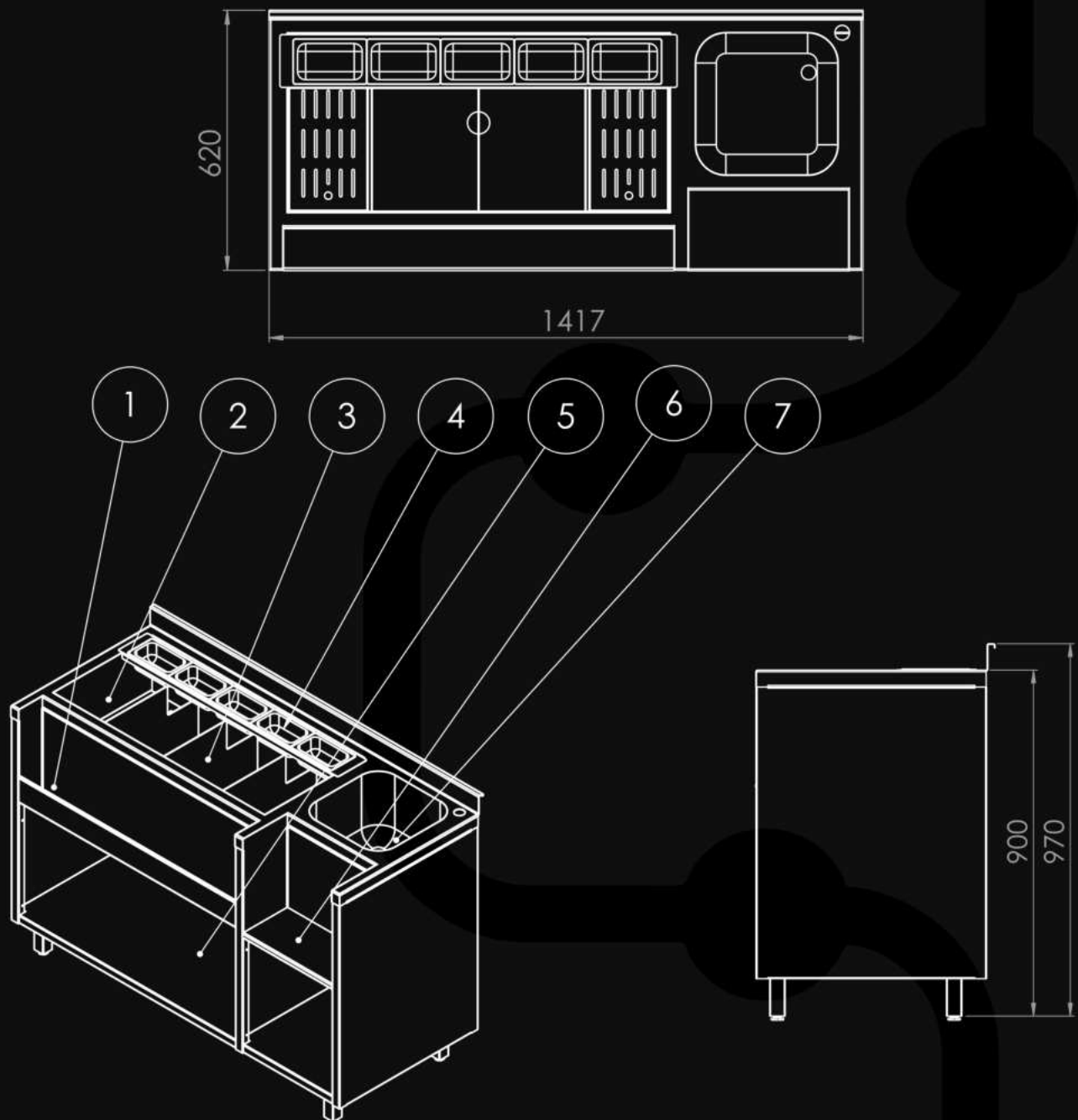
Basic M1



- **BUDGET FRIENDLY**
medium Cocktail Station
with integrated sink and
blender area

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	Speed rail / bottles rack
2	Store Bin (2x)
3	Ice Bin (split in 2 with removable separator)
4	Gastronorm zone for garnish (5 x 1/9)
5	Shelf for extra storage
6	Blender area/shelf
7	Sink

Basic M1 is a medium-sized cocktail station (L 1420mm x W 600mm x H 900mm) with a sink situated on the right side, and underneath it, there is a shelf for extra storage.



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.

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.

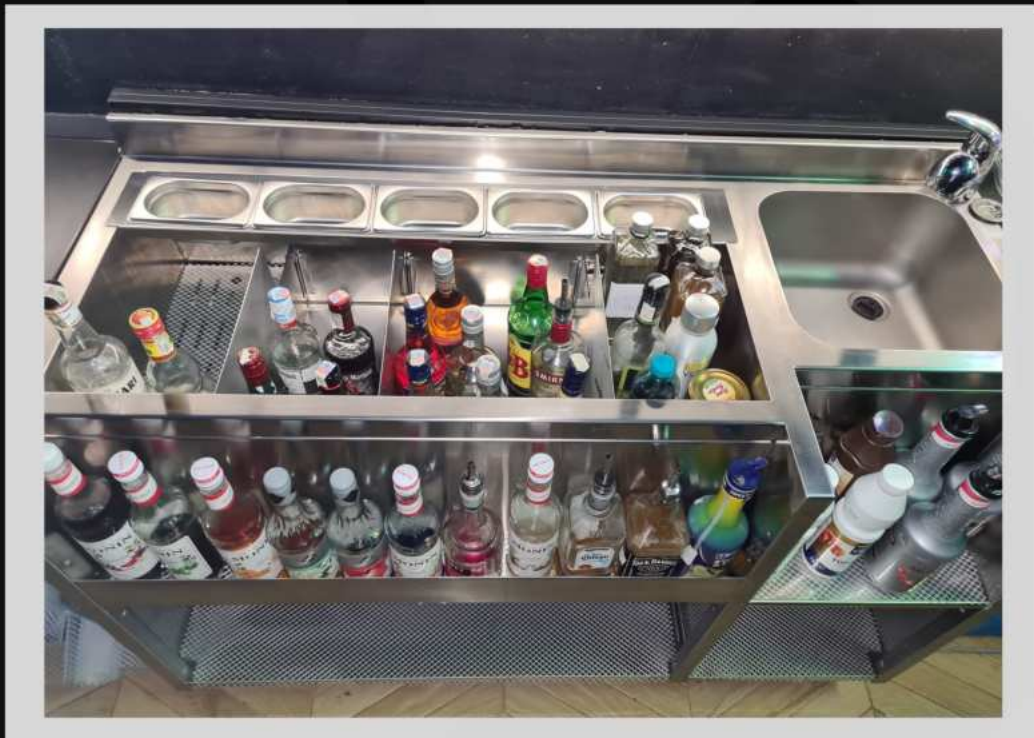
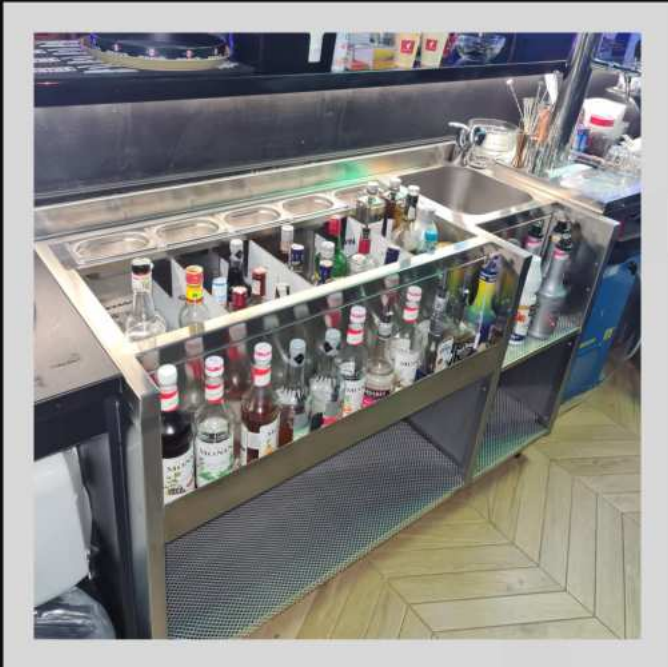


Facilitating easy access to essential ingredients! Our **bottle rack/ speed rail** strategically keeps key spirits within arm's reach of the bartender, directly within the cocktail station. Ensuring secure placement and convenient accessibility for swift service.

Guaranteeing your drinks are always served ice-cold, our **ice bin** provides essential accessibility for crafting the perfect beverages. With the added convenience of a removable divider, which allows you to have two types of ice in the same bin, this storage space is indispensable for any cocktail station. Additionally, we have added a storage bin to keep beverages at a ready-to-drink temperature.

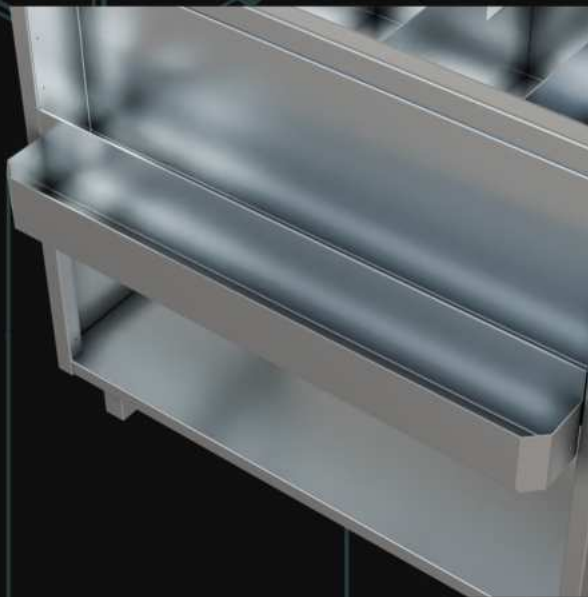


Happy Customers



Using our Basic M1 cocktail station

And one more thing: **WE CAN ADD EXTRA ACCESSORIES**

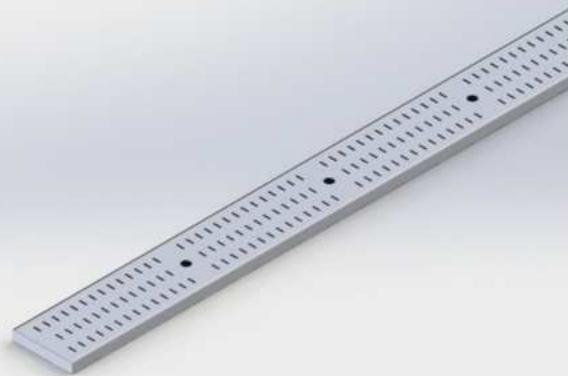


Extra Speed Rail

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

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