



BAR SETUP

○ Cocktail Station
Plus M1

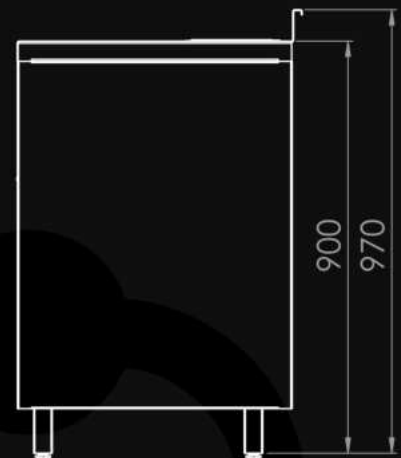
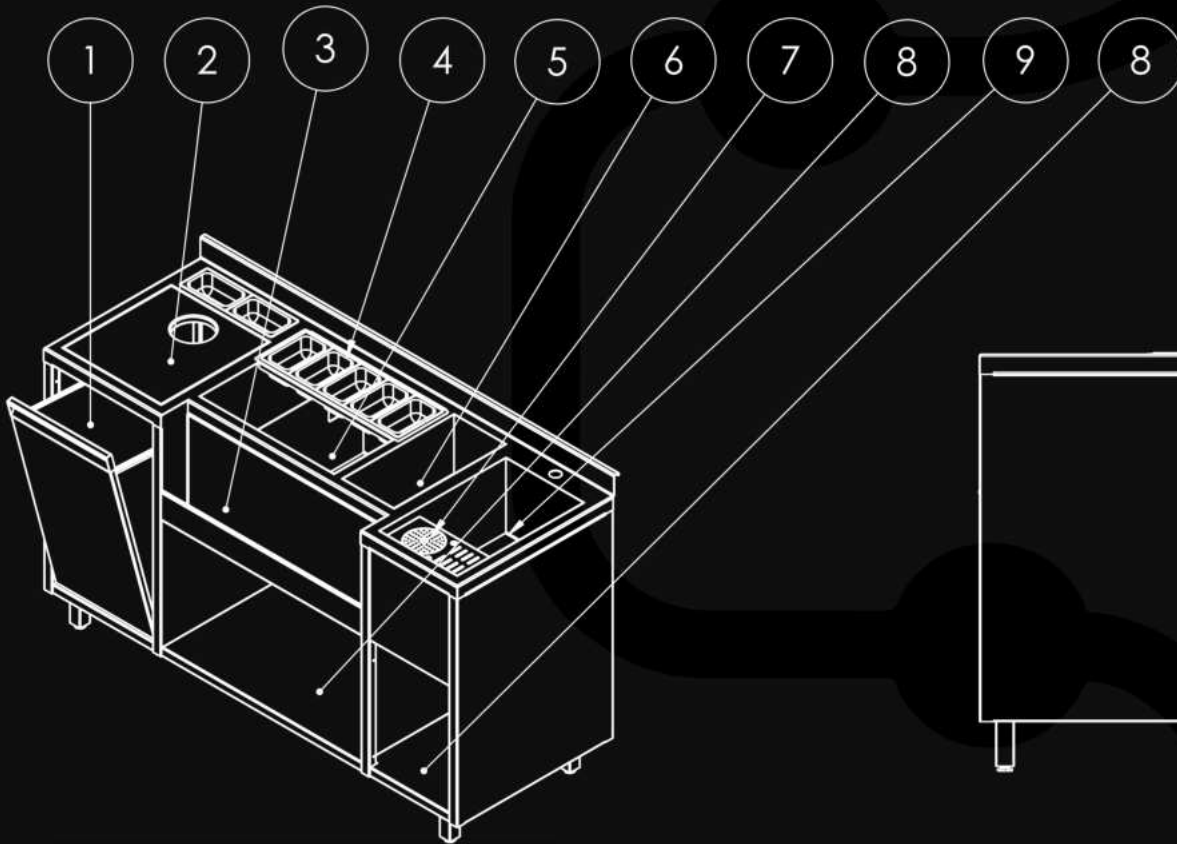
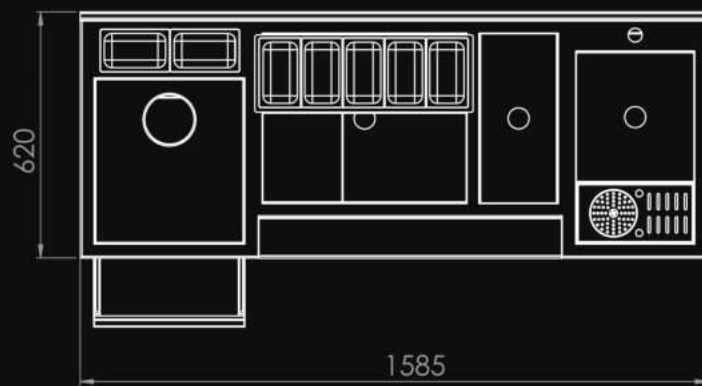
Cocktail Station Plus M1



- **SLEEK AND SMART:**
Medium premium
Cocktail Station with
cutting board and
integrated
garbage chute system for
effortless bartending

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	Trash bin
2	Cutting board with direct hole to the trash bin
3	Speed Rail / bottles rack
4	Gastronorm (GN) zone (5 x 1/9)
5	Ice Bin (split in 2 with removable separator)
6	Store bin
7	Rinser
8	Shelf for extra storage
9	Sink

Plus M size is a medium option within our premium station range and comes in two variations: M1, which includes a cutting board and garbage bin and M2, which features a glass rack. Both models have dimensions of 1585mm (L) x 600mm (W) x 900mm (H).



The most useful and ingenious component in our bars is the **cutting-board**, featuring an integrated disposal hole that helps expedite drink preparation while keeping the bar more hygienic and cleaner.

It operates in two simple steps: 1 cut and 2 throw, with the hole leading directly into the trash bin.

The **rinser** keeps glasses clean and sparkling, ensuring your drinks look as good as they taste. Pouring into a moistened glass is smoother, and this bar glass rinser facilitates serving beverages as they should be served – in a cold and clean glass. The water from the rinser drains into the sink that the station is equipped with.



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.



Gastronorm area

- Positioned above the ice bins for constant freshness.
- The Gastronorm containers are size 1/9.
- The containers can be arranged in groups of five placed vertically, with an additional two positioned on the cutting board area.



- Three containers can be placed horizontally.
- Additionally, there are two fixed containers to complete the setup.
- Designed to optimize space and organization.

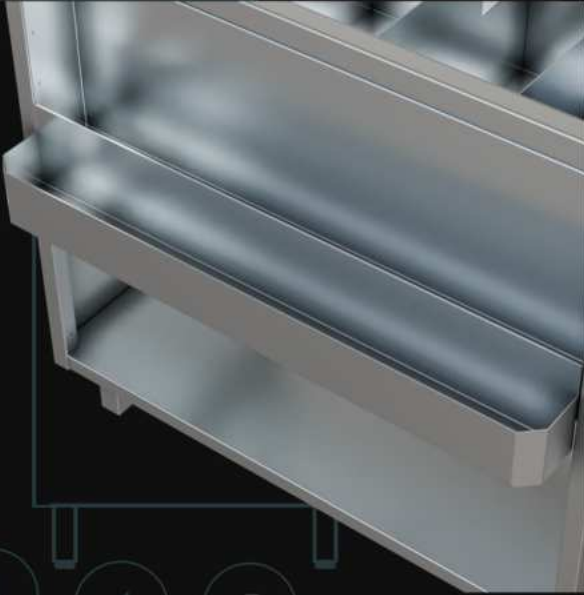


Happy Customers



Using our Plus 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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