



the **PERFECT BAR**

PERLICK COMMERCIAL BAR SOLUTIONS

The best bars are the perfect blend of performance and style, form and functionality. Designing stunning workstations that also help bartenders be faster, more productive, safer, and engaged with guests is Perlick's sweet spot. With decades of experience laying out remarkable custom bars, we can help you create your ideal venue.

Perlick has been creating inventive products that actually increase productivity and profitability since 1917. Our award-winning commercial line includes the highest quality custom bar, beverage equipment, underbar products, beer and wine dispensing equipment, and engineered brewery fittings in the industry.

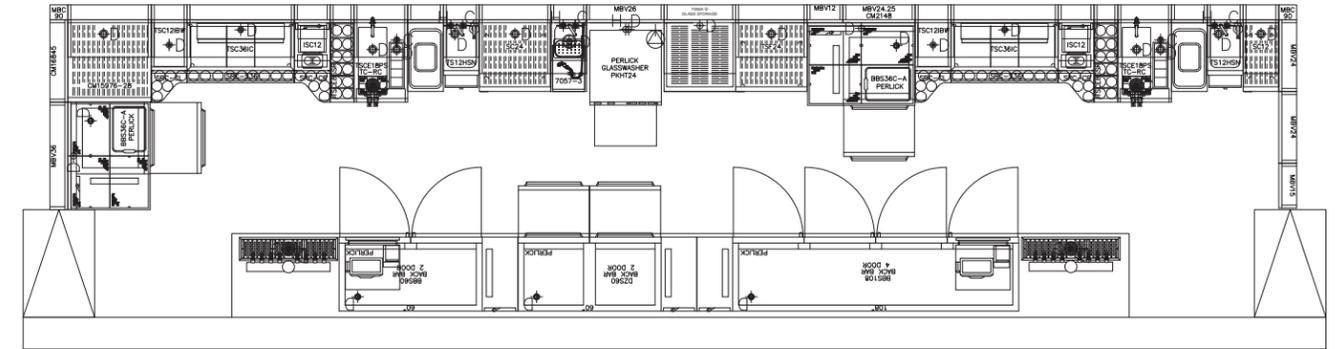
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GOOD BAR DESIGN

There is more profit poured at the bar than cooked in the kitchen. This fact requires bar designs that focus on bartender processes so that equipment and the bar layout minimize motion which will maximize productivity and profit. At Perlick, we offer innovations for the bartender workspace to accomplish this.



WHY IS BAR DESIGN IMPORTANT?



Just like the back of the house, the bar space is very expensive real estate to build and equip. An efficient design means a faster ROI. Bartending is an arduous activity. A properly designed bar will reduce your operational costs, increase sales, provide exceptional customer service and improve your profits. Your bartender wears many hats. Their duties engage them in sales, production, accounts receivable, customer service and housekeeping.

All bartenders must efficiently perform the following:

Drink Preparation and Serving

- Obtain a clean glass
- Add ice
- Add liquor and mix
- Add garnish
- Record the sale
- Serve

Drink Disposal and Cleanup

- Pick up finished drinks and dirty glassware
- Dispose of napkins, straws, and used ice
- Dispose of dry and wet waste
- Stack dirty glassware and dishes
- Wash soiled glass
- Wipe down the bar

A well-designed and organized bar means higher throughput, happier bartenders, and more profit for both the restaurant and the employees.

A bar station setup should flow like a cook's line; everything should be no more than one pivot away and centralized around the workspace (each cocktail station) as much as possible. No equipment is shared, and all bartenders have the exact same setup and stations are never mirrored.

Before starting a bar design, ask some critical questions:

BAR BUILD

Who is building the bar?

There are pros and cons of wood 2x4 construction and steel modular bar die. Review all of this with the end user and/or the equipment dealer.

DRINKS MENU

What does the drinks menu require?

- Beer
- Wine
- Cocktails
- Shots
- Soda
- Non-alcoholic drinks
- Coffee drinks
- Beer/Wine flights
- Other specialty drinks that are bottled or canned

LAYOUT & CAPACITY

How many seats are in the restaurant and at the bar (including the patio)?

Use the bar design calculator to determine the number of cocktail stations needed (see pg.27).

What are the shape and dimensions of the bar?

Rectilinear shapes are always more efficient (and less expensive) versus curved, rounded bars. What fits best in your space?

What is located behind the bar?

A keg cooler? Shelving? A plan view of the entire restaurant is ideal.

Determine if there needs to be a server pick up area.

Large capacity restaurants require a dedicated bartender, cocktail station and pick up area for table service. Often an ice chest, soda gun, and sink on the server side for sodas and fast fill water is needed.

Is there a dedicated carry-out or delivery area in the restaurant?

If not, that role typically falls to the bartender/bar area. Plan for dedicated storage of menus, napkins, utensils, etc.

MORE QUESTIONS TO ASK:

- **MIXERS** - Will there be a soda gun or cans/bottles?
- **REFRIGERATION** - Will there be more than 10 bottled or canned beverages?
- **DRAFT BEER** - What kind of draft beer system is needed?
- **DINING AT THE BAR** - Will guests be dining at the bar?
- **ICE** - Will the cocktail menu require different types of ice (crescent, pebble, cubelet, large craft ice cubes)?
- **HAND SINKS** - Hand sinks are a requirement for all municipalities (find out required linear ft.).
- **TRASH/RECYCLING** - No question, you need it!
- **DUMP SINKS - Required.** Add one dump sink to the right of each cocktail station.
- **GLASSWASHING** - How will the glasses be washed?
- **P.O.S. STATION - Required.** Be sure to add a point-of-sale storage cabinet to the bar for bartender's use only.

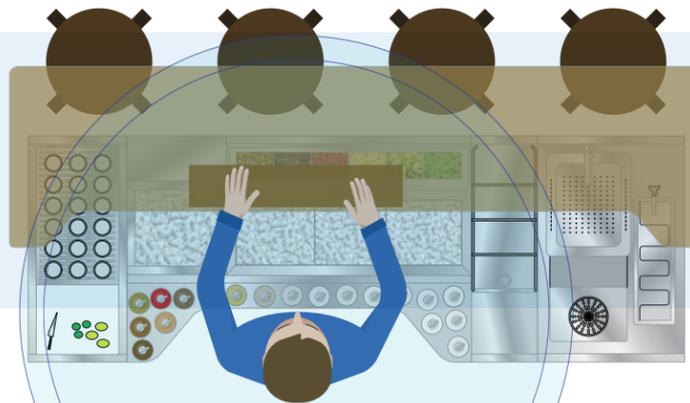
The bartender profession and processes are key to our equipment design.

Good Ergonomics =

↑ Increased Productivity + ↑ Increased Profit

Remember, always design bars left to right, clean to dirty.

Why? We design bars for the 90% of humans who are right-handed. The right hand manages the expensive ingredients (the liquor) and the left hand manages the less expensive stuff (garnishes, mixers, soda gun).



LEFT TO RIGHT - CLEAN TO DIRTY

The key process for the way we think about bar design

Now that you have the basic information, let's start designing the layout of the bar equipment.

PERLICK BAR DESIGNS

LINEAR BAR DESIGN

- Designed with a long front bar to maximize the width of the space
- Uses multiple cocktail stations that are duplicated, not mirrored
- Short end can be used for glass washing or ADA height area
- Refrigeration is often installed against the back wall with a countertop to match the bar décor



BUFFALO SABRES HARBORCENTER, BUFFALO, NY



TARGET FIELD, MINNESOTA, MN

ISLAND BAR DESIGN

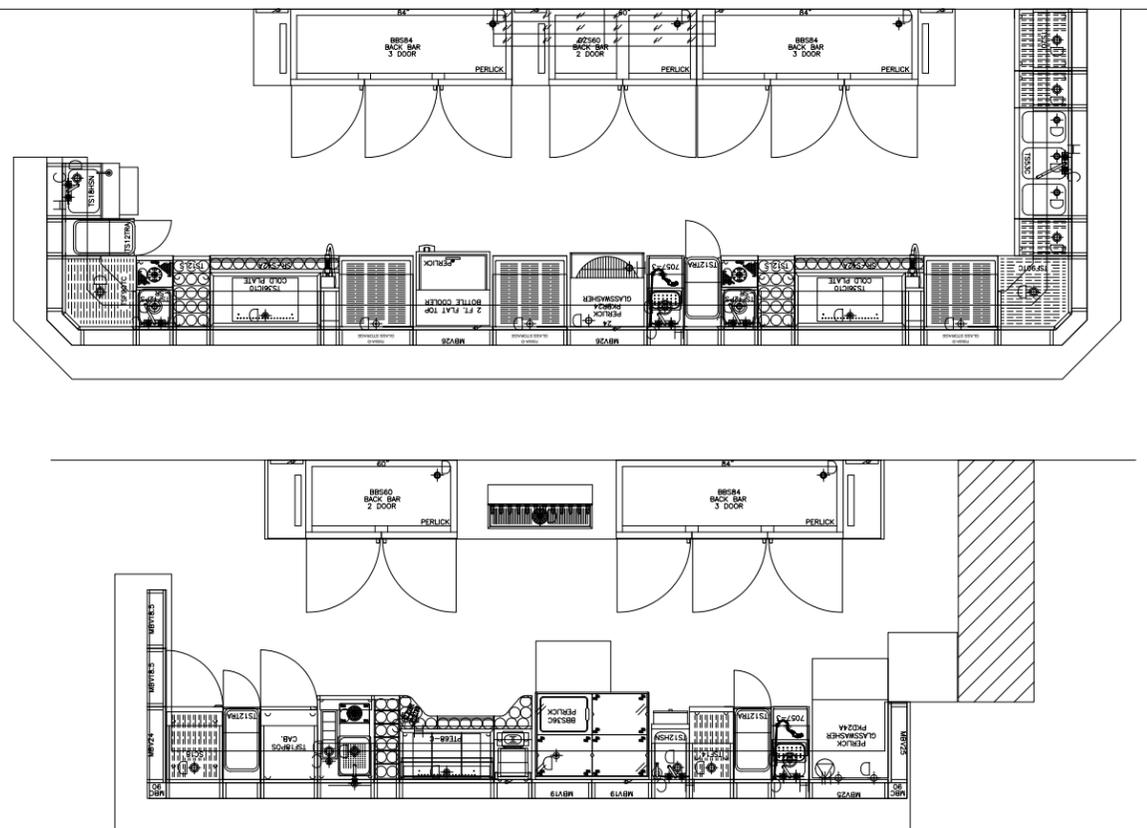
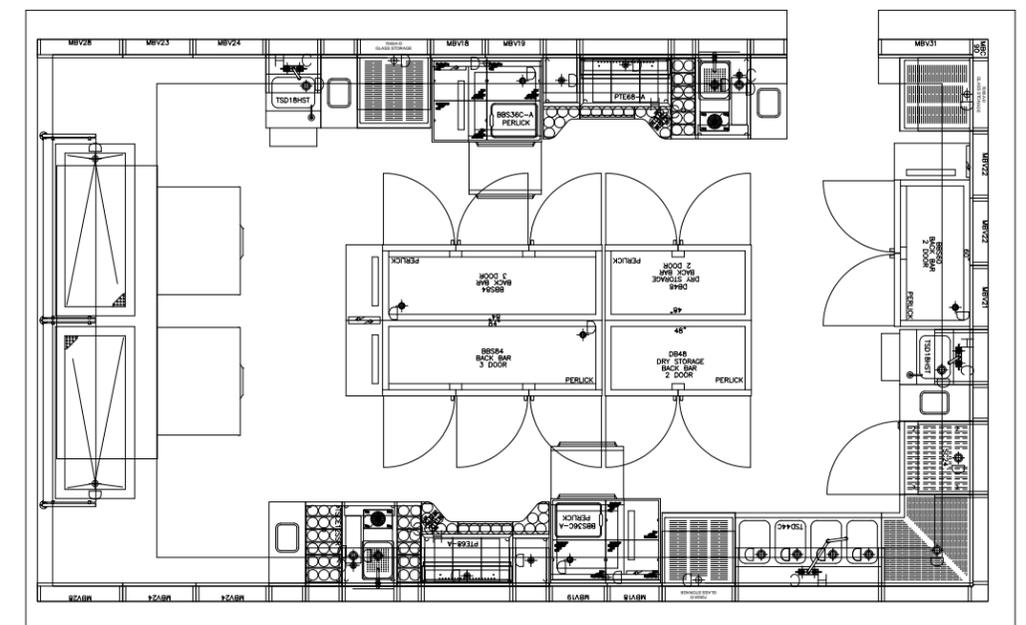
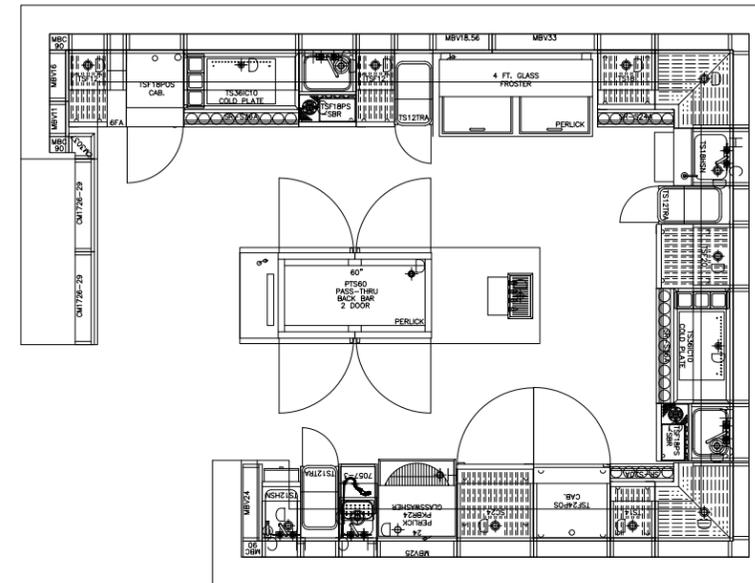
- Designed to serve guests from all sides
- Cocktail stations on most sides for fast service to maximum guests
- Back bar refrigeration designed into the center for easy access by all bartenders
- Add as much glass storage as possible, as island bars are typically serving a wide variety of drinks



SAIL LOFT, MILWAUKEE, WI



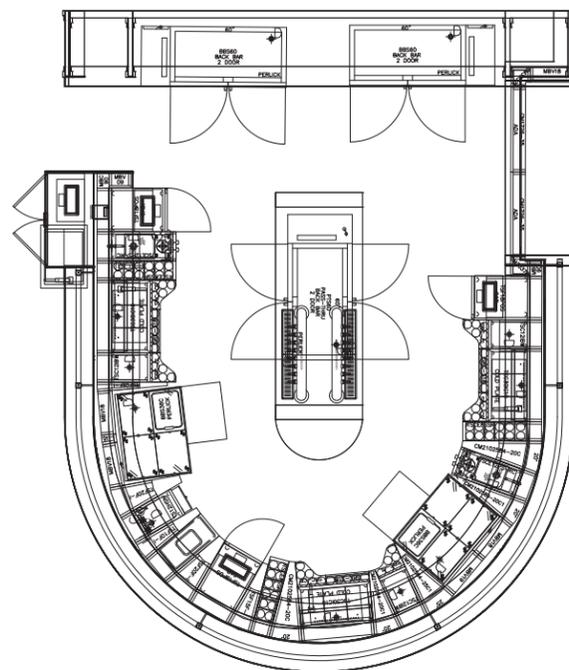
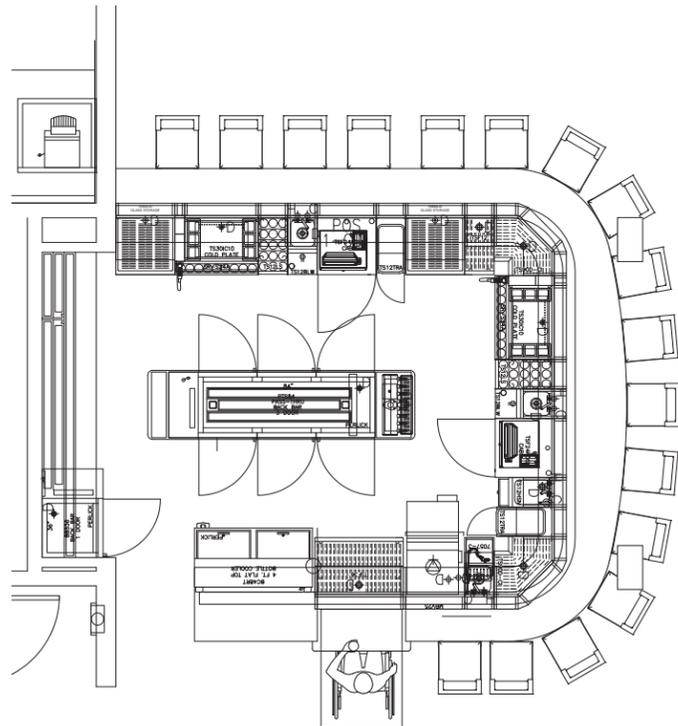
MARRIOTT VIRGINIA BEACH OCEANFRONT, VIRGINIA, VA



PERLICK BAR DESIGNS

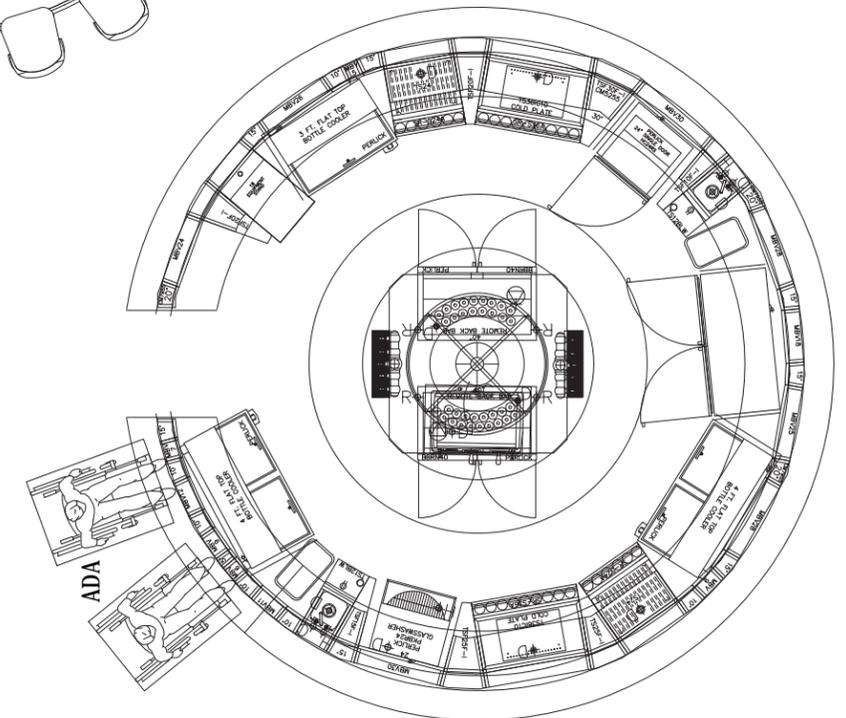
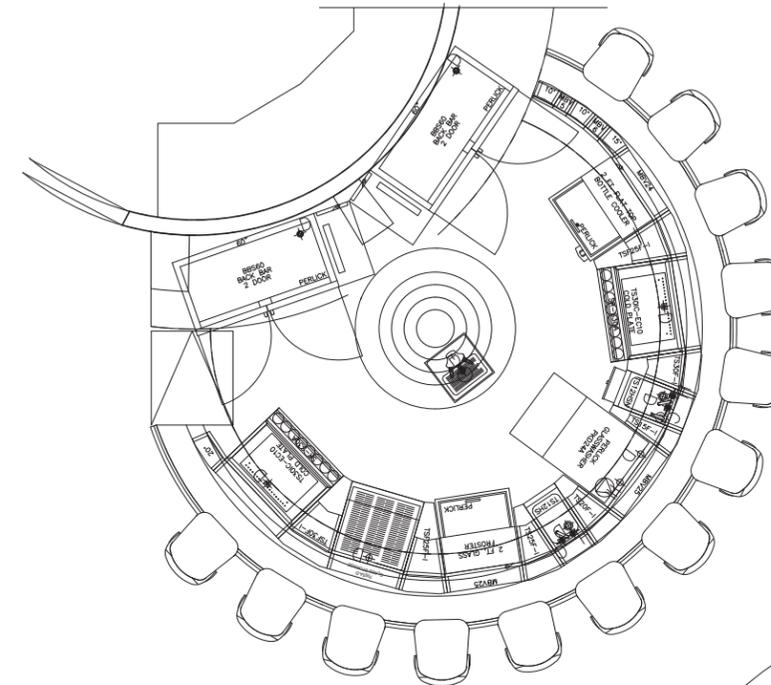
U-SHAPED/CURVED BAR DESIGN

- Bars with this shape often have a round end with two straight sides that allow maximum capacity for guests
- Refrigeration can be against the wall or in a center island, making it convenient for each cocktail station to access from both sides
- Angle fillers or corner drainboards are needed to make the desired shape with curves
- Optional ADA-accessible section on one side of the bar, if required



ROUND BAR DESIGN

- The design of the round bar eliminates many vertical storage spaces in favor of angle fillers
- With a natural lack of space, using every inch must be maximized or utilized
- Planning for adequate refrigeration space can be a challenge with round bars. Consider single door models that can more easily be incorporated into non-linear spaces.



PERLICK KNOWS THE PROFESSIONAL BAR BUSINESS

PRODUCT OVERVIEW

Perlick products are built to perform and built to last. Each one is engineered with an uncompromising emphasis on durability and attention to detail. As evidence of our passion for quality and craftsmanship, there's a lot of Perlick equipment out there still serving guests — and serving up profits — decades after purchase.

The following pages will guide you on choosing the correct equipment to best accomplish these tasks on your bar design project so you can reduce labor costs, promote great hospitality, create happy guests, and increase profits.



TOBIN ELLIS SIGNATURE SERIES

Perlick's Tobin Ellis Signature Series Cocktail Station is a breakthrough achievement in underbar design resulting from an ambitious collaboration between 6-time national bartending champion and celebrated bar designer, Tobin Ellis, and the award-winning engineering team at Perlick.



TOP SHELF UNDERBAR

Top Shelf products reflect Perlick's true passion for design, craftsmanship, and innovation. Whether the shape of your bar is straight, curved, round or square; your Perlick custom underbar will be expertly fabricated to exacting tolerances to ensure a perfect fit.



BACK BAR REFRIGERATION

Perlick set the bar for engineering and manufacturing the highest quality refrigeration products in the industry, from our award-winning self-contained remote back bar refrigeration, bottle coolers, and glass chillers to our single-door refrigerators, wine reserves, and freezers. Perlick offers an array of refrigeration cabinet styles in a multitude of sizes to fit the needs of any space.



BEVERAGE DISPENSING

Our team of experts will partner with you to design a commercial beer tap system that uniquely fits your situation. From the highly sanitary tower design to the number and length of beer lines, the critical temperature and delivery components, and the amount of pressure needed to push the beer to the tap, we design your beer bar solution with your exact needs and specific style in mind.

TOBIN ELLIS SIGNATURE SERIES

THE BEST BARS ARE BUILT WITH EFFICIENCY IN MIND

An efficient bar layout enables the bartender to be more productive by keeping everything within easy reach to limit wasted motion and avoid muscle strain. It also provides ample storage for cocktail ingredients, ice, and glassware. Perlick has decades of experience when it comes to designing custom bars. Let us help you with your next project. We'll create a bar package and layout that is sure to maximize productivity and return on investment.

Specifically engineered to be more ergonomic for bartenders and to better accommodate their needs when making craft cocktails, the **Tobin Ellis Signature Cocktail Station** includes a suite of exceptional features — replete with what Tobin Ellis refers to as a “bartender cockpit”, all dedicated to efficient cocktail production in high-volume environments.



Tobin Ellis Signature Series Draft Cocktail System



BBS36C

Tobin Ellis Signature Series Front-facing Refrigerated Drawers



ISC12-6

Perlick Signature Series Ice Vault designed by Tobin Ellis



Tobin Ellis Signature Series Cocktail Station
*BBS36C - Refrigerated Drawers sold separately

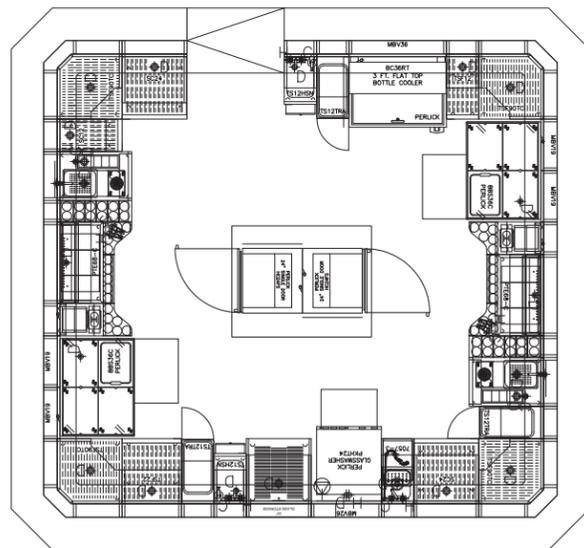
TOBIN ELLIS SIGNATURE SERIES BAR DESIGN GUIDE

Designed for speed, efficiency and ergonomics, the Tobin Ellis Signature Series Cocktail Station by Perlick is the tricked-out cockpit every serious bartender has dreamed about and every savvy operator has hoped for. Take a look at the new standard in high-volume bar equipment design.

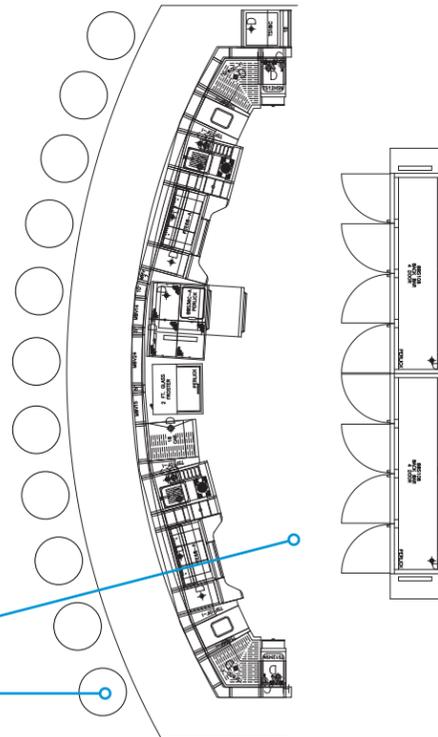
An effective design is the balance of form and function. In bars and restaurants, maintaining that balance can result in an incredible experience for both employees and guests. Consider using the **Tobin Ellis Signature Series** lineup of cocktail station equipment, aka **The Bartender's Cockpit**.

Space is an issue for any foodservice operation, and design is critical for operators to maximize that space. Design maximizes employee performance by reducing the chances for workplace injuries. This, combined with equipment built for speed and efficiency, leads to quicker production time and the ability to serve more guests. **Less waiting means a happier guest experience, which translates to more profitability - all thanks to great design.**

USE THIS AS A GUIDE FOR YOUR BAR DESIGN



Good design in the bar space satisfies the two most important groups for operators: **employees and guests**



Determine the number of bartenders and cocktail stations needed.

Using the **Bar Design Calculator** (see pgs. 26-27), input the number of table seats (indoors and patio) and bar seats to get the number of cocktail stations and therefore bartenders needed for max rush. It's always best to plan for a max rush with all seats occupied. One or more cocktail stations can be shut down for days/times that are slow.

TOBIN ELLIS SIGNATURE SERIES COCKTAIL STATION *The Bartender's Cockpit*

Ice chest liners offer easy-to-clean seamless stainless steel

- Prevents harmful bacteria growth
- Ensures maximum durability

Expanding foam

- Delivers better insulation
- Improved strength for dent resistance



Bartender ergonomics

- Cockpit design for maximum efficiency of movement and speed
- Ingredients and tools are within easy reach

Perlick exclusive, wrap around rounded speed rail design allows bartender to be closer to drink rail for cocktail creation and guest interaction

Premium alloy layer over the base stainless steel sheet metal

- Provides corrosion resistance
- Magnetic refrigerator door gaskets offer superior sealing performance



Easy bottle storage and access
Increases bartender productivity



304SS Sinks and Drainboards

- 18-gauge stainless steel used on all sinks to hold up to bartender heavy use
- Reduces denting and pinhole leaks

Perlick's zero-step bartending cockpit is designed for efficiency, which means more drinks are made in less time, resulting in greater profits and less bartender fatigue.

QUALITY AND CRAFTSMANSHIP SINCE 1917

TOP SHELF UNDERBAR

For many years, Perlick Top Shelf underbar equipment has been the preferred choice of professional bartenders because they know properly designed bars and reliable equipment allow them to be creative, efficient, and most importantly, profitable. Top Shelf products reflect Perlick's true passion for design, craftsmanship, and innovation. No matter if the shape of your bar is straight, curved, round, or square, Perlick's underbar equipment is fabricated to match the contours of your bar and surpass your expectations.

Ideal for new bar construction or complete remodel locations

- Likely the same costs as bars built by carpenters using wood 2x4s
- Expected longer life and sanitation as liquids cannot penetrate the steel, and therefore, no fruit flies

Utilize mylar templates of the modular bar design prior to ordering

- Used for a faster, cleaner installation
- Verifies that the bar fits in the space

Heavy gauge frame

- Creates the die wall and the equipment supports for your underbar lineup
- Can support the heaviest bar tops from granite to concrete

Perlick's Modular Bar Die is designed to significantly reduce installation time of the bar equipment and utilities

- Both our Top Shelf and Tobin Ellis Signature Series bar equipment is pre-assembled and attached to the modular bar die
- Straight, round, or curved bar designs

Bar interior is stainless steel top to bottom

- Creates a smooth and cleaner finished appearance

Pre-engineered sections up to 8.5 ft in length

- Installs very quickly
- Pre-assembled and can be customized

Designed to allow bar die to be sealed to the floor

Plumbing and electrical chases built into structure

- Holes for trades pre-figured
- Hide plumbing, electric, soda and beer lines, and make it easier and faster to install utilities



MODULAR BAR SYSTEM

The **Modular Bar** structure is a heavy gauge frame that creates the die wall, and the equipment supports an underbar lineup. It's ideal for new construction bars as well as complete remodels because modular bars are factory assembled.

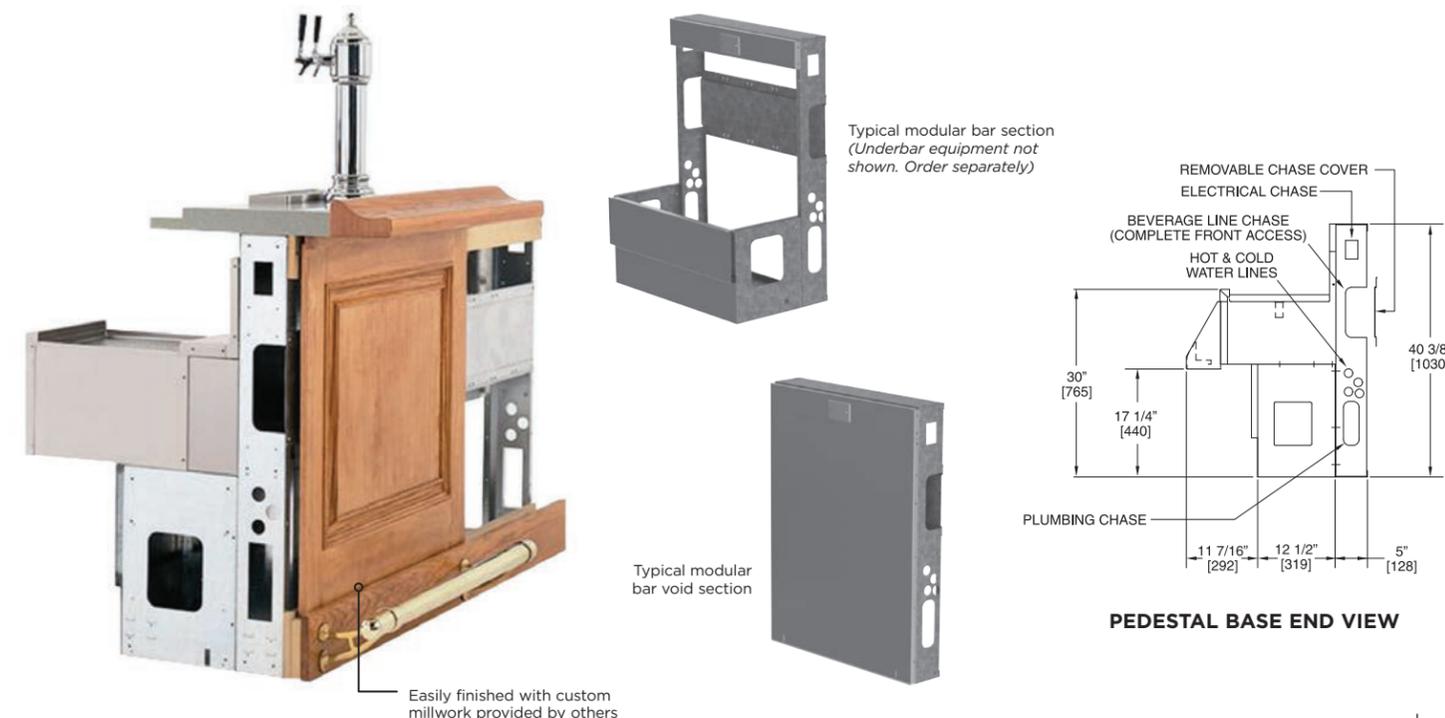
The complete bar interior, from top to bottom, is furnished in stainless steel to create a smooth, finished appearance. All plumbing and electrical chases are built into the structure, and removable millwork panels provide easy, lift-off access to service utilities and beverage lines.



Example of Modbar framing (left) and the finished bar layout (right)

MODULAR BAR FEATURES:

- Pre-engineered sections up to 8.5 ft. assures exact fit, eliminating on-site adjustments
- All metal construction conceals beverage and utility lines
- Interior finish panel is adjustable for sealing to the floor
- Perlick Exclusive set-in-place beverage line chase eliminates damage to insulated beverage lines
- Bar front panels are easily removed for quick access to all utilities and beverage lines
- Bar top and front panels can be prefabricated to reduce on-site millwork costs
- Faucets and drain sockets are factory installed
- Optional electrical outlets, and LED lights available



WHICH BAR IS RIGHT FOR YOU?

MODULAR BAR

- If your project is new construction or a complete remodel without an existing bar or die wall, then a Perlick Modular Bar is your ultimate factory assembled solution to save both time and money
- Factory assembled and shipped in up to 8.5 ft. sections for easy installation which cuts install costs
- For linear, round, or curved bars, Perlick Modular Bar is easy easily customizable to fit your space
- Bar die wall is made of 18-gauge galvanized steel tested to support 3" thick poured concrete bar top



FACTORY ASSEMBLED UNDERBAR*

- When a bar die wall already exists, the Perlick factory can preassemble many of our underbar modules, per the bar drawing, into straight sections up to 8.5 ft. long. These straight sections eliminate field connections and save time.
- Pre-assembled sections that share a common front apron also share a common backsplash to give your bar a smooth, custom appearance
- The factory determines the appropriate number of legs required for each pre-assembled section to give your bar the professional and uncluttered look you demand



***Contact your Perlick representative to configure pre-assembled sections.**

FREESTANDING UNDERBAR

- Freestanding underbar modules are built and shipped as individual pieces with their own backsplashes and front aprons
- Each module ships with a complete set of legs
- Freestanding units give you complete control to make last-minute design changes or respond to unforeseen obstacles at the job site



TS SERIES

- The Top Shelf heritage starts with our modular line of TS equipment that allows designers to showcase their creativity by designing extremely efficient work stations
- TS series equipment has an overall depth of 18-9/16" and comes with a 6" high backsplash (4" high-optional)
- Sinks in the TS Series utilize backsplash-mounted water faucets



TS SERIES
Hand Sink

TS SERIES
Multi-tank Sink

TSF SERIES

- The Top Shelf "Full" depth series of underbar uses the same 6" high straight backsplash as the TS series
- Creates a full 24" deep underbar by using larger depth work surfaces
- Increases the volume of ice chests and the usable work surface of drainboards by 34%
- TSF series has the rear equipment legs away from the die wall to allow ample room for routing plumbing and mechanicals



TSF SERIES
Bartender Prep Sinks

TSS SERIES

- An abundance of Top Shelf modules can be configured to create a multitude of unique service stations
- The TSS series uses a 3" flat deck to connect back-to-back underbar modules
- These 38" deep factory assembled sections create a highly-efficient station so your bartenders and servers can work as a team



TSS SERIES
Back-to-back
Blenders

PTS SERIES

- In addition to 38" deep service station modules, the PTS series offers pre-configured 32" deep pass-thru stations, which makes choosing the ultimate cocktail station a snap
- The interactive nature of a Pass-thru Station will more than double your drink output

Ideal for busy restaurants where servers pour soft drinks, so bartenders and servers can work together easily!



PTS SERIES
Pass-thru
Service Station

INDUSTRY'S HIGHEST PERFORMANCE

BACK BAR REFRIGERATION

Crafting long-lasting, durable, and reliable commercial refrigeration and storage solutions is what we do at Perlick. It's what we've done for the last 100+ years. Give yourself a competitive advantage with a reliable and innovative solution from Perlick.

Perlick's Back Bar Refrigeration offers a broad range of options to allow for customizing a package to meet the unique needs of every bar or restaurant operator. From patented two-tier wine/liquor drawers to state-of-the-art, digitally controlled dual-temperature zones to specialized wine dispensing head options, Perlick's Back Bar Wine Refrigeration raises the bar yet again.

End-wall refrigeration module creates 14% increased storage capacity

Choice of Crisp White™ (left) or Cool Blue™ (shown)

Deeper top wine/liquor drawer allows for bottles to be stored upright (up to 30 bottles)

Anti-sweat heaters in cabinet face prevent condensation

All models include state-of-the-art NSF-approved digital control (self-contained models)

Multiple shelving options available, including full extension wine shelves (shown)

Integrated locks for increased security

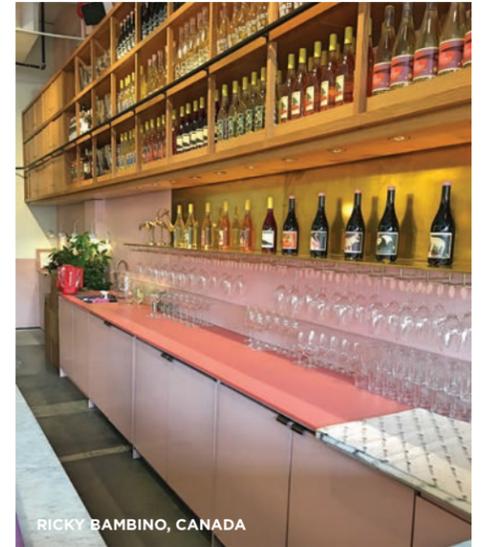
Lower drawer allows for cradled bottle storage (up to 18 bottles)

Industry-exclusive refrigerated drawers (wine drawer option shown; also available in same sized refrigerator drawers)

MULTIPLE DOOR AND DRAWER DESIGNS



Black laminate, stainless steel, or custom factory laminate are available for back bar door and drawers.



STATE-OF-THE-ART TEMPERATURE CONTROLS

Precise temperature setting is easy with Perlick's single and dual NSF-certified digital temperature controls. With dual temperature zones, white and red wines can be stored and dispensed at their optimal serving temperatures.



NSF-APPROVED FOR OPEN FOOD STORAGE

The entire Perlick Back Bar line is NSF-approved for open food storage and also gives you the option to store wine and bottled/canned beverages.



WINE TAPPING AVAILABLE

Wine tapping kits feature sanitary 304 stainless steel components to meet Perlick Wine Certified standards.



HIGH CAPACITY, SMALL FOOTPRINT

COLUMN WINE RESERVE

Don't let limited square footage limit your wine list. By expanding up, you'll have plenty of space to create an impressive offering of fine vintages. Perlick's space efficient, climate controlled column refrigeration for wine takes advantage of available vertical space.



CC24W (shown)

FEATURES AND BENEFITS

- 84" tall, 24" x 24" footprint provides high capacity wine storage in a compact space
- Environmentally friendly, R600A Isobutane refrigerant – high-efficiency, zero ozone depletion, minimal GWP
- Single- and Dual-Zone models available
- Optional stainless steel sides for a classic, easy-to-clean look
- Factory set sensor maintains optimum humidity level
- On-board carbon filtration removes odor causing impurities
- **High Capacity Storage**
 - **Single-Zone** – 94 bottles (99 bottles if you double stack the display shelf)
 - **Dual-Zone** – 86 bottles total (91 bottles if you double stack the display shelf)
- Blue and white LED interior lighting with slow fade on and off
- Triple-pane, Low-E, bronze tinted glass is energy efficient and protects wine from exposure to UV
- **Door finishing options**
 - Field installed stainless steel overlay with full length heavy-duty handle (optional)
 - Field installed wood overlay with handle provided by customer
 - Base model does not include door overlay
- Auto alarms alert user to temperatures that exceed high or low setting or open door
- Secure storage for valuable vintages – door lock included

Superior Features and Unmatched Performance

Convertible display shelf

Lends versatility. In display mode, it showcases your finest vintages. In standard flat mode it maximizes storage capacity. May be used in either temperature zone.



Heavy-Duty, full extension, soft closing wine shelves

Shelves are black polymer dipped to provide vibration protection and protect labels from abrasion.



PerliQ state-of-the-art digital touch screen

Provides precise temperature and humidity control as well as access to all functions. Maintains optimum relative humidity to preserve labels and natural corks.



Independent settings for open and closed door lighting

Lighting brightness control displays intensity settings in 20% increments (20-40-60-80-100%).



Commercial grade construction for outstanding long-term performance

Heavy-duty hinges provide smooth operation and exceptional durability.



Variable speed compressor allows for slower operating speed and quieter operation



Refrigeration cartridge is removable to provide easy access if servicing is ever required



ENGINEERED FOR EXCELLENCE

BEVERAGE DISPENSING

BUILT TO A HIGHER STANDARD

There is nothing ordinary about our standard tower configurations. We offer more catalog products, exclusive faucets, and proprietary towers built to more demanding requirements than anyone. We have styles to fit virtually every decor, theme, concept, and dispensing need, and every tower, faucet, or beverage system component we make comes with the same legendary Perlick guarantee.



Avenue T-Pipe Tower



BBS60 with column and dispensing unit for beer or wine



Perlick Mobile Tap with Nitro coffee, beer or wine

WHAT SETS PERLICK APART?

Perlick's heat exchanger is robust and superior to the competition

- Cast block includes the coolant loop and beverage lines to ensure beverages are poured at the perfect temperature

Insulation is dense and fills the entire tower body

- Eco-friendly foam insulation is injected into the tower and fully surrounds the heat exchanger and beverage lines to minimize sweating, keep the bar clean and dry, and prevent beverage temperature changes

Durable construction

- Engineered for durability and reliability with premium materials



Dense eco-friendly foam insulation injected into the tower to surround the heat exchanger



630SS Stainless Steel Faucet

Perlick's 304 stainless steel forward sealing beer and wine faucets are unique in both appearance and function.

- A revolutionary ball and floating front seal design prevent beer from being exposed to air
- The handle lever doesn't stick and there is no build up of mold and bacteria in the faucet body
- Fewer internal parts mean better reliability and fewer service calls



Brew Pipe Tower

The Perlick Advantage

1. Designed to the highest sanitary standards
2. A wide variety of proprietary towers and finishes to work with any décor scheme
3. Towers available in 1-36 faucets for maximum flexibility
4. Patented forward sealing faucets provide the most sanitary pour in the market
5. Perlick towers can pour beer, cider, wine, cocktails, nitro coffee and more

For more information go to perlick.com or call (800) 558-5592



Winged Tee Tower
66500-4BPC



Draft Arm, 3" O.D.
4016TF



Tee Tower
4006-6B

MAKE A BOLD STATEMENT

There is nothing ordinary about our standard tower configurations. We offer more standard products, exclusive faucets, and proprietary towers built to more demanding requirements than anyone. We have styles to fit virtually every decor, theme, concept, and dispensing need, and every item we make comes with the same legendary Perlick guarantee.

Components designed for quality.
Beverage dispensing solutions built to perform.

Perlick offers a wide range of tower configurations

- Towers available in glycol- or air-cooled models
- Choose from towers that fit small spaces to statement pieces that dispense dozens of beverages



Designs that fit any space

- Traditional, transitional, or contemporary - choose from aesthetics that fits any space

Superior insulation

- Minimal tower sweat and best-in-industry cooling performance

Quality design and craftsmanship

- Premium materials that are durable and look great for years
- Tight seams and hidden fasteners are easy to clean and offer superior designs



Avenue H-Pipe Tower
4072-8PO-SS

Many towers available in single- or two-hole installation

- Fits a wide range of layouts

- The modern, clean design of the **Avenue Tower** makes it a great fit for any bar
- Engineered for durability, the stainless steel design will last for years
- Perlick's superior heat exchanger and insulation guarantee a perfect pour



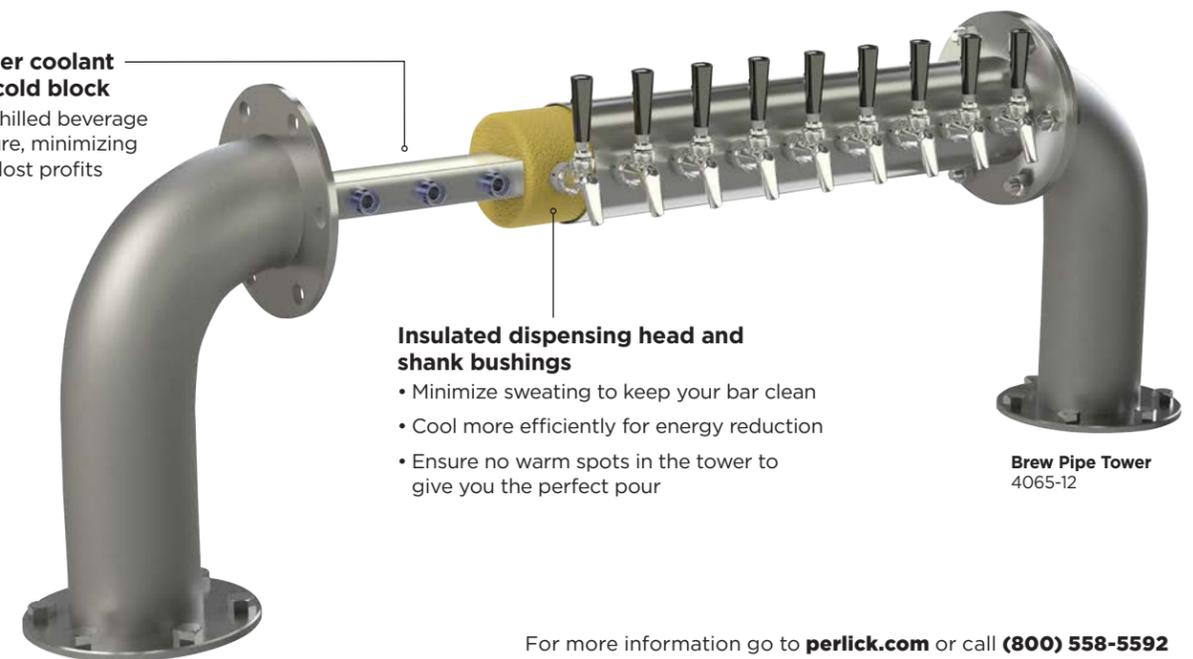
Avenue T-Pipe Tower
4073-12PO-SS

Pure copper coolant lines and cold block

- Maintain chilled beverage temperature, minimizing foam and lost profits

Insulated dispensing head and shank bushings

- Minimize sweating to keep your bar clean
- Cool more efficiently for energy reduction
- Ensure no warm spots in the tower to give you the perfect pour



Brew Pipe Tower
4065-12

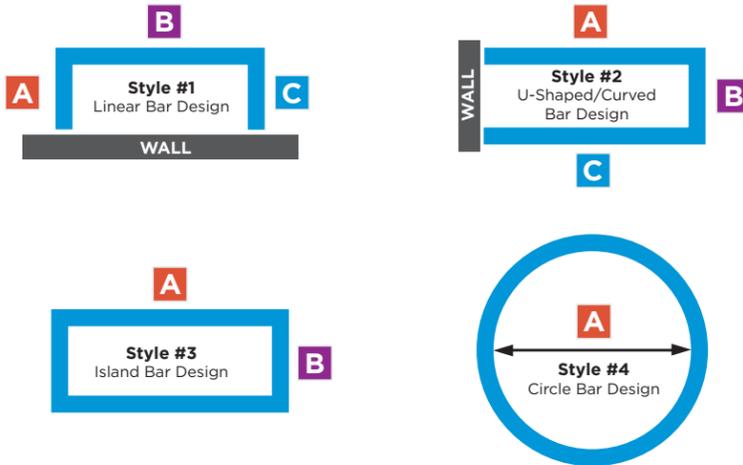
BAR DESIGN CALCULATOR

Your local Perlick rep can help you populate this worksheet and collaborate on an ideal bar equipment layout/design for you.

This worksheet provides the foundation of your professional bartending equipment needs.

By determining the basic shape and size of the bar and answering a few fundamental questions, your Perlick bar design expert will be well on their way in assisting you in the selection of equipment that will maximize your profitability.

SELECT YOUR BAR SHAPE



BAR STYLE:

(STYLE 1-4): _____

Dimension A: _____ ft

Dimension B: _____ ft

Dimension C: _____ ft

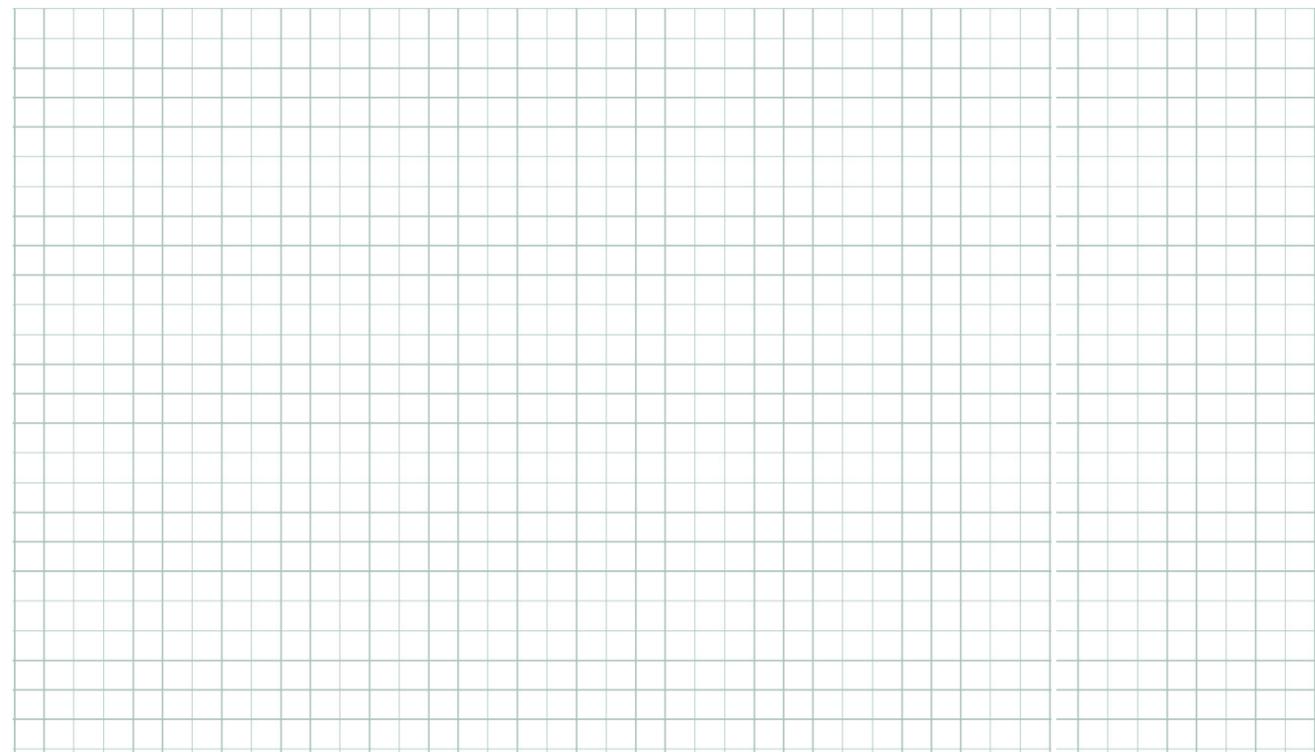
STYLE 5: DESIGN YOUR OWN BAR

Approximate Linear Feet: _____ ft

**Designate Bar Entrance Location*

STYLE #5 : DESIGN YOUR OWN BAR

Provide your sketch here.



Name: _____ email: _____ Phone: () _____

SEATING CAPACITY & COCKTAIL STATION REQUIREMENTS

1) Peak seating capacity:

Bar seats: _____

Restaurant seats: _____

TOTAL

2) Patron drinks per hour (Average 1 to 2 per hour):

3) Peak capacity drinks per hour (step #1 x step #2)

4) Drinks per hour served by bartender (Average 100/hour)

5) Cocktail station requirements (step #3 / step #4)

6) Is a Pass-Thru Service Station needed?

Yes No

Note: A Pass-Thru Service Station can double your cocktail production

DRINK MENU - What does your drink menu consist of (in percentage)

7) Cocktails

_____ % % SUB-TOTAL

8) Ready to drink/canned cocktails

_____ % % SUB-TOTAL

9) Beer

Bottles/cans

_____ % % SUB-TOTAL

Kegged draft

10) Wine

Bottle

_____ % % SUB-TOTAL

Kegged wine

11) Specialty Drinks

Ice cream

_____ %

Pre-batched cocktails

_____ %

Frozen blended

_____ %

% SUB-TOTAL

% **TOTAL**

MISCELLANEOUS

12) Where will the premium liquor bottles be located?

Underbar

Back bar

13) Glassware

Chilled/frosted glasses required

Hanging stemware racks required

14) P.O.S. Station location(s)

Underbar

Back bar

15) Glass washing requirements

Multi-tank sink

Automatic glasswasher

16) Is trash recycling/sorting required?

Yes No

Find your local Perlick sales representative to help you design your Perlick bar





PHOTO: HUMBLE BARON



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