

Glastender®

COCKTAIL PREP COOLER



Features

Inspired by the Cocktail Life Cycle and all that embodies a truly sublime cocktail experience. Refrigerated mixology well, garnish station, and high-capacity drawer offer unparalleled freshness and efficient bar service.



One of a Kind

Cocktail prep space with self-contained refrigeration is first in its class. The work surface features a refrigerated mixology well for (8) 480mL elixir bottles for mixers and fresh juice, a refrigerated garnish station for (6) 1/9 pans of garnish, and a drink rail surface with removable perforated insert and cutting board.

Compact Design

24" linear footprint for maximum efficiency. Craft cocktails without taking a step when designed next to an ice bin.



Insulated Night Cover



Slide-out Rack



Bottom of Drawer

High-Capacity Refrigerated Drawer

Locking drawer offers convenient, refrigerated storage for up to (21) 750mL bottles of soda, vermouth, and other mixers. Drawer also features a slide-out rack to hold an additional (6) 1/9th pans with lids.

Fresh Overnight

An insulated night cover keeps ingredients super fresh overnight and can be stored inside the cooler drawer when not in use.

To view spec sheets, price lists, and more, scan this code:

