

Glastender®

BAR FABRICATION



Thoughtful Design + Unrivaled Features

Every underbar lineup is designed to meet customer needs and exceed expectations for functionality, durability, and visual appeal. Equipment is assembled at the factory, quality tested, organized into shippable sections, and labeled for installation.



*Easy to work with,
from installation to maintenance,
and beyond...*

A Welded construction makes self-tapping sheet metal screws obsolete.

B Pre-aligned mounting holes and bolts ensure a secure and exact fit when mounting adjacent units.

C Built-in camlocks eliminate the need for rear access when attaching or removing adjacent units.

D Innovative "C" channel backsplash provides incredible strength and rigidity.

E Open back design allows easy access for plumbing and electrical installation.



Durable - High volume bars can take a toll on bar equipment. Our equipment is constructed of sturdy, high quality stainless steel throughout, with innovative and sophisticated support systems to ensure longevity.

Interlocking, hemmed edge construction creates multiple layers of stainless steel for added strength.



Sanitary - Delicious drinks should only be crafted in clean working spaces.

Our one-piece backsplash, work surface, and front rail design eliminates the need for silicone sealant and provides a clean, easy to maintain workspace. You'll find radius corners on all our equipment surfaces for no-fuss, no-strain cleaning.

(Image is cut-a-way for illustrative purpose to show radius corners)



Beautiful - When you want equipment that is as stunning as it is functional, choose Glastender.

No matter the bar concept, attention to detail is the key. Details such as consistent skirt heights and 3" front rail, single and double speed rails up to 84" long, and full depth sides on end units provide a polished and refined look not to be forgotten.

Building a custom project? We even go as far as to offer dozens of standard corner drainboard models in unique shapes/sizes to increase design flexibility.



The Cocktail Life Cycle + Bar Design



COCKTAIL LIFE CYCLE

Our foundational approach to bar design where layout efficiency is maximized by aligning equipment with the steps necessary to serve cocktails without missing a beat.

There are two sets of processes - **Assembly**, in which cocktails are crafted and served, and **Disassembly**, in which cleanup takes place as glassware is brought back into the workflow cycle.

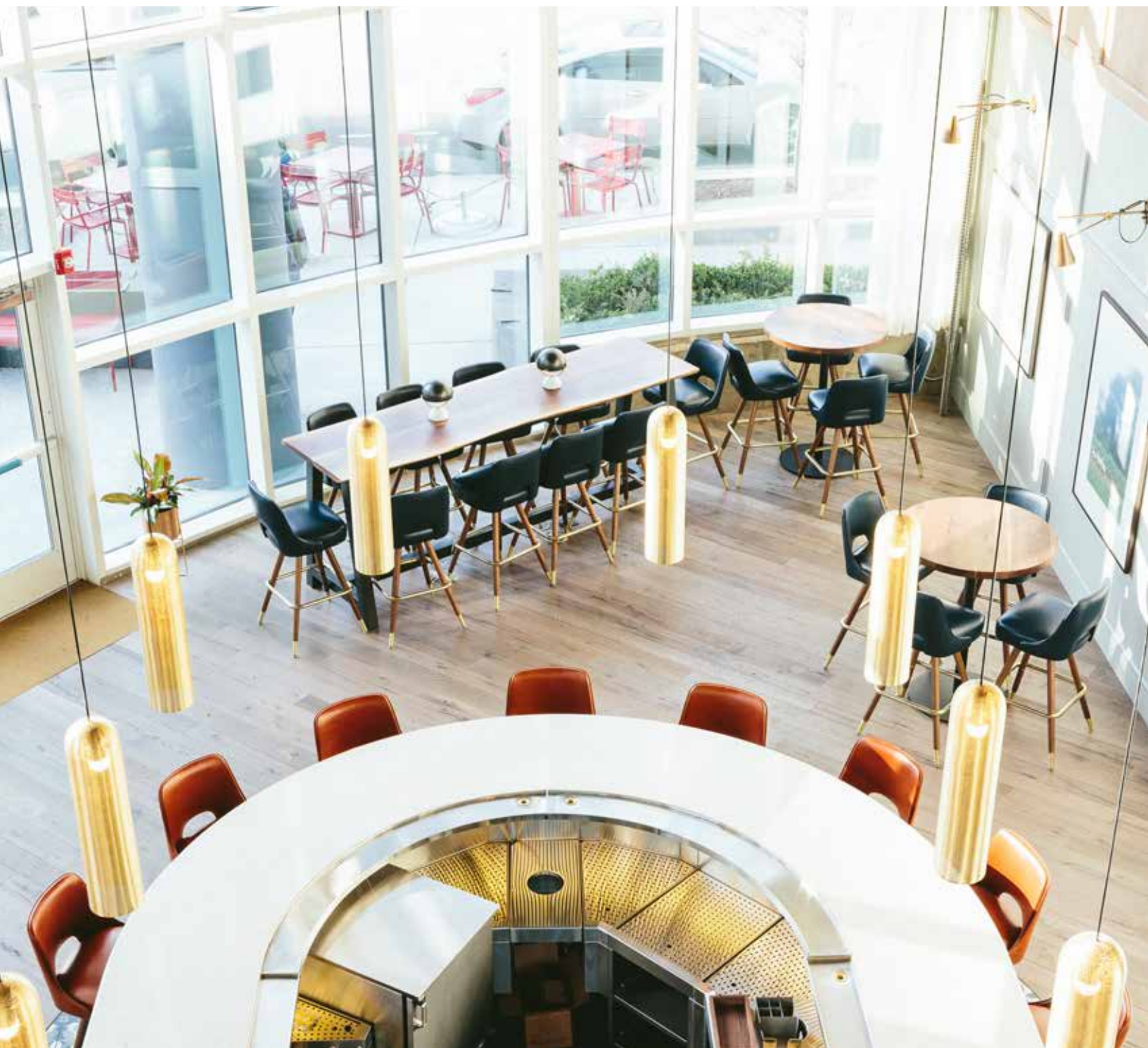


Drainboard + Glassracks



Our drainboards offer full use of work surface and provide extensive glassware storage. The one-piece, seamless top and backsplash is easier to clean, ensuring glassware stays clean too.

We have over 41 standard corner drainboard models, in varying sizes and shapes, to accommodate an incredible variety of L-shaped, U-shaped, curved, or round bars.



How can a drainboard play such a large role in efficiency behind the bar?



DBGR-24-RS



Perforated insert



DBCB-18

Level playing field

Our drainboard inserts provide a level surface for storing glassware which minimizes tipping and breaking.

Raise expectations

We provide a drain pan with separate perforated insert, which elevates the glassware for better air flow to reduce dry time.

No space wasted

Drainboard glassracks store two full glassracks and offer optional roll-out shelves.

Drainboard cabinets offer additional, flexible storage and are available in half-cabinet models.

Keep it clean

The perforated surface is more sanitary, so time can be used making drinks, not re-rinsing or re-washing glassware.

Cabinet shelf and floor can be easily removed for thorough cleaning.

Radius corners on interior and exterior surfaces that clean up in less time and with less effort.

Less run around

Removable perforated insert spans over the drain fitting for maximum glass storage, ensuring your team has sufficient glassware for serving drinks with fewer trips to restock the drainboard.

Ice Bins



CLEAN ICE = FRESH DRINKS

Ice requires the same care as food served to customers.

Our ergonomic ice bins contain features that make them more sanitary during use and easier to keep clean after use.



IBA-24

Sanitary

- Raised lip to prevent contamination when spills happen.
- ABS liner to minimize condensation which harbors bacteria.
- Radius interior corners for easy cleaning.
- Two-piece sliding cover meets health code, opens with ease.

Ice Cold

- Thermal barrier liner, direct cold plate contact and foamed-in-place insulation maximizes ice.
- Frosters are available for longer storage capability of large format and specialty ice.

More Volume

- Extra deep models provide 38% more capacity than standard models in the same footprint.

Liquor Steps + Speed Rails



Underbar equipment is available in two depths so that well positioned, sound-deadening speed rails can be attached without further distancing a bartender from patrons or otherwise impeding workflow.

Liquor steps feature retaining rails to prevent tipping and an extra deep rear step for specialty liquor bottle storage.



Deepest Bottle Wells... in the industry save front bottles from interfering with rear bottle removal, even when installed under a bar top.

Open Step-and-Rail Design... with hand-sized gap and radius corners for easy cleaning. Four side profiles are available to match adjacent equipment and enhance workflow.

Combo Ice Bins + Soda Options



Soda, fresh juice, chilled syrups - let the fun begin!

Centralize and Organize

Combo ice bins offer an additional compartment for storing cocktail mix ingredients in a variety of bottle racks and wells.

Cohesive

Separate ice bin and bottle well compartments are combined into a single unit to minimize seams and enhance the overall appearance.

Operational Efficiency

Soda guns and manifolds are designed to be mounted onto ice bins or combo ice bins for efficient bartender workflow.



Mixology Units + Blender Stations



Mixology units can feature a backsplash faucet, push-down rinsing faucet, lift-out perforated plastic sink strainer, and cutting board. Models are available with a seamlessly welded dipper well for mixology tools with its own faucet and drain.



BSA-18-RF

Blender Stations

Whether you're serving up long-time favorites such as daiquiris and margaritas, or the newest spiked milkshake and frosé, frozen cocktails are here to stay!

Key Features

- Grommeted hole for a convenient, safe way to position power cords.
- Foamed-in-place shelf for extra strength and sound deadening.
- Built-in junction box to accept duplex outlet, also offers easy access to power source.
- Radius corners for easy cleanup of splatters and spills.

Garnish Storage Solutions



Garnishes add character, style, and flavor enhancement to mixed drinks. We offer storage solutions for an assortment of garnishes for your cocktail needs.

Take care of bar needs with ice chilled or non-chilled storage dispensers and refrigerated cocktail prep coolers with a cutting board and drink rail for added prep space.

Room temperature or ice-chilled storage bin options.



Fruit, olives and herbs complete a cocktail!



CPC24
Patent Pending

Point-of-Sale Cabinets



Don't turn your back on a bar full of guests.

POS cabinets can be integrated into the underbar, offering space for a cash drawer and POS monitor. Use POS Cabinets to setup your laptop or any device that needs an under cabinet storage.

These units also free up essential countertop space while providing secure cabinet storage, and storage for additional cleaning supplies, carbonator, network equipment, and more.

Wet + Dry Waste Disposal



Dry and wet waste is unavoidable, but it doesn't have to be aired for all to see. We have attractive, smart solutions for waste disposal to maintain top-notch appearance in your design.



Dry Waste Disposal

Napkins, cocktail picks and other dry waste can be disposed of discreetly. This is important when the underbar is on display in u-shaped and island bar designs.

Dry waste chutes are designed as stand-alone units or they can be mounted directly to adjacent units. The waste bin can be easily removed for emptying, and the stainless top maintains a sanitary, unified appearance.



SWB-18-DW

Wet Waste Disposal

Dispose of ice and unfinished drink mix in wet waste sinks. As an added benefit, available options include cabinet bases, divided cabinet bases, and cabinet bases with dry waste chute.

Wet waste sink accessories include perforated plastic strainers and splash guards.



DWB-14-C

Wash Sinks



Structure, function, design.

Our sinks feature industry leading, heavy gauge stainless for unmatched durability, seamless surfaces for cleanability, perforated inserts and oversize bowls for added functionality, and a unique backsplash faucet mounting plate for easy access after plumbing.

Fusion Sink - Compact and Efficient

- Combines a hand sink and wet waste sink into one!
- Our patented, tiered design allows the upper hand sink to drain into the lower wet waste sink to help melt ice.
- Compact design measures 12" wide by 24" deep.
- Includes top-load soap dispenser, C-fold paper towel dispenser, right and left side splash guards, and a hot and cold water faucet.

Compartment Sinks - Wash, Rinse, and Sanitize

- Sink bowls are extra wide for added working room and to easily accommodate a brush washer.
- Available with integrated drainboards for additional glassware storage.
- Fabricated bowls are constructed of 16 gauge stainless, making them 2.9 times thicker than the 20 gauge drawn bowls common to the industry.

View the product catalog for a complete list of sink options and accessories.



FS12

Glasswashers



GW24

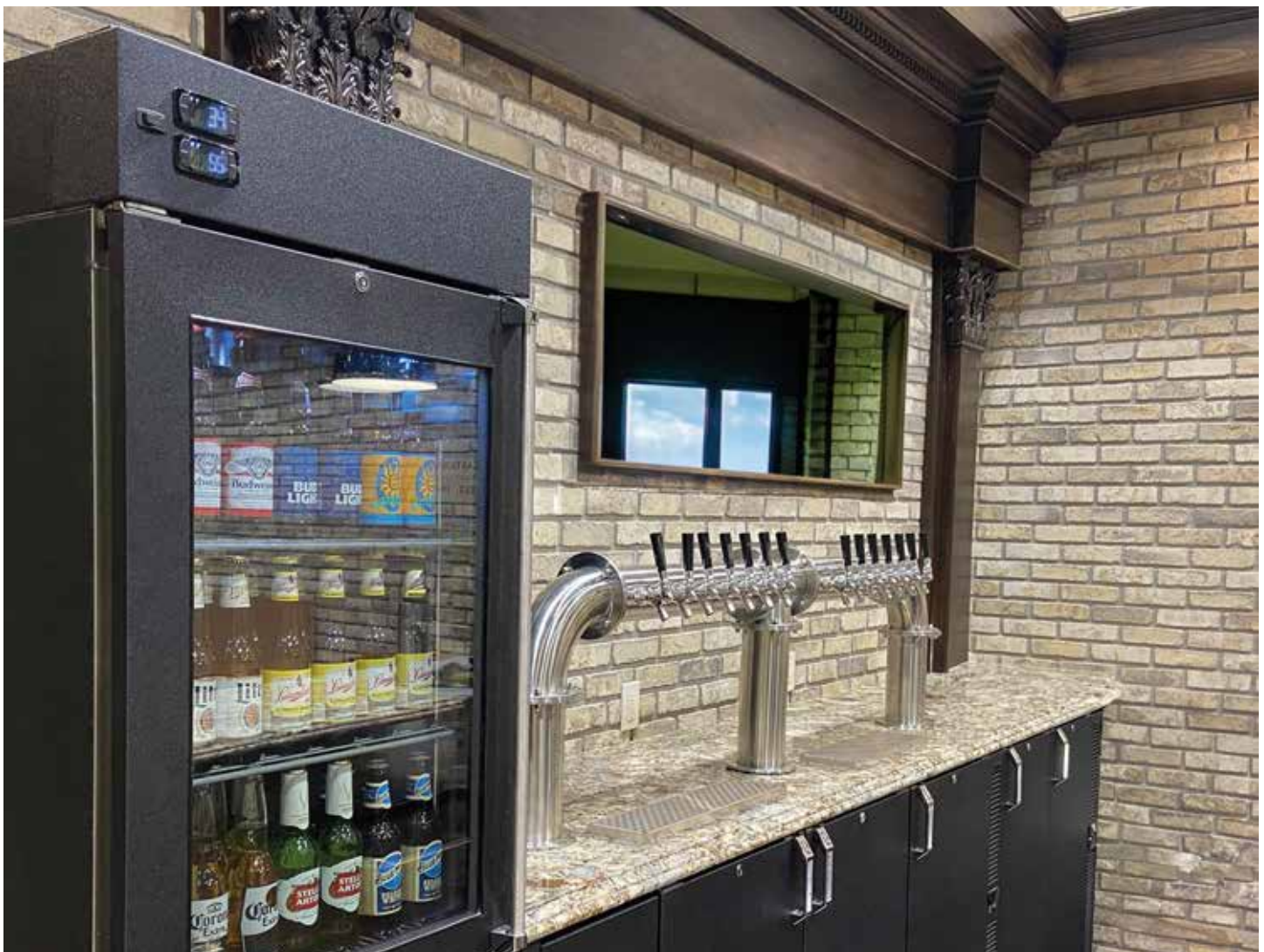
Glastender manufactures fully automatic glasswashers to replace handwashing which saves labor, reduces breakage, and allows for more efficient bar service.

Check out the glasswasher brochures to find more information, including pricing and spec sheets, or browse online at glastender.com/product-categories/glasswashers.

Glastender®

Expect More. More Features. More Flexibility.

A full list of bar fabrication products, spec sheets, manuals, and pricing can be accessed on our website at glastender.com or by scanning this code.



Love what we're doing with bar fabrication?

Check out our packaged beverage storage solutions in the Bar Refrigeration brochure.

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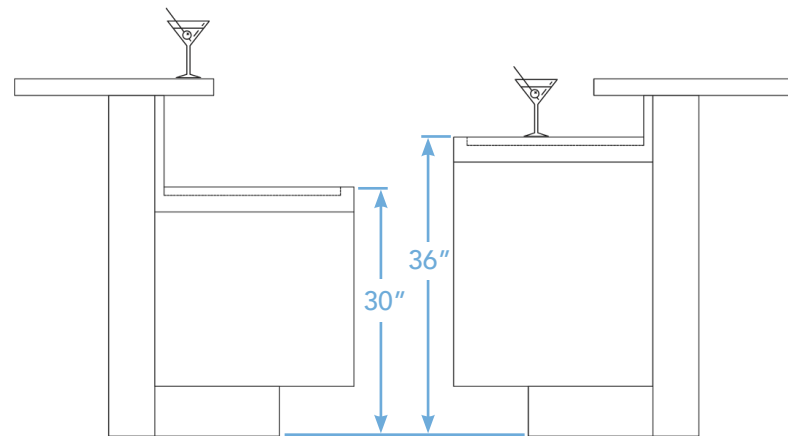
ELEVATION

BY GLASTENDER



The Rise of a New Underbar

We began manufacturing elevated underbar equipment for iconic luxury brands in 2018. Since then, it's been revolutionary in its profoundly different experience for customers and staff.



This industry-advancing line features a 36" high work surface, six inches higher than traditional underbar equipment, while the bar top remains at a comfortable height of 42".



TRADITIONAL



ELEVATION

One of the more impactful features of Elevation is how the higher work height improves the customer's ability to see what is happening behind the bar. The artistry of cocktail crafting goes largely unseen by the customer in a traditional layout.



By raising the worksurface height, customers can now see the steps a bartender takes to craft their cocktails.

Similar to how open kitchens brought the excitement of the kitchen to the customer, those sitting at an Elevation bar will experience the attention to detail that goes into their cocktail.

Elevation offers more than a different look for bartenders, often improving ergonomics by reducing the amount of bending and awkward motions needed throughout their shift.

The higher worksurface provides a comfortable area for bartenders to prepare cocktails, eliminating the need for bar-top drink rails.



Fundamental Approach to Design



Cocktail Life Cycle

With the enhanced experience offered to customers through the raised worksurface, cocktail assembly steps are now centered on the workstation rather than the ice bin.

DRAINBOARDS

Extensive glassware storage with sanitary perforated insert to speed drying time.

Choose a glass rack, half-cabinet, or full cabinet base for flexible storage and added functionality.

ICE BINS

Easy to clean, and features thermal barrier liner, direct cold plate contact, and foamed-in-place insulation to maximize ice usage.

LIQUOR STORAGE

Wall-mount Liquor displays feature retaining rails to prevent tipping and an extra deep rear step for specialty liquor bottle storage.

Speed rails are sound-deadening and attach to equipment without further distancing a bartender from patrons.

MIXOLOGY UNITS

Create your ideal mixology unit with combinations of a backsplash faucet, push-down rinser faucet, cutting board, and a seamless welded dipper well with faucet for mixology tools.

SODA DISPENSING*

Soda guns and manifolds mount to ice bins for efficient bartender workflow.

CRAFT ICE FREEZER*

Conveniently stores specialty ice for up to two weeks while preserving pristine clarity, taste, and shape.

GARNISH SOLUTIONS

Ice-chilled, non-chilled, and refrigerated storage options are available to suit your garnish style.

COCKTAIL PREP COOLER

Features a refrigerated mixology well, garnish station, drink rail surface with removable cutting board, and a high-capacity refrigerated drawer with slide-out racks.

WET + DRY WASTE

Attractive, smart solutions for wet and dry waste disposal to maintain a top-notch appearance.

FUSION SINK

Patented design combines a hand sink and wet waste sink into one to optimize space and behind the bar.

GLASSWASHERS*

Our high-temp glasswasher is designed to align seamlessly in an Elevation lineup.

POS STATIONS*

Sized to fit a cash drawer and monitor, freeing essential countertop space while providing secure storage.

*Available, not shown.

Core Stations

Select an ice-chilled or refrigerated core station and then begin designing other elements around the workstation.



Unique Features

The additional equipment height also allows for improved use of space behind the bar, adding functionality, like full-extension pull-out liquor drawers not possible with traditional underbar equipment.

Improved storage helps promote an efficient workflow for staff and streamlined customer service.



Pull-out drawers add bottle storage underneath liquor display units.



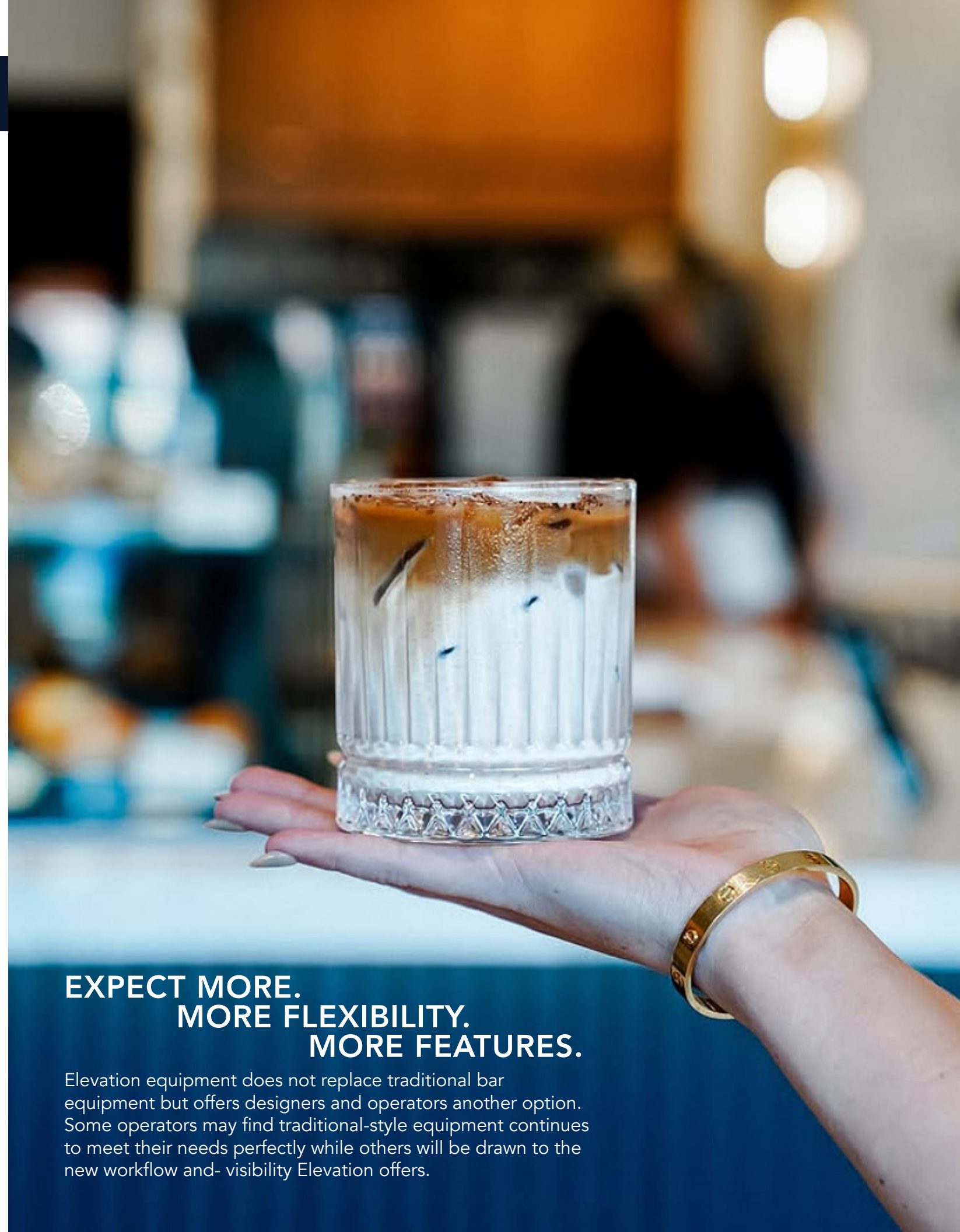
Pull-out racks for quick access to clean glassware.



Built-in drawers offer storage for mixology tools.



Cabinet bases offer storage for supplies and equipment.



**EXPECT MORE.
MORE FLEXIBILITY.
MORE FEATURES.**

Elevation equipment does not replace traditional bar equipment but offers designers and operators another option. Some operators may find traditional-style equipment continues to meet their needs perfectly while others will be drawn to the new workflow and- visibility Elevation offers.

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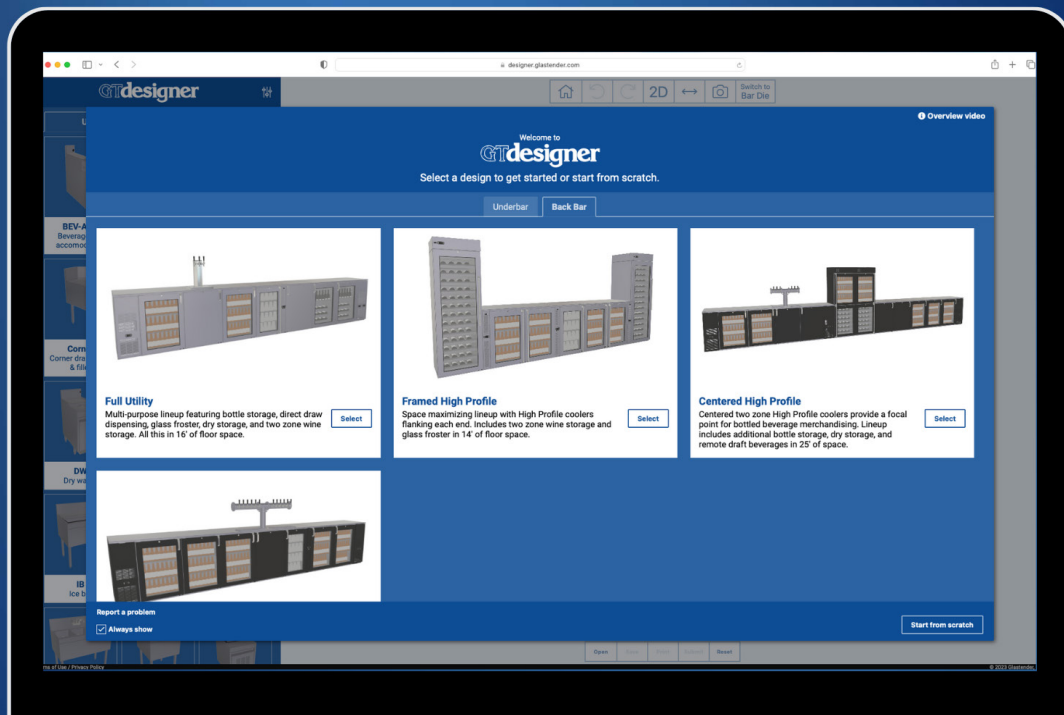
Expect More.

Want to see your bar design come to life?

Visit our interactive equipment configurator & layout tool at <https://designer.glastender.com>

GTdesigner

by Glastender



Glastender®

DÉCOR COLLECTION



Features

Designed for corporate headquarters, event suites, upscale resorts, or experiential venues, this exclusive collection fits seamlessly with the bar top to become one with sophisticated décor.

One with Interior Design

Versatile cabinet bases merge with one-piece, field-installed marble, quartz, or other luxury countertops.

Finish options are customizable to the extent of one's imagination.



Equipment Unveiled

Select from a collection of recessed equipment to adorn the bar top, including ice bins, bottle wells, and under-mount work centers paired with dispensing systems and refrigeration.



First-Rate Quality

The Décor Collection is crafted to the same first-rate standard of durability, cleanability, and efficiency you love and expect of Glastender.

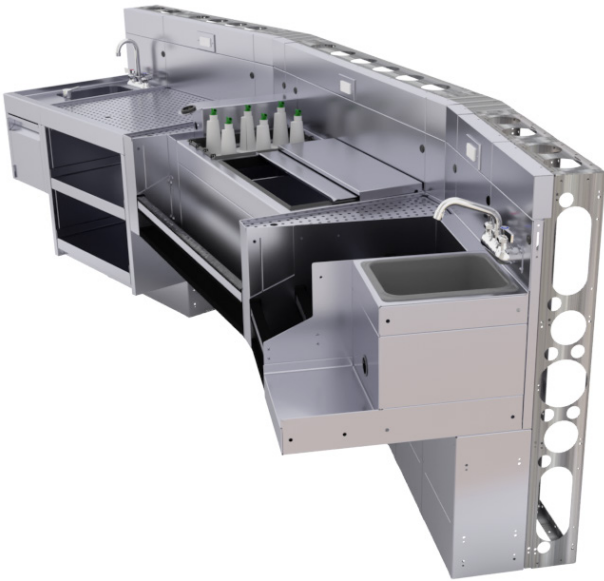
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MODULAR BAR DIE



Features

Modular bar die is a utility distribution wall for underbar equipment which eliminates leg sets for a cleaner, more attractive bar.



Lower Installation Cost & Reduce Installation Time

- Arrives pre-assembled from the factory in sections up to six feet long.
- Millwork bar top and front panels can be pre-fabricated and easily attached after utility work is complete.
- Factory installed LED lights and 20A GFI outlets for electrical equipment.
- Pre-engineered and manufactured to exact dimensions.

Heavy Duty

16-gauge galvanized steel structure easily withstands 1,000 pounds per foot of downward force.

Better Cleanability

Without underbar legs to work around, cleaning can be done more thoroughly and with less effort.

Top to bottom stainless steel finishing on bartender side.

Sleek Appearance

Chaseways are built-in to hide beverage, plumbing, and electrical lines for a more attractive bar.



Flat Wall

Pedestal Base

Cabinet Base

Scan this code to view spec sheets, installation manuals, and pricing.

