

BARZZONI™

---

Wine Bar & Beyond



## BARZZONI™ difference

Made for world-class professionals who understand the value of results of the project at stake, where nothing can go wrong, there can't be a compromise that brings the house down.

People who understand their business's nuances and know there is one opportunity to set it right. That there is only one right way, if missed, everything else is at stake.

Our difference is the best technology and equipment setup to support your project's success.

## Features you need

1. Stainless Prep Station
2. Ice Machine
3. Refrigeration
4. Glasswasher
5. Soundproof Blender
6. Wine by the Glass
7. Carbonated Bev. Dispenser
8. Draft Beer System
9. Glass Froster
10. Backbar Display

In partnership with

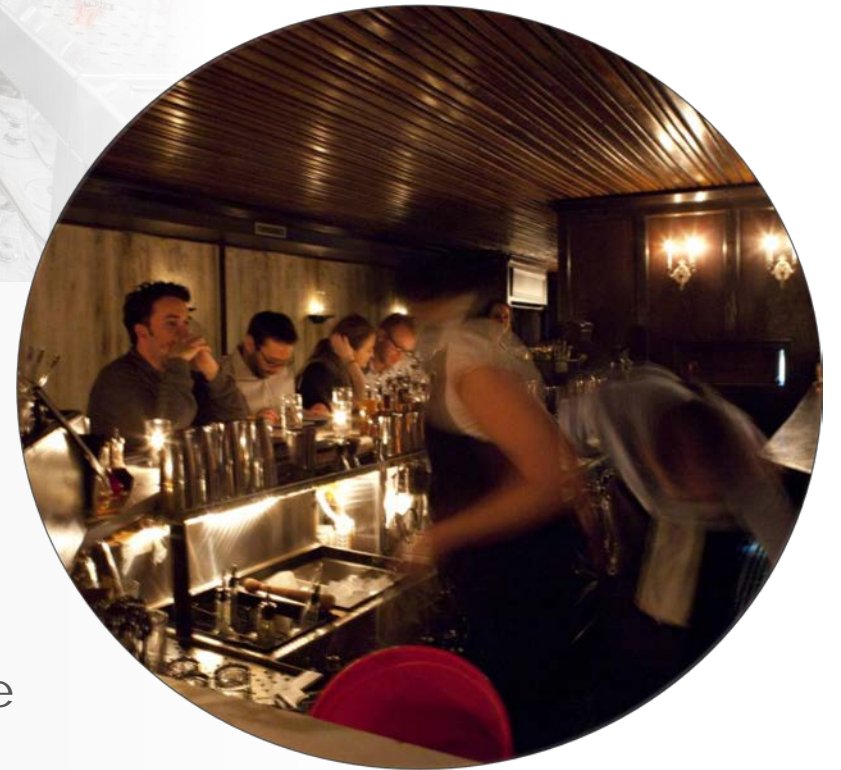
**Glastender**®



Glastender®

## The Need for Speed

- ✓ Seriously Improve Capability – **to mix**
- ✓ Knock out Equipment Design – **to show**
- ✓ Integrate Other Top Nine features – **to elevate**



## ITV ICE

- Better Sizes to Fit Right.
- 14 to 90 gm Ice
- Built in, Front Vending
- Stainless Paddle (no plastic)
- 43°C Ambient
- High Production Output

FEEL  
THE ICE  
EXPERIENCE

BIGGER

Here

ICE

2



# Refrigeration with Custom Finishes and Features

Wine Shelves  
Drawer / Doors  
Lighting, Front Finishes  
in Stainless, or Custom,  
Solid or Glass, and new  
variety of door handles



Presenting Your Bar to the World



# Heard of Five-Year-Old Clear Transparent Glassware?

## Renovate Glasswasher

- RENOVATE & PLASTICS feature standard on the machine.
- Built in Size perfect to integrate
- No noise
- Comes with signature Air Rack Glass Dryer Sysystem
- RENOVATE keeps removing film from old glass for transparency
- Made in Britain.



CLENAWARE  
SYSTEMS

SOVEREIGN  
GLASSWASHER

*Optimum*

2611 Watts 3.5 HP & Quiet

Perfect

Compact footprint to fit the smallest 12x9" Shelf

5



# Evo-lution has reached a higher Expectation

1. Unlimited Still Wines by the Glass.
2. Unlimited Sparkling Wines by the Glass.
3. Pick your Choice of Instrument and Affordability based on location.



6



# Carbonated Dispenser

- **Speeding** up Drink Finishing.
- **Eliminating** Wastage and Higher Inventory Cost.
- An **Essential** at Every Station.
- With Soda Module.



A hand is shown pouring beer from a tap into a glass. The background is a blurred bar setting with a tap handle and a glass. The text 'Glastender' is overlaid in a white, stylized font.

Glastender®

# DRAFT BEER SYSTEM

Integrated in the bar seamlessly, in harmony from the same factory and mother technology



# Glass Froster

*Glass Froster changes the drink service dynamics.*

Instant Frosting with Liquid CO2 vapour more than kills 99.9% Viruses.

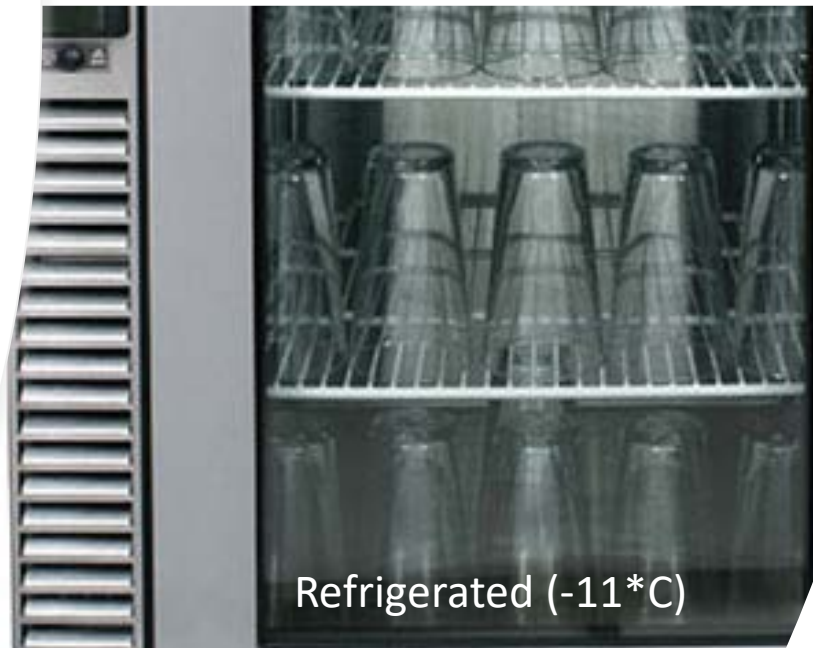
*Cuts down wait time in ice chilling glasses.*

Creates impactful WOW visuals for customers!

**LED back lit, for both front and back bar counter.**



Liquid CO2 Vapour



Refrigerated (-11°C)

# DURAVIN<sup>+</sup>





# Back Bar Display System

There's truly nothing that matches the expectations of the guest as upmarket as high-profile multi-LED lighted display system.

Choose from six different options, for the 10XBar we make for you.

Glastender®

10

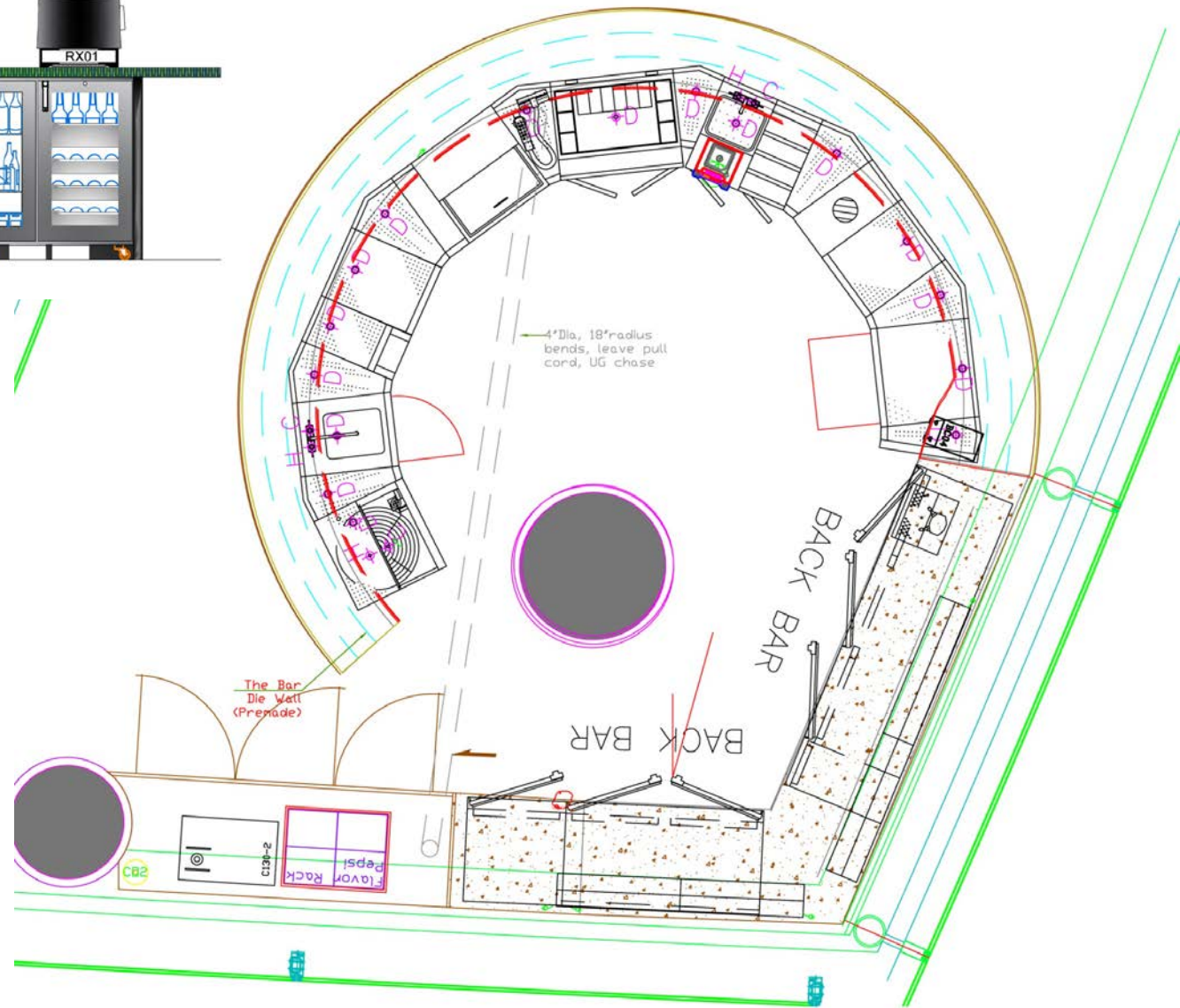
EXPO



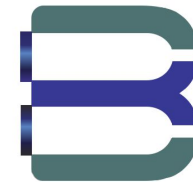
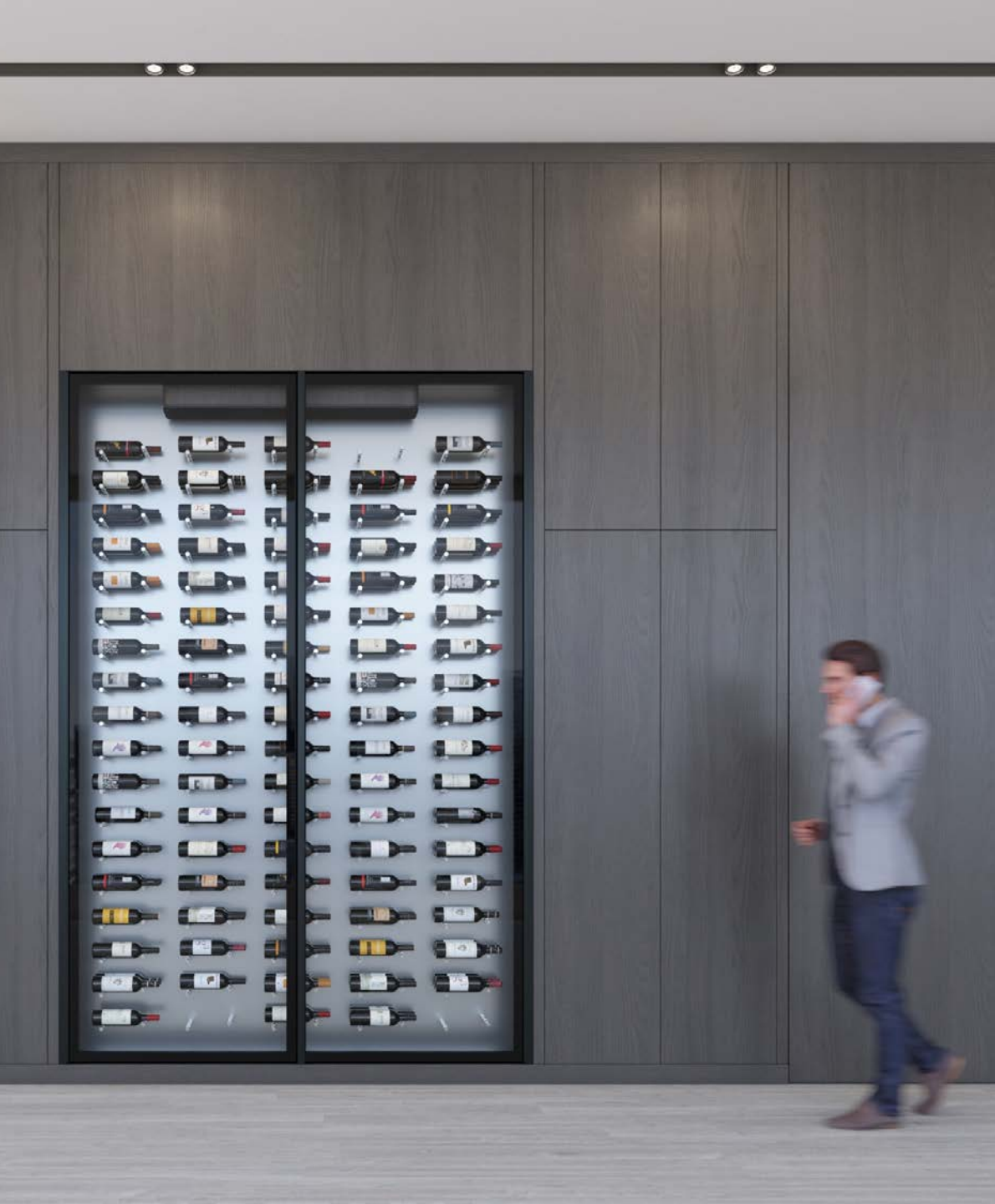
BACKBAR ELEVATIONS

# BARZZONI™ DESIGN BUILD

The unique interface of functions, fit, and material for an opulent patron experience.



MODIFIED BAR LAYOUT  
(After site visit and meeting with Carlson)



**BARZZONI WINESPACE ND**

Inc 2008, New Delhi

GST: 07AADCB5119M1ZL CIN:

U55201DL2008PTC180998

[barzzoni@barzzoni.com](mailto:barzzoni@barzzoni.com)

91-11-41550060, 41550061

8882-111-800, 9990356055

[behindbestbars.com](http://behindbestbars.com)

[barzzoni.com](http://barzzoni.com)