

Perlick®



TOP SHELF
STAINLESS STEEL
UNDERBAR

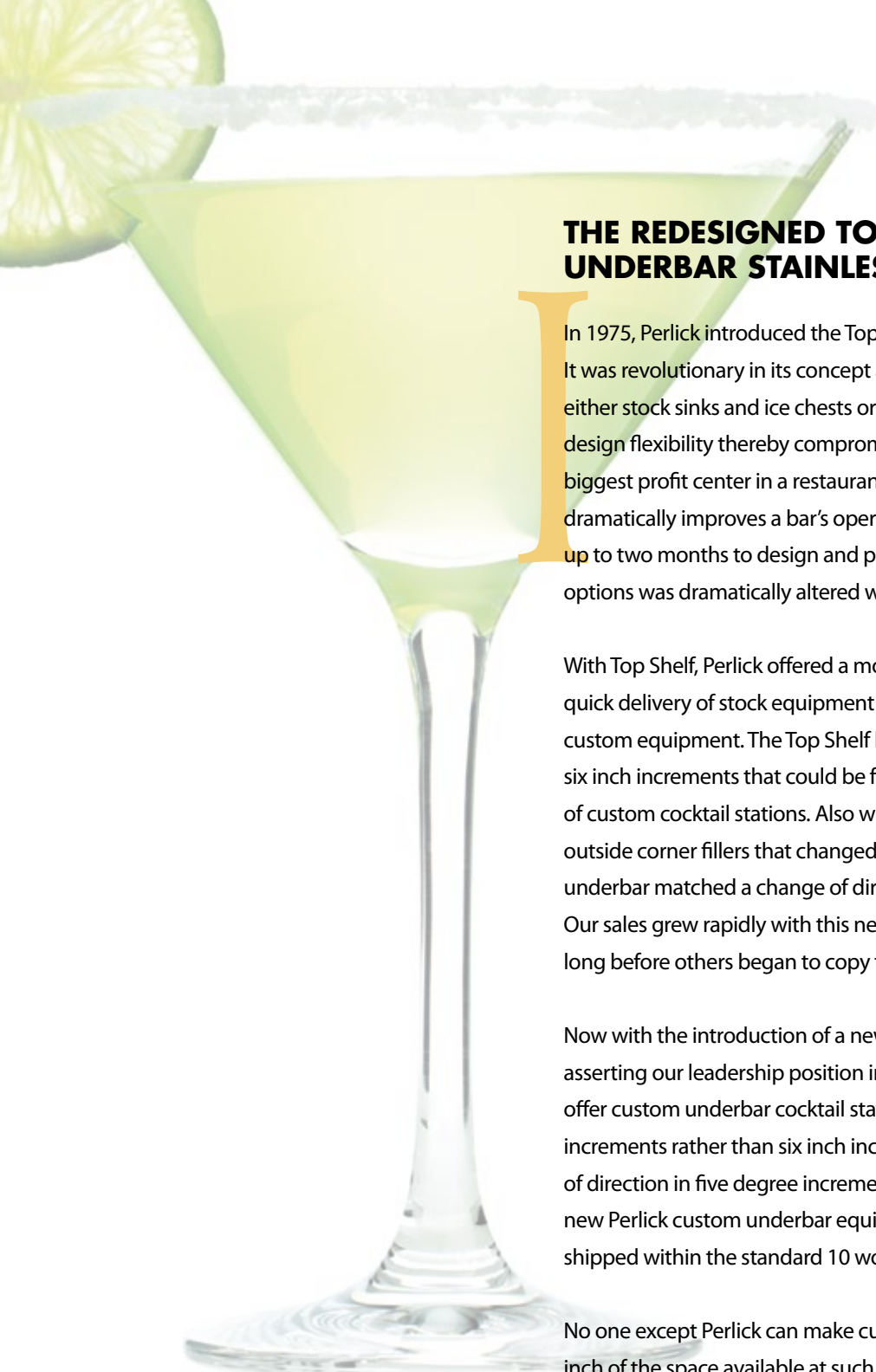




MOTOR – Milwaukee, WI

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THE REDESIGNED TOP SHELF LINE OF UNDERBAR STAINLESS STEEL EQUIPMENT

In 1975, Perlick introduced the Top Shelf line of stainless steel underbar equipment. It was revolutionary in its concept and design. Previously all that was offered was either stock sinks and ice chests or fully custom equipment. Stock equipment limits design flexibility thereby compromising the operating efficiency of what is the biggest profit center in a restaurant. However, while the use of custom equipment dramatically improves a bar's operating efficiency, it costs much more and can take up to two months to design and produce. The limitation of having only those two options was dramatically altered with the introduction of the Perlick Top Shelf line.

With Top Shelf, Perlick offered a modular system that combined the low price and quick delivery of stock equipment with the profit enhancing design flexibility of custom equipment. The Top Shelf line included a large array of standard modules in six inch increments that could be factory assembled to create an unlimited variety of custom cocktail stations. Also with Top Shelf we introduced modular inside and outside corner fillers that changed bar direction in 15 degree increments so the underbar matched a change of direction of the bar die just like custom equipment. Our sales grew rapidly with this new modular custom design approach. It wasn't long before others began to copy this successful concept.

Now with the introduction of a newly expanded Top Shelf line we again are asserting our leadership position in the industry. With this new line we can offer custom underbar cocktail stations or multi-tank sink modules in one inch increments rather than six inch increments. The corner filler modules allow change of direction in five degree increments rather than fifteen degree increments. This new Perlick custom underbar equipment can be quoted using published prices and shipped within the standard 10 working day lead times.

No one except Perlick can make custom underbar profit centers built to within an inch of the space available at such competitive prices and with such short delivery times. Combine all that with our "Best in Class"*** quality and you will conclude that the leader in underbar stainless just got even better.

*** Named "Overall Best in Class" in stainless steel underbar for 6 yrs running by Foodservice Equipment & Supplies magazine.



Shanahan's, Denver, Colorado

THE TOP SHELF STORY

F For many years, Perlick's Top Shelf underbar equipment has been the preferred choice of professional bartenders because they know properly designed bars and reliable equipment allows them to be creative, efficient and most importantly, profitable. Top Shelf products are highly desired because they reflect our true passion for design, craftsmanship and innovation. When you select Perlick's "TS" Series of underbar equipment you get everything you have learned to expect from Top Shelf. No matter if the shape of your bar is straight, curved, round or square; Perlick's custom underbar is fabricated to match the contours of your bar and to surpass your expectations as an ideal product at an exceptional value.

"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.

"TSD" SERIES

Except for the "Deck" style Backsplash, the "TSD" series of Top Shelf Underbar is identical to the "TS" series. The "D" style backsplash has a flat deck at the back of the equipment which adds 5-7/16" to the overall depth. Sinks in the TSD



"TS" SERIES



"TSD" SERIES

Series utilize deck-mounted water faucets. The deck serves multiple purposes. "TS" equipment with an optional speed rail has an overall depth of 24" which matches the overall depth of "TSD" equipment. This creates a flush equipment front surface which eliminates those dreaded "knee knockers." The "TSD" series also moves the rear equipment legs away from the die wall allowing clearance for beverage line bundles and plumbing. Finally, the Deck style backsplash is perfect for creating a beverage chase to easily route beverage lines behind and above the Underbar equipment.

"TSF" SERIES

The Top Shelf "Full" depth series of Underbar uses the same 6" high backsplash from the "TS" series. It creates a full 24" deep Underbar by using larger depth work surfaces. "TSF" style Underbar increases the volume of ice chests and the usable work surface of Drainboards by 34 percent. Just like "TSD," the "TSF" series has the rear equipment legs away from the die wall to allow ample room for routing mechanicals.

"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 for your bartender and servers to work as a team.

"PTS" SERIES

In addition to 38" deep Service Station modules, we offer pre-configured 32" deep "Pass Thru" Stations which makes choosing the ultimate cocktail station a snap. PTS stations are intended to be used in an open area of the bar and offer un-interrupted work surfaces for your bartenders and wait staff.



"TSF" SERIES



"TSS" SERIES



"PTS" SERIES

WHAT BAR IS RIGHT FOR YOU?

MODULAR BAR

If your project is new construction or a complete remodel and there is no existing bar, then Modular Bar is your ultimate factory assembled solution to save both time and money! The Modular Bar structure is a heavy gauge frame that creates the die wall and the equipment supports for your underbar line-up. 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 (supplied by others) provide easy, lift-off access to service utilities and beverage lines.

No matter if your bar is straight, round or curved, every Underbar module in our "Top Shelf" offering can be factory assembled to the modular bar die in sections up to 8 ½ ft. long. With Modular Bar, you're ensured that every piece of the puzzle fits.

PREASSEMBLED UNDERBAR

When a bar die already exists or is being built by others, Perlick can preassemble many of our Underbar modules, per a bar drawing, into straight sections up to 8 ½ ft long. These straight sections eliminate field connections and save time. Preassembled sections that share a common front apron will also share a common backsplash to give your bar a smooth, custom appearance. The factory will also determine the appropriate number of legs required for each preassembled section. This gives your bar the professional and uncluttered look you demand. *Contact your Perlick Representative to configure preassembled sections.

FREESTANDING UNDERBAR

Freestanding underbar modules are built and shipped as individual pieces with its own backsplash and front apron. 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 jobsite.



BAR DESIGNING CONCEPTS



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

- Return Soiled Glass
- Dispose of Dry and Wet Waste
- Wash Soiled Glass

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 customer service, create happy customers and increase profits.

DRINK PREP & SERVING



GLASS STORAGE

Glass Storage is a vital component to an efficiently designed bar. Every cocktail station must be stocked with clean glassware that's within easy reach of the bartender and server. Every Perlick Glass Storage solution uses a highly sanitary and easily cleanable "embossed" work surface which creates an absolute minimum amount of contact with the rim of the glass. This allows a maximum amount of air to circulate underneath the glass which results in a speedy and successful drying process.

- **Drainboards** provide an extremely flexible solution for draining recently washed glassware and for storing soiled glasses. Drainboards are available in 6" increments from 12" to 48" wide in all "Top Shelf" depth configurations. In addition, Drainboards are now offered in 1" increments from 13" to 23" which allows you the creative freedom to fill any bar shape or length.

- **Drop-Down Drainboards** have a work surface that is 10" lower than a standard Drainboard. This lowered surface greatly increases your storage by using stackable Glass Racks. Drop-Down Drainboards are 24" deep and are available in 12", 18" and 24" widths.

- A **Glass Storage Bin** provides the maximum amount of vertical storage. This 24" wide by 24" deep cabinet is available with or without a Drainboard Top and can be equipped with optional Solid Shelves, Stationary Glass Rack Slides, Roll-out Glass Rack Trays or a Slanted Frame to conveniently access Liquor Bottles.

- **Storage Cabinets** are offered in TS and TSF depths and in 6" increments from 12" to 48". In addition to having embossed work surfaces you gain the added benefit of an adjustable storage shelf. Doors and door locks are optional.

- **Corner Filler Drainboards** provide glassware storage for inside or outside transitions of the bar in 45, 60, 75 and 90 degree configurations in both TS and TSF depths.



TSF24 DRAINBOARD COMPARED TO TS24 DRAINBOARD

Perlick TIP

The typical customer requires 2-3 clean glasses per hour.



GLASS STORAGE BIN



STORAGE CABINET WITH NEW DOOR DESIGN

Perlick TIP

A good bartender using a properly designed cocktail station can serve between 75 and 125 drinks per hour.

Perlick TIP

TSF Drainboards increase your glass storage by 34% which equates to an additional two rows of pint-size glasses.

DRINK PREP & SERVING

ICE CHEST

Where there is glassware, there must be ice. Each serving station must have ice within reach to minimize time required to mix a drink. Multiple sizes and storage capacity options are available with or without a cold plate.

- **Standard Ice Chests** are the backbone of your bar and can be ordered in all "Top Shelf" depth configurations in 6" increments from 18" through 48". TSF Ice Chests increase your ice capacity by 34 percent.

Note- 18" Ice Chests that require a cold plate must be ordered as a TSF, full depth version.

- **Extra Capacity Ice Chests** have a bin that is 4 1/4" deeper than a Standard Ice Chest. This additional volume increases your ice capacity by 39 percent. Extra Capacity chests are available in TS and TSD styles in 24", 30" and 36" widths.

- **Service Station Ice Chests** are 38" deep. This extra-long depth gives your Bartender and Servers ample access to the bin in "thru-the-bar" applications where a bar top continues over the ice chest. Service Station bins are designed to be used in conjunction with TSS Underbar configurations. They are available in 24", 30" and 36" widths and can be ordered with optional "dual" cold plates for high-volume environments.

- **Pass Thru Station Ice Chests** are 32" deep and are intended to be used in an open area of the bar in conjunction with "PT" series Underbar components to create a highly efficient team environment for your Bartender and Servers. They are available in 24", 30" and 36" widths and can be ordered with optional "dual" cold plates for high-volume environments.

- **Drop-in Ice Chests** are counter-mounted bins which are available in 24" and 36" widths.

- **Accessories:** a full complement of Bottle Wells, Condiment Cup Holders and Ice Dividers can be added to all Ice Chests.

Perlick® TIP

Perlick's patented cold plate uses the bins' ice to chill the concealed, sanitary aluminum casting, which in turn causes the beverages running through the internal stainless steel tubing to become cold.



PASS-THRU ICE CHEST

Perlick® TIP

Do you need a high-volume Service Station? A Dual Cold Plate Ice Chest will keep up with your peak demand.

Perlick® TIP

A TSF18IC, full depth, Ice Chest has the same ice capacity as a TS24IC.

Perlick® TIP

No room for a Filler Chase? Then use a "TS" Backsplash Soda Chase to route your beverage lines to your soda manifold.

Perlick® TIP

Add an accessory spray hose to your Ice Chest to assist with "end of shift" maintenance.

FILLER CHASES

- All **Filler Chases** effortlessly join together with Underbar equipment to provide specific areas to route beverage lines above the work surface of underbar.
- **Soda Gun Fillers** are universal 4" or 6" wide units with integrated mounting systems for "Post Mix" bar guns from Wunder-bar® and Schroeder®. Regardless of what beverage system you use, our Soda Gun Fillers make installation of manifolds up to 14 products a breeze and present tool-less access for "ratio/brix" adjustments and routine cleaning.
- **Filler Chases** have dedicated areas that promote the routing of beer or beverage lines behind the equipment to the bar top.
- **Access Cut-Outs** are most commonly used in conjunction with TSD equipment. We offer various styles of 6" wide chases that easily replace a portion of the "deck" backsplash and accommodate fully-insulated beer trunk housings and beverage bundles.

CORNER FILLERS

When the bar changes angles, Corner Fillers provide usable work surfaces that create seamless transitions to match the contours of your bar.

- **Flat** work surface Corner Fillers are available in a wide variety of inside and outside corners ranging from 5° wedges to 90° full-corner pieces.
- Store more Glassware by using **Drainboard** Fillers which are offered in 15° increments starting at 30° through 75° corners. We also have many styles of 90° Drainboard Corners to maximize your storage needs.

PASS-THRU STATIONS

Increase your profits by creating an efficient team between your bartenders and wait staff by using a pre-configured Pass-Thru Station. These 32" deep cocktail stations maximize storage with adjustable over-shelves and create a well-organized environment. Your bartender can serve more cocktails per hour and your servers can restore soiled glasses back into service as quickly as they are used.

- **Pre-Configured** Pass-Thru Stations are available in 42" and 54" widths and also in 66" and 78" configurations that include a Glasswasher with "easy access" side-mounted controls.
- **Custom** width Pass-Thru Stations can be configured from a wide selection of Over-shelves, Ice Chests, Fillers, Drainboards and 12" wide Sinks modules.

Perlick® TIP

Since most Bartender's "free-pour" liquor with their right hand, locate the Soda Gun Filler to the left of a Cold Plate Ice Chest.

Perlick® TIP

A 6" wide chase is needed to route an insulated 12-line Beer Trunk Housing to a bar top-mounted dispensing head.

Perlick® TIP

The interactive nature of a Pass-Thru Station will more than double your cocktail output to 250-300 drinks per hour.



NEW SODA GUN FILLER SHOWN WITH ICE CHEST



CORNER DRAINBOARD



PASS-THRU STATION

DRINK PREP & SERVING

LIQUOR STEPS

A **Liquor Display** effectively stores bottles within easy reach of the bartender.

- A 24" wide by 24" deep **Cabinet** style display is a high-profile unit on 6" bullet legs and has 3" tall steps for easy access and to showcase your high-end liquor.
- **TSF** style displays are available in 12", 18" and 24" widths and its compact profile aligns perfectly with adjacent Blender Shelves and TS equipment with an accessory Single Speed Rail.
- **Speed Rails** are accessory bottle storage devices that mount to the front of Ice Chests, Drainboards and Sinks. Styles include, Single, Double, Hang-on and Locking versions.



Perlick® TIP

Use an accessory Locking Cover to secure the liquor inventory in your bar.



LIQUOR STEP CABINET

INSULATED STORAGE CHESTS

These fully-Insulated Chests are dedicated to the storage of non-potable ice to chill "Store 'n Pour" style beverage containers or condiment cups.

- **TS** and **TSD** style modules are available in 6" and 12" widths and can be accessorized with Bottle Well Holders, Wire Rack Dividers or Condiment Cups



Perlick® TIP

A TSD Insulated Storage Chest and Accessory Chase installed on both sides of TS Ice Chest creates a very efficient cocktail station with ample space to route beverage lines.



STORAGE CHEST WITH BOTTLE WELLS

BLENDER STATIONS/SHELVES

Blended drinks are usually offered in Casual and Fine dining establishments and these modules are designed with a drop-down platform, which includes an electrical junction box to plug-in your blender.

- **Wet** Blender Stations include a sink for disposing of waste and rinsing the blender container. We offer sizes in 12", 14" and 18" widths in TS and TSD styles.
- **Dry** Blenders have a flat work surface in addition to the drop-down blender storage area. This style is available in 12" and 18" widths.

- If you have limited space you can easily accommodate a Blender by installing an 8", 12", 18", 24" or 30" **Accessory Blender Shelf** to the front of most Underbar Equipment. These shelves include 1 to 2 junction boxes conveniently mounted underneath the blender platform.



Perlick® TIP

A Blender Station is the perfect place to mount an Accessory Towel Ring.



Perlick® TIP

Is your Blender Station next to an Ice Chest? Don't forget to order an Accessory Side Splash.



BLENDER STATION

***Perlick offers many custom widths and versions of the Liquor steps and locking covers*

ICE CREAM CABINETS

Blended drinks require Ice Cream. Our Drop-in Freezer maintains proper ice cream temperature in a convenient counter-mount unit.

- A 24" wide TS or TSD Ice Cream Center easily accepts the Drop-in Freezer and includes a 5" diameter dipper-well and removable perforated basket with a fine-stream faucet for handy storage and rinsing of the ice cream scoop.

EQUIPMENT STANDS

Heavy-duty, low-profile stands in 18" and 24" widths effortlessly accommodate large, heavy blended drink machines.

Perlick® TIP

Use a "free-standing" Ice Cream Center in your Modular Bar application to provide pull-out access to the drop-in freezer.



ICE CREAM CABINET



EQUIPMENT STAND

PRE-CONFIGURED COCKTAIL STATIONS

If you are uncertain how to design your cocktail station, use a pre-configured "UCS" station. These "easy to order" units include an efficient arrangement of Glass Storage Units, Ice Chests, Liquor Displays and Blender Stations in various models from 48" to 72" with a full complement of accessories. In addition to providing a simple solution, these pre-configured stations are priced slightly lower than the sum of their individual components.



PRE-CONFIGURED COCKTAIL STATION

DRINK DISPOSAL & CLEANUP



THREE-TANK SINK



BRIDGE UNIT W/ TRASH CUT-OUT

MULTI-TANK SINKS

Use a Multi-tank Sink assembly to dispose of wet waste and to clean your glassware. All multi-tank sinks are comprised of 10" x 14" x 9 1/4" deep bowls which have a compound pitched bottom that provides definitive draining of each sink. The drain socket is strategically located in the rear corner of each bowl which provides ample room for a brush washer and an overflow standpipe.

- Four-tank Sinks are the ultimate solution for glass washing as it provides compartments for wet waste, glass washing, rinsing and sanitizer. Four-tanks Sinks are 48" wide. Pre-configured assemblies with Drainboards are available in widths up to 108."
- Three-tank Sinks provide the minimum amount of compartments to perform the basic activities of glass washing, rinsing and sanitizing. Three-tank Sinks are 36"

Perlick® TIP

Use a Two-tank Sink with a 24" Accessory Blender Shelf to create a high-volume blended drink station.

Perlick® TIP

Perlick water faucets come standard with anti-microbial handles and built-in check valves to prevent back flow.

Perlick® TIP

The drain location on Perlick sinks easily accommodates a standpipe and a brush washer.

wide and are available with factory assembled Drainboards in configurations up to 96."

- Two-tank Sinks occupy 24" of width and are used in high-volume wet waste disposal applications. They can also be used in tandem with a Corner Filler to make a quad-sink assembly transition through a corner.

Perlick® TIP

Perlick offers a complete line of "Low Lead" Faucets that meet mandated State Legislation.

Perlick® TIP

All faucets are provided with 2.2 gpm aerators. Low Flow aerators are also available in 1.5 gpm and 0.5 gpm.



BRIDGE UNIT W/ DOLLY (NOT INCLUDED)

HAND SINKS

Every bar needs a dedicated hand-washing station. Choose either 12" or 18" styles that include soap and towel dispensers

BRIDGE AND TRASH UNITS

Dry waste **Trash Units** effectively provide locations for various sizes of trash containers.

- **Bridge** units are economical modules that require the support of adjacent underbar equipment. They can be configured with a flat top or with an easily cleanable and removable ABS Trash Ring. Flat Top Bridge units are available in TS and TSF depths in widths from 12" to 24" in 1" increments. The Trash Bridge is a TSF module that occupies 12" of bar space.
- A variation of the Bridge unit is available as an **Apron Trash Cut-Out**. By using a 12" segment of a Drainboard you can create an effective area to place a trash can.
- Use a dedicated Trash Receptacle with a sliding-top lid and a hinged door to create a highly-effective solution to conceal your trash container in "open" concept style bar.
- Use a Rinse Tank & Trash Storage Cabinet to dispose of both wet and dry waste.

Perlick® TIP

Use accessory wrist blade handles, mechanical or electronic faucet controllers, or foot valves to meet health codes for "hands-free" operation.



HAND SINKS

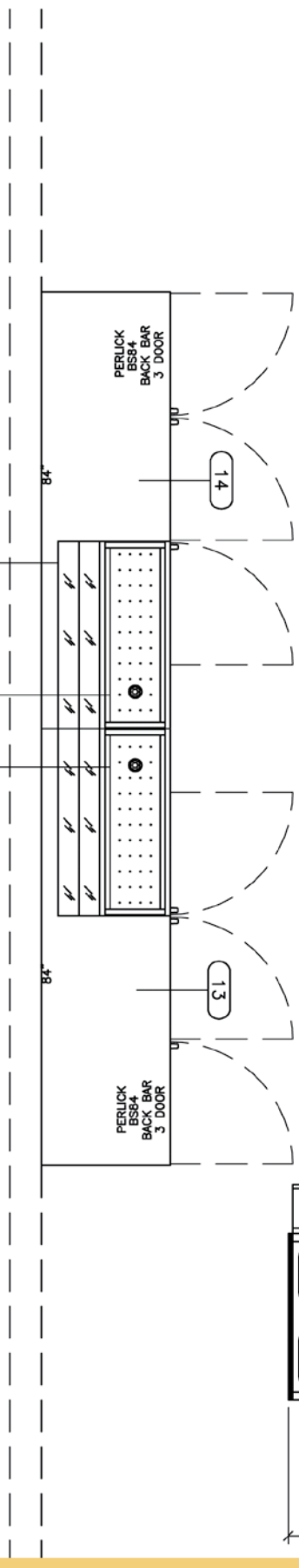
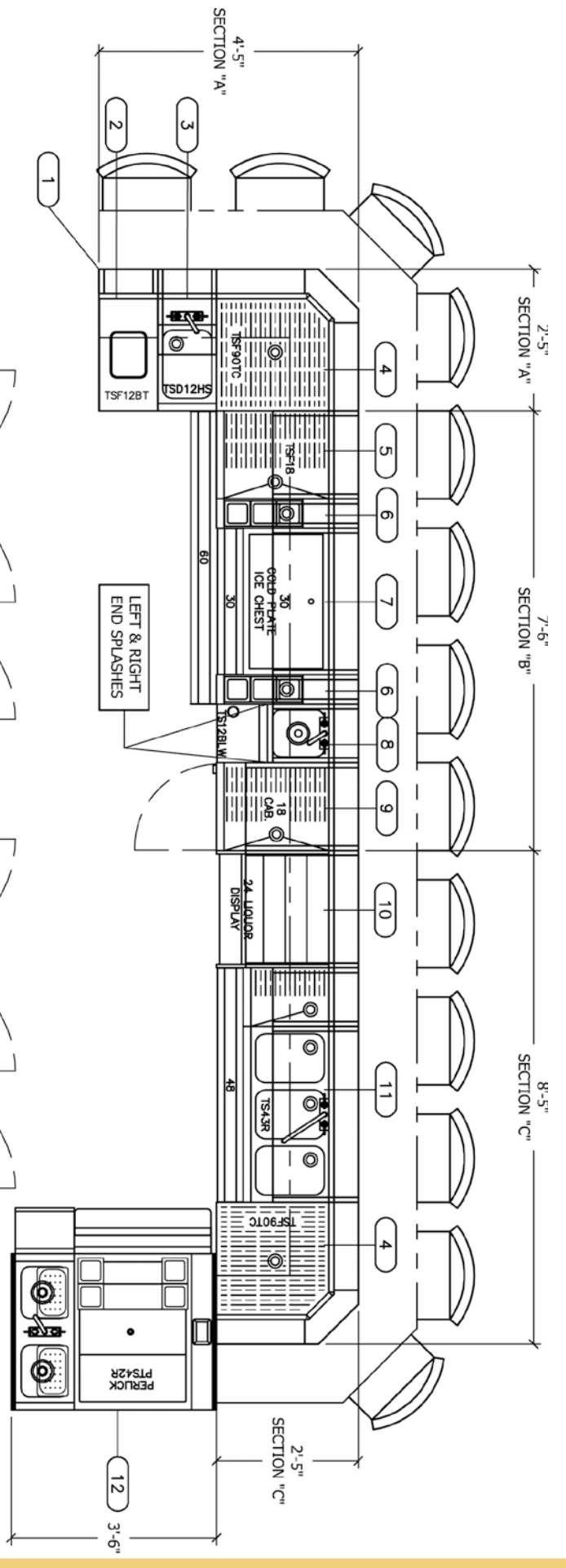
GLASS HANDLING AND CHEMICAL STORAGE

Multiple styles of high-profile, 24" deep Storage Cabinets are specifically designed to accompany your Perlick undercounter Glasswasher and increase the efficiency of your glass handling and chemical storage.

- We offer two 24" wide Glass Handling cabinets that either act as a glass preparation cabinet or a glass storage cabinet.
 - The glass prep cabinet provides a divided storage compartment for chemicals and glass storage. It is also equipped with a sink for wet waste disposal and a handy spray hose which can be used to perform routine cleaning of your glasswasher.
 - The glass storage cabinet provides an abundance of storage and a recessed top to drain wet glasses.
- Chemical Storage cabinets are available with or without a sink and spray hose. Both cabinets are 12" wide and include an "easy to use" pull-out and water tight tray to keep chemicals off the floor.

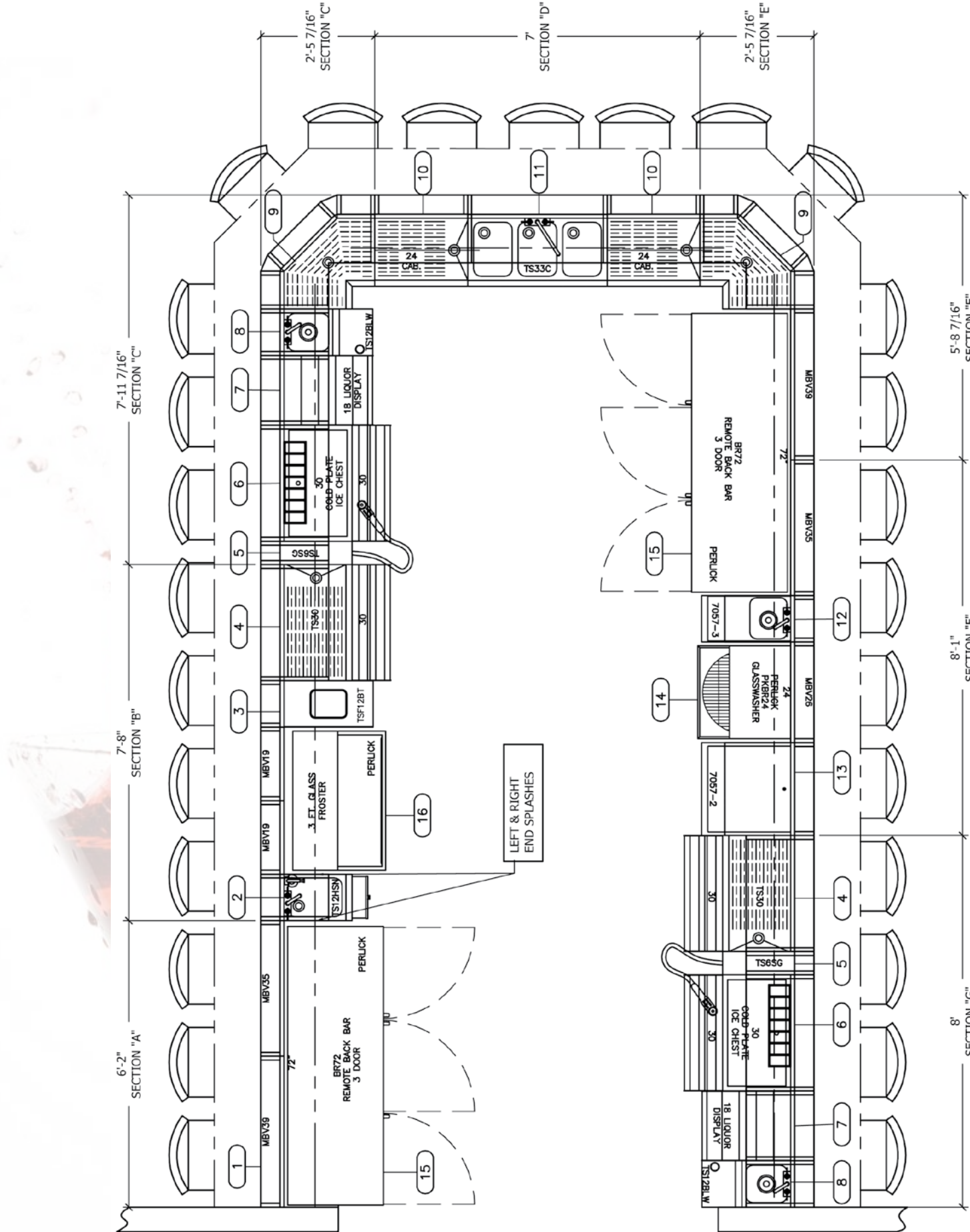


GLASS HANDLING STATION



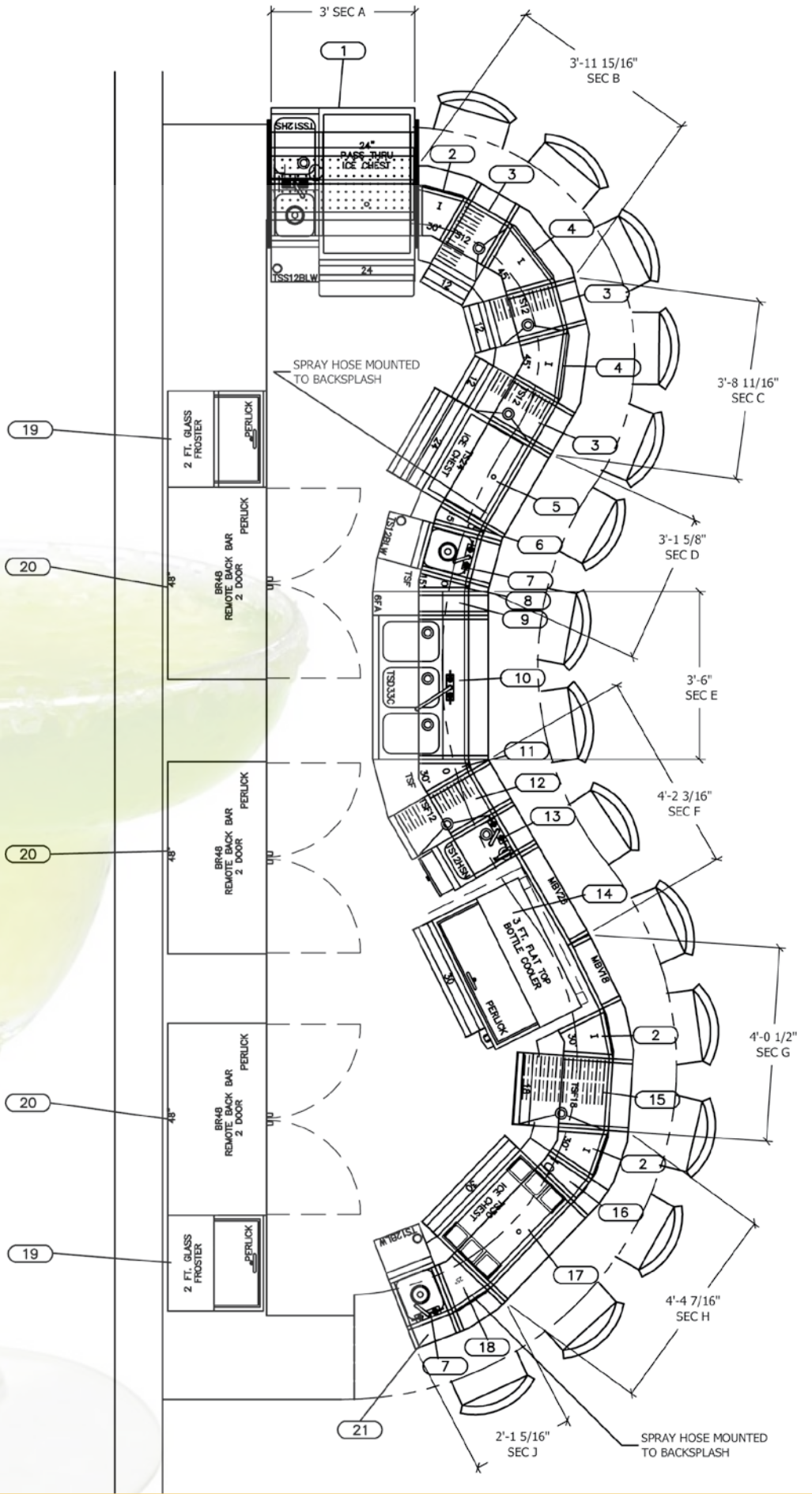
STRAIGHT BAR DESIGN

Item	Qty	Model #	Description
1	47	MBS	MODULAR BAR SYSTEM
Section "A" TSF12BT/TSD12HS/TSD90TC			
2	1	TSF12BT	BRIDGE UNIT W/TRASH, 12"
3	1	TSD12HS	HAND SINK, 12"
4	1	TSD90TC	CORNER DRAINBOARD, 90°, TRIMMED CORNER
Section "B" TSF18/TSD6U/TS30IC10/TSD6U/TS12BLW/SC18			
5	1	TSF18	DRAINBOARD, 18"; SR-S60: SPEED RAIL, SINGLE
6	1	TSD6U	INSULATED STORAGE CHEST. 6"
7	1	TS30IC10	ICE CHEST, W/COLD PLATE, 30"; SR-S30: SPEED RAIL, SINGLE
6	1	TSD6U	INSULATED STORAGE CHEST, 6"
8	1	TS12BLW	BLENDER STATION, 12"; 7055L & 7055R: END SPLASH, LEFT & RIGHT
9	1	SC183	STORAGE CABINET W/DOOR, 18"
Section "C" 7055A3/TS43R/TSD90TC			
10	1	7055A3	LIQUOR DISPLAY, 24"
11	1	TS43R	MULTI-TANK SINK, 3 BOWL, 48"; SR-S48: SPEED RAIL, SINGLE
4	1	TSD90TC	CORNER DRAINBOARD, 90°, TRIMMED CORNER
PASS-THRU STATION			
12	1	PTS42R	PASS-THRU STATION, 42"
MISC. CABINETS			
13	1	BS84**R	BACKBAR, REFRIGERATED, UNIT RIGHT
14	1	BS84**L	BACKBAR, REFRIGERATED, UNIT LEFT
15	2	GMDS14X36	GLASS MERCHANDISE DISPLAY, 36"
16	1	LMDS2-72L	LIGHTED MERCHANDISE DISPLAY, 72"



"U" BAR DESIGN

Item	Qty	Model #	Description
1	108	MBS	MODULAR BAR SYSTEM
Section "A" MODULAR BAR VOID			
	1	MBV39	MODULAR BAR VOID PANEL, 39"
	1	MBV35	MODULAR BAR VOID PANEL, 35"
Section "B" TS12HSN / MBV19 / MBV19 / TSF12BT / TS30			
2	1	TS12HSN	HAND SINK, 12"; 7055L & 7055R: END SPLASH, LEFT & RIGHT
	2	MBV19	MODULAR BAR VOID PANEL, 19"
3	1	TSF12BT	BRIDGE UNIT W/TRASH, 12"
4	1	TSF30	DRAINBOARD, 30"; SR-D30: SPEED RAIL, DUAL
Section "C" TS6SG/TS30IC10/TS18LS/TS12BLW/TS90D-CI			
5	1	TS6SG	FILLER W/INTEGRATED SODA GUN HOLDER, 6"
6	1	TS30IC10	ICE CHEST, COLD PLATE, 30"; SR-D30: SPEED RAIL, DUAL
7	1	TS18LS	LIQUOR DISPLAY, 18"
8	1	TS12BLW	BLENDER STATION, 12"
9	1	TS90D-CI	CORNER DRAINBOARD, 90°, INSIDE, CLIPPED
Section "D" SC24-18 / TS33C / SC24-18			
10	1	SC24-18	STORAGE CABINET, 18"
11	1	TS33C	MULTI-TANK SINK, 3 BOWL, 36"
10	1	SC24-18	STORAGE CABINET, 18"
Section "E" TS90D-C / MBV39			
9	1	TS90D-CI	CORNER DRAINBOARD, 90°, INSIDE, CLIPPED
	1	MBV39	MODULAR BAR VOID PANEL, 39"
Section "F" MBV35 / 7057-3 / MBV26 / 7057-2			
	1	MBV35	MODULAR BAR VOID PANEL, 35"
12	1	7057-3	CHEMICAL STORAGE CABINET, 12"
	1	MBV26	MODULAR BAR VOID PANEL, 26"
13	1	7057-2	GLASS STORAGE CABINET, 24"
Section "G" TS30 / TS6SG / TS30IC8 / TS18LS / TS12BLW			
4	1	TSF30	DRAINBOARD, 30"; SR-D30: SPEED RAIL, DUAL
5	1	TS6SG	FILLER W/INTEGRATED SODA GUN HOLDER, 6"
6	1	TS30IC10	ICE CHEST, COLD PLATE, 30"; SR-D30: SPEED RAIL, DUAL
7	1	TS18LS	LIQUOR DISPLAY, 18"
8	1	TS12BLW	BLENDER STATION, 12"
MISC. CABINETS			
14	1	PKBR24	GLASSWASHER, ROTARY, 24"
15	2	BR72	BACKBAR, REFRIGERATED, REMOTE
16	1	FR36	GLASS FROSTER, 36"

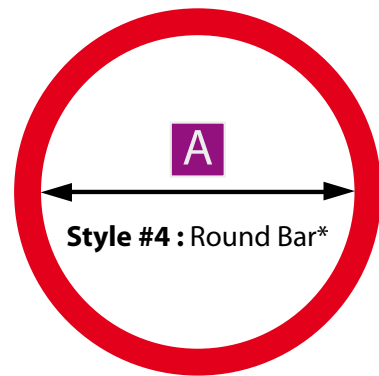
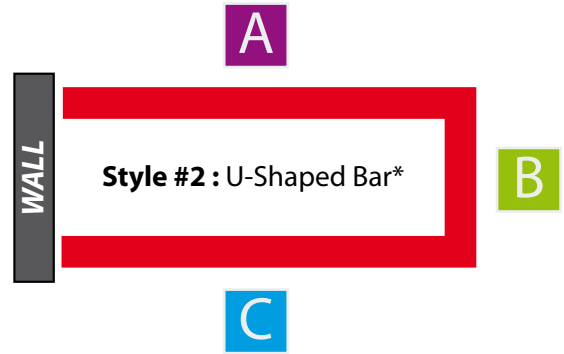


ARTISTIC BAR DESIGN

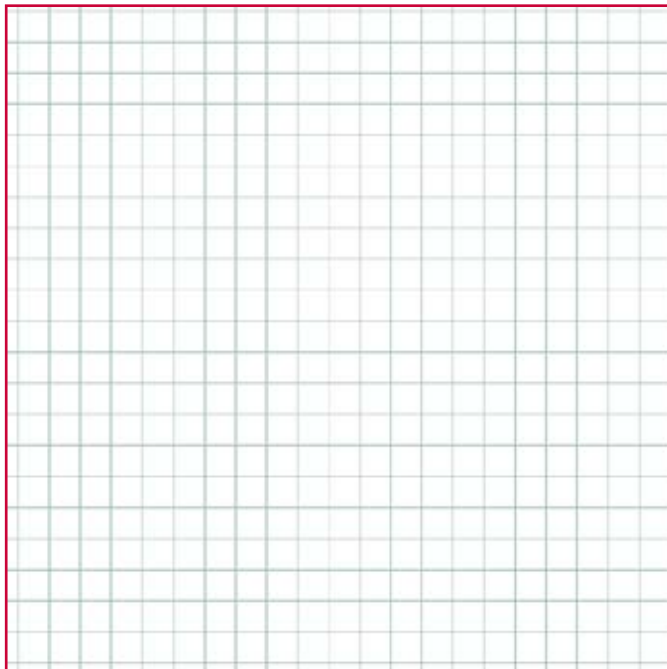
Item	Qty	Model #	Description
21	69	MBS	MODULAR BAR SYSTEM
Section "A" TSS12HS / TSS12BLW / SS24IC			
1	1	TSS12HS	HAND SINK, 12"
	1	TSS-B0312	TSS DECK ASSEMBLY, 12"
	1	TS12BLW	BLENDER STATION, 12"; 926GN: FAUCET, DECK MOUNT, GOOSE NECK SPOUT
	1	SS24IC	ICE CHEST, SERVICE STATION, 24"; SR-S24: SPEED RAIL, SINGLE; SR-H24: SPEED RAIL, HANG-ON
Section "B" TS30F-I / TS12 / TS45F-I			
2	1	TS30F-I	CORNER FILLER, 30°, INSIDE
3	1	TS12	DRAINBOARD, 12"; SR-S12: SPEED RAIL, SINGLE
4	1	TS45F-I	CORNER FILLER, 45°, INSIDE
Section "C" TS12 / TS45F-I / TS12			
3	1	TS12	DRAINBOARD, 12"; SR-S12: SPEED RAIL, SINGLE
4	1	TS45F-I	CORNER FILLER, 45°, INSIDE
3	1	TS12	DRAINBOARD, 12"; SR-S12: SPEED RAIL, SINGLE
Section "D" TS24IC / TS15F-O / TS12BLW			
5	1	TS24IC	ICE CHEST, 24"; SR-D24: SPEED RAIL
6	1	TS15F-O	CORNER FILLER, 15°, OUTER
7	1	TS12BLW	BLENDER STATION, 12"
Section "E" TSF15F-O / TSD6FA / TSD33C			
8	1	TSF15F-O	CORNER FILLER, 15°, OUTER
9	1	TSD6FA	FILLER, 6"
10	1	TSD33C	MULTI-TANK SINK, 3 BOWL, 36"
Section "F" TSF30F-O / TSF12 / TS12HSN / MBV26			
11	1	TSF30F-O	CORNER FILLER, 30°, OUTER
12	1	TSF12	DRAINBOARD, 12"
13	1	TS12HSN	HAND SINK, 12"
	1	MBV26	MODULAR BAR VOID PANEL, 26"
Section "G" MBV18 / TS30F-I / TSF18			
	1	MBV18	MODULAR BAR VOID PANEL, 18"
2	1	TS30F-I	CORNER FILLER, 30°, INSIDE
15	1	TSF18	DRAINBOARD, 18"
Section "H" TSF30F-I / TS10F-I / TS30IC			
2	1	TSF30F-I	CORNER FILLER, 30°, INSIDE
16	1	TS10F-I	CORNER FILLER, 30°, INSIDE
17	1	TS30IC	ICE CHEST, 30"; SR-S30: SPEED RAIL
Section "J" TS25F-I / TS12BLW			
18	1	TS25F-I	CORNER FILLER, 25°, INSIDE
7	1	TS12BLW	BLENDER STATION, 12"
MISC. CABINETS			
14	1	BC36	BOTTLE COOLER, 36; SR-S30R: SPEED RAIL, 30"
19	2	FR24	GLASS FROSTER, 24"
20	3	BR48	BACK BAR, REFRIGERATED, REMOTE

This worksheet provides the foundation of your Underbar 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



Style #5: Design your own bar
(provide your sketch here)



BAR STYLE:

(Style 1-4): _____

Dimension A : _____ FEET

Dimension B : _____ FEET

Dimension C : _____ FEET

Style 5: Design your own bar

Approximate Linear Feet:

*Designate Bar Entrance Location

Job Name:	Contact:	Phone: () -
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When complete, submit Underbar Equipment Worksheets to your Bar Design Expert!

Seating Capacity and 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

	%
--	---

8) Beer

Bottles/Cans		%
--------------	--	---

Draft		%
-------	--	---

9) Wine

Bottle		%
--------	--	---

Bulk Stored		%
-------------	--	---

10) Specialty Drinks

Ice Cream		%
-----------	--	---

Pre-Packaged Drink Mix		%
------------------------	--	---

Blended		%
---------	--	---

SUB-TOTAL

	%
--	---

TOTAL

	100 %
--	--------------

Miscellaneous

11) Where will the Premium liquor bottles be located?

- Underbar
 Back Bar

12) Glassware

- Chilled/Frosted Glasses Required
 Hanging Stemware Racks are Required

13) P.O.S. Station Location(s)

- Underbar
 Back Bar

14) Glass washing requirements

- Multi-tank Sink
 Automatic Glasswasher

15) Is trash recycling/sorting required?

- Yes No

WHAT YOU NEED TO KNOW

TO ORDER YOUR PERLICK TOP SHELF UNDERBAR EQUIPMENT

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Thank you for choosing Perlick for your Topshelf Underbar quoting and ordering needs. Perlick uses the AQ 360 program for your quoting and ordering information. Our equipment symbols are in Kochman Consultants Library in AutoCad drawing format. This makes your quoting and drawing needs conveniently accessible and easy. Below is a step-by-step model on how you can quote and order the Perlick assembled Top Shelf Underbar.

Step 1. Have your bar layout and drawing ready.

Step 2. Log into AQ 360.

Step 3. Enter the equipment in each bar section from left to right.

*IMPORTANT NOTE: Each assembled section can be a maximum of 8-1/2 feet.

- a. **FREE-STANDING EQUIPMENT** is ordered by the Top Shelf model numbers and can include factory-assembled accessories. The free-standing equipment can be quoted and ordered in multiple quantities.
- b. **PERLICK UNDERBAR** is the model number for factory-assembled sections. Add Modules and accessories from left to right.
- c. **MODULARBAR** is the model number for quoting factory-assembled modular bar sections. Add Modules and accessories from left to right.

Step 4. When your section is in the quote, **right-click** and select "**view Perlick CAD drawing**" to see what you have just assembled.

Step 5. Make sure your item numbers match the item numbers on your bar drawing.

*IMPORTANT NOTE: Each assembled section can have several item numbers.

Step 6. Repeat Steps 3 through 4 for each section of the bar until complete.

Step 7. Review final quotation with your drawing for accuracy.

When purchase orders are received at Perlick we ensure accuracy between the quote, purchase order and drawing. Custom pieces that are not standard offerings must be verified by Perlick before they are quoted and sold.



SPIN, Milwaukee, Wisconsin



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