

## **Bar Design Checklist**

Project Name:					
Dealer:Contact:			Rep:		
Phone #/Email:		Contact: Phone #/Email:			
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Capacity:	# of Stations	s:		Food at Ba	r: Yes No
Concept:  Bar  Restaurant  Casino/Hotel  Brewery/Winery	Bar shape: Straight L-shaped Island Curved/R		<b>Menu:</b> Blended Full Liquo Packaged Draft Wine		
☐ Glass Racks #	<b>2.Add Ice</b> # of Ice Types □ Specialty Ice	3. Add Liquor # of Liquor Types □ Underbar Liqu Back Bar Liqu Lighted Liquo	s □ uor Steps uor Steps or Displays eps	.Add Mix Ingredien 1 Soda Gun Ice-Chilled Mix Refrigerated Mix Ice Cream Freeze	☐ Tool Well w/Faucet Rinser Faucet Blender Station Frozen Drink Machine Stand
6. Garnish the Cocktail # of Garnish Types □ Cutting Board Space Ice-chilled Garnishes Refrigerated Garnish	Back Bar Top	8. Dispose Dr SS Slim-Jii Top Cover Full Slim-Ji Cabinet Er	m □ Ch · Sto m Co	pose Wet Waste nemical Bottle orage ombo Sink	<ul><li>10. Wash Glass &amp; Hands</li><li># of Hand Sinks</li><li>□ 3- or 4-Compartment Sink</li><li>Automatic Glasswasher</li><li>Back-up Glasswasher Sink</li></ul>
System type Direct Draw Remote	# of Draft Beverages  Beer Wine Cocl Coffe	Location  T	on	Tower Style  ☐ Basic Pipe Decorative Custom	Tower Finish  ☐ Brushed Stainless Steel   Mirror Stainless Steel   Brass/Gold   Custom
BACK BAR Refrigeration Type: Self-Contained Remote High Profile Refrigeration:	REFRIGERATION FINISH OPTIONS Door Finish:  □ Black Vinyl-Clad □ Stainless Steel □ Laminated □ Unlaminated		NOTES:		
Refrigerated Products:  ☐ 12 oz Glass Bottles ☐ Cans ☐ Wine Bottles ☐ Food/Specialty		ood Panel <b>Style:</b> lid			
Refrigeration Style:  ☐ Vertical Door ☐ Slide Top  Base Support:		awers i <b>ng Type:</b> ljustable ll-Out			
☐ Legs ☐ Casters ☐ Neither	<b>Top Style:</b> ☐ Stainless Steel ☐ Top by Others				
Dry Storage Cabinets:	Yes No				