

Glastender®

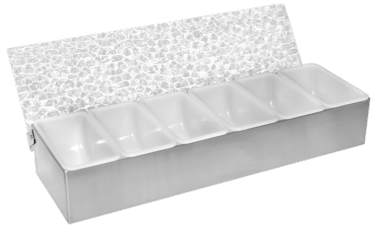
Expect more...more flexibility, more features



A family-owned company manufacturing exceptional foodservice equipment in the USA since 1969



Bar/Countertop
Garnish
Dispensers



CPC24

COCKTAIL PREP COOLER

Perfectly chilled ingredients
create memorable cocktail
experiences

INCREDIBLE CAPACITY

- 12** 1/9 Garnish Pans
- 8** 480 ml Upper Bottles
- 21** 750 ml Lower Bottles



Garnish Cocktail





Dispose Wet & Dry Waste



Wet Waste Sink & Fusion Sink



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

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-

MIXOLOGY UNITS

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

SODA DISPENSING*

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

CRAFT ICE FREEZER*

Conveniently stores

GARNISH SOLUTIONS

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

COCKTAIL PREP COOLER

Features a refrigerated

WET + DRY WASTE

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

FUSION SINK

GLASSWASHERS*

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

POS STATIONS*

Main/Signature



Perforated Insert



ABS w/ Radius Corner
& Lift-Off Covers



7" Std Backsplash



Cam Lock

Choice



Corrugated Top



Stainless Steel



4" Std Backsplash



Nuts & Bolts



All Stainless-Steel w/Welded Construction



Combo Ice Bin One-Piece Seamless Top



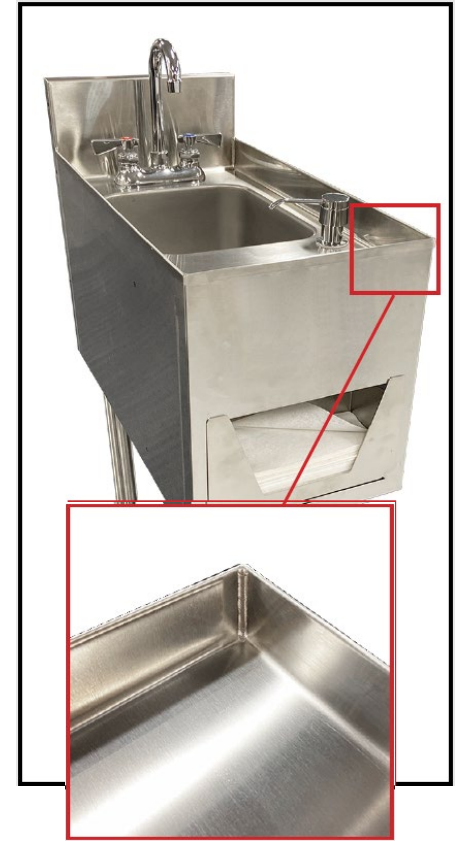
Radius Corner Speed Rails



Perforated Drainboard Insert



Front-Accessible Backslash Cam-lock



Hand Sink Radius Corners

Bar Profile

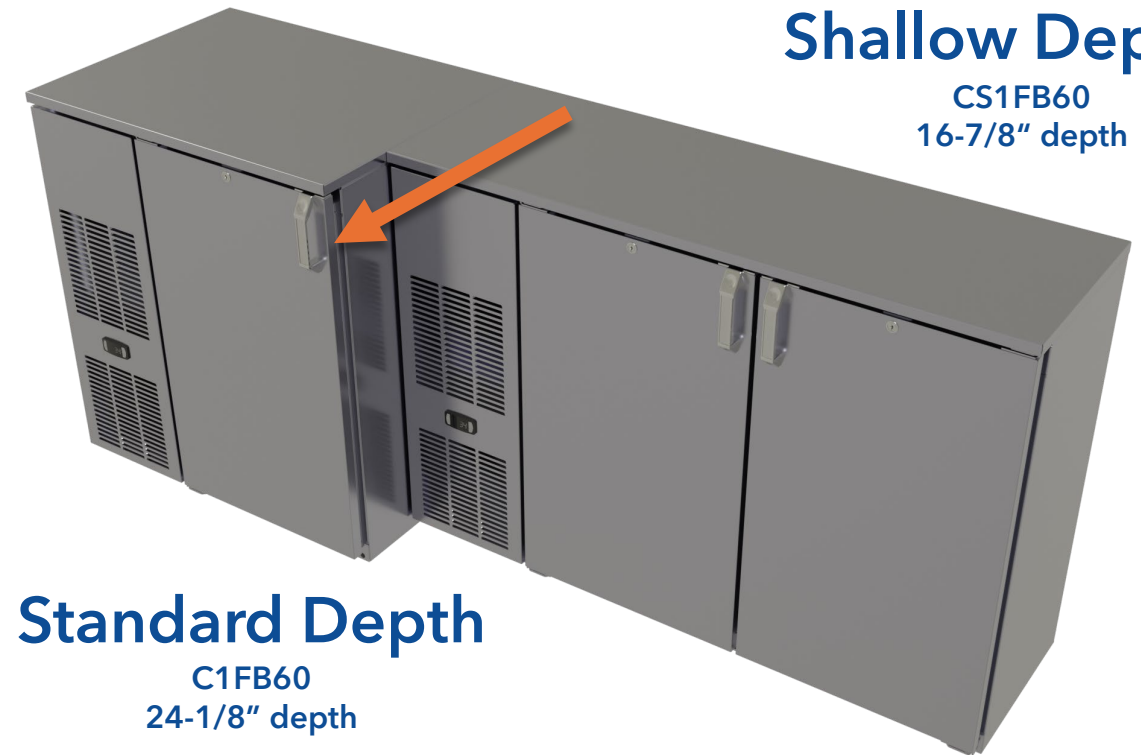


Bar: 35" + 1"
Low: 29" + 1"

Low Profile

Shallow Depth

CS1FB60
16-7/8" depth



Standard Depth

C1FB60
24-1/8" depth

Two refrigeration platforms to meet your needs:

End-wall refrigeration




Space-maximizing refrigeration



C1FB60



C1SB48

| TEMPERATURE | Dimensions (Length) | | | | | | -----CONFIGURATION HIGHLIGHTS ----- | | | |
|--|--|-------------------------------|--------------------|------------------------|-------------------|--------------------|--|--|--|-------------------|
| | 20" 24" 28" 32" 36" 40" 44" 48" 52" 60" 72" 80" 84" 92" 96" 108" | | | | | | | | | |
| * Beer/Food - 34 ⁰ F to 40 ⁰ F * White Wine - 50 ⁰ F to 55 ⁰ F * Red Wine - 60 ⁰ F to 65 ⁰ F | Base Model | | Serviceable | | Height | Door Height |  DOORS IN NINE FINISHES  DRAWERS IN FIVE FINISHES  DRAFT BEVERAGE COMPATIBLE | | | |
| | C = Cooler | | F = Front | | Bar = Bar Profile | ("T" Models) | | | | |
| | F - Froster | Zones | S = Side | | L = Low Profile | F = Full | | | | Door Style |
| | CP = Pass thru | 1 = One | T = Top | | H = High Profile | H = Half | | | | (no mark) - Solid |
| | CS - Shallow Depth | 2 = Two | R = Remote | | | G = Glass | | | | |
| Door Style & Finish: 9 options | | LED Lighting: 4 Styles | | Door Handles: 4 | | | | | | |



Wall-Mount Refrigerator



Lettuce Crisper

