

❑ »BUSINESS CLASS«- REFRIGERATED BAR COUNTERS

Your **product advantages:**

- ❑ extremely comfortable handling due to ergonomic handles
- ❑ extraordinarily calm and safe closing of doors and drawers
- ❑ energy-efficient hollow chamber gaskets with fold-free and hygienic surfaces
- ❑ stylish glass fronts for doors and drawers (as option)
- ❑ individual colour and material choice for the fronts (as option)
- ❑ »First Class«-bar top with unique prism drip plates
- ❑ lockable doors and drawers (as option)



The **outstanding** features:



fronts in stainless steel (1.4301),
brushed surface



solid floor due to
special embossing

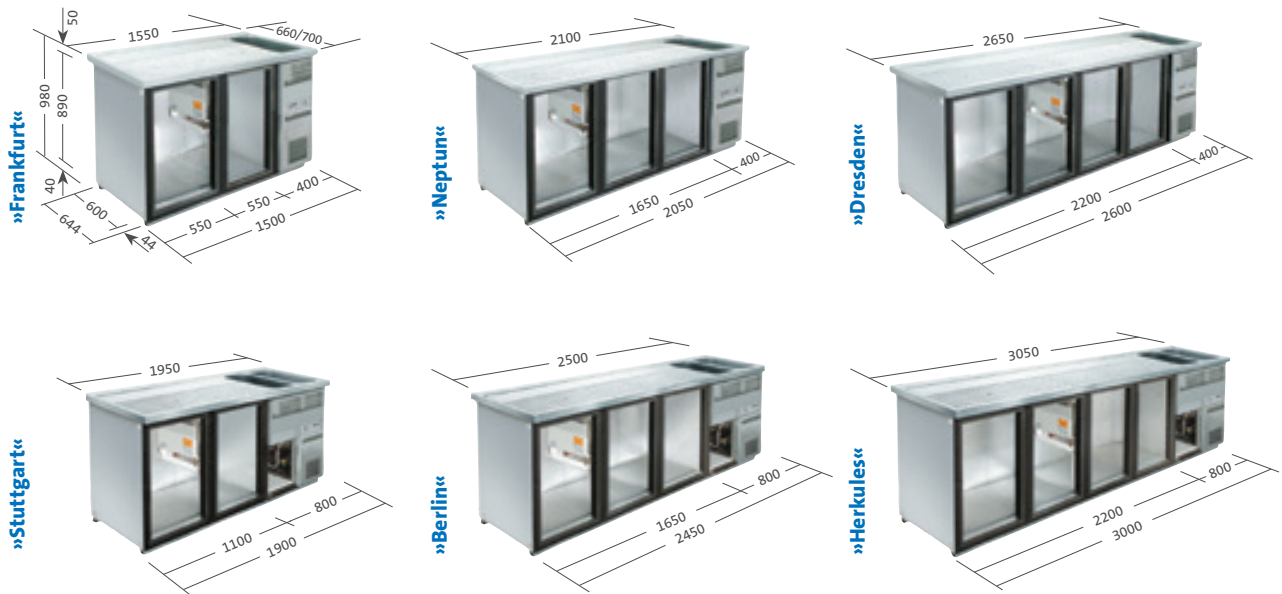


solid cooling
(capillary tube technique)



electronic control unit
(type 43)

Models of »First Class«- and »Business Class«-refrigerated bar counters:

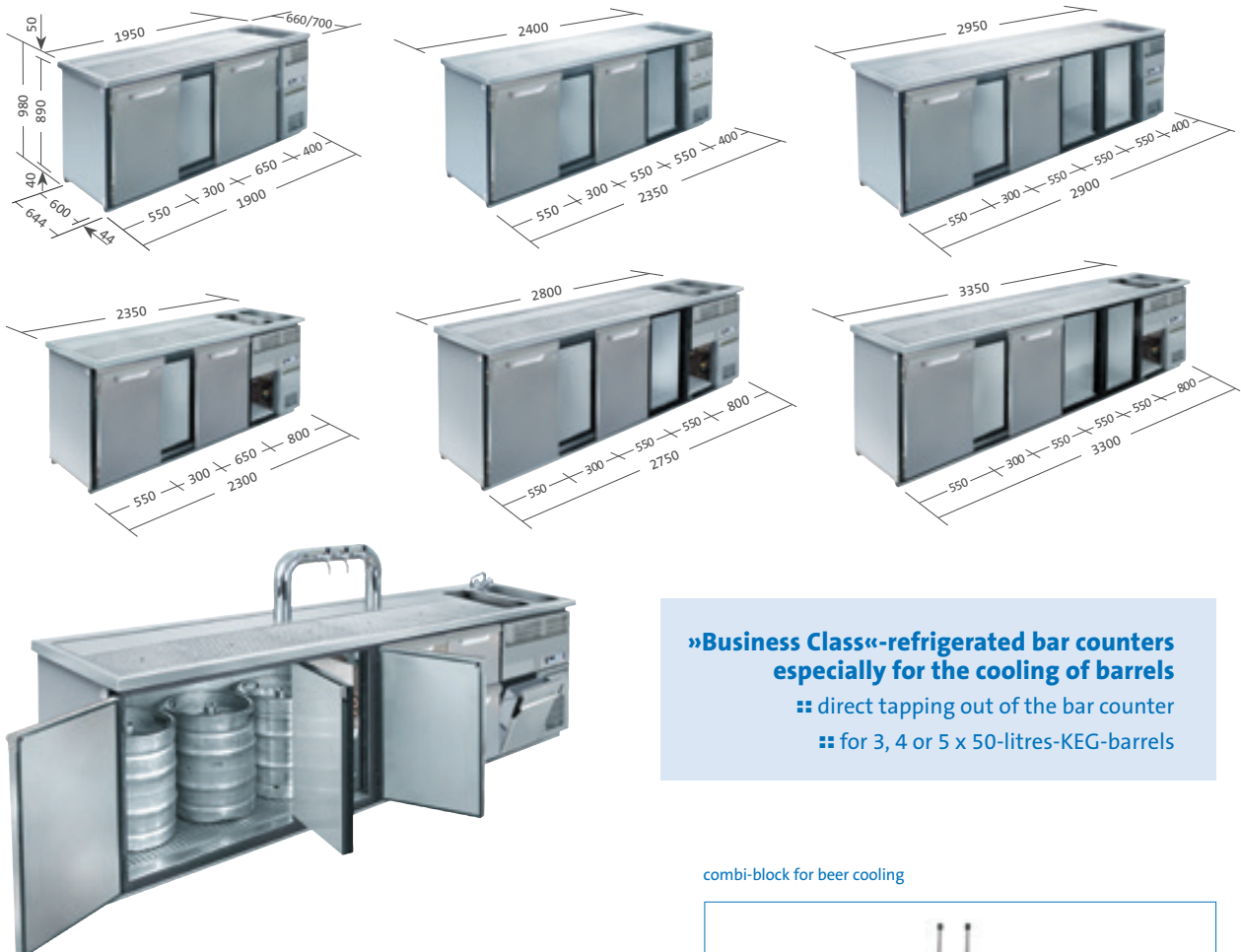


All »First Class«- and »Business Class«-refrigerated bar counters have got a **»First Class«-bar top**, are designed in a modular way in a length range from 1550 mm up to 3350 mm and can be equipped individually. These bar counters are available either with sink(s) on left or on right side, either with a surrounding edge or with an upright edge on rear side of the bar top.





»Business Class«-refrigerated bar counters for barrels:



»Business Class«-refrigerated bar counters especially for the cooling of barrels

- ▣ direct tapping out of the bar counter
- ▣ for 3, 4 or 5 x 50-litres-KEG-barrels

Quick additional cooling:

It is not always possible to pre-cool barrels in a sufficient quantity – but in order to cool down quickly the beer for serving, an additional beer cooling system can be integrated in the »First Class-« and »Business Class«-refrigerated bar counters for an **intensive cooling** of 1 to 3 beer lines.

combi-block for beer cooling



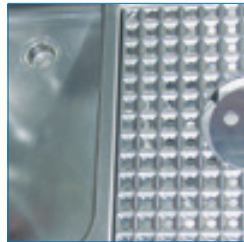
❑ EQUIPMENT & ACCESSORIES

of the »First Class«- and »Business Class«-refrigerated bar counters

Further **advantages:**



overflow pipe and -valve,
both in stainless steel



larger working and rinsing
surface due to minimised edges



energy-efficient hollow chamber
gaskets with patented closure
system



ergonomic and comfortable
stainless steel handle bar at
the highest point of the fronts



exclusive LED-illumination for
the glass fronts of wing doors
and drawers (as option)



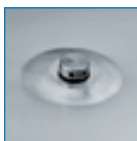
interior lighting for wing
door modules (as option)



Accessories:



glass pressure rinser



depression rinser



stop cock for glass
pressure rinser or
depression rinser



detergent dispenser



mixer tap
for 1 sink



mixer tap
for 2 sinks



castors

Possible equipment for the **open refrigerated compartments**:



wing door left/right
with grid shelf
eff. height 780 mm



wing door left/right
with glass pane
eff. height 780 mm



roll-out drawers
eff. heights 350/350 mm



roll-out drawers
eff. heights 300/400 mm



roll-out drawers
eff. heights 400/300 mm



roll-out drawers
eff. height (top) 207 mm
eff. height (centre) 207 mm
eff. height (bottom) 250 mm



roll-out drawers
with glass pane
eff. heights 350/350 mm



roll-out drawers
with glass pane
eff. heights 300/400 mm



roll-out drawers
with glass pane
eff. heights 400/300 mm



bottle cooler (2) **or**
bottle freezer (2)
roll-out drawer
eff. heights 400/330 mm



Possible equipment for the **open installation compartments (in the sink sub-structure)**:



wing door
left/right



tilting waste bin
20 litres



waste bin drawer
2 x 16 litres



roll-out drawer