



# BAR DESIGN CHECKLIST

Dealer: \_\_\_\_\_ Contact: \_\_\_\_\_

Phone#: \_\_\_\_\_ Fax#: \_\_\_\_\_

Email: \_\_\_\_\_

Rep: \_\_\_\_\_ Contact: \_\_\_\_\_

A quote is required at this time:  Yes  No Date Required: \_\_\_\_\_

Bar/restaurant capacity: \_\_\_\_\_ Number of bartenders preferred: \_\_\_\_\_

Stations: \_\_\_\_\_ Pass-thru w/Glasswasher \_\_\_\_\_ Pass-thru w/o Glasswasher \_\_\_\_\_ Undercounter Stations

Bar Die: \_\_\_\_\_ Existing \_\_\_\_\_ New Millwork \_\_\_\_\_ Glastender Modular

Types of service required (select all that apply).

- Draft Beer
- Full Liquor
- White Wine
- Number of Flavors
- Bottle Beer
- Red Wine
- Remote
- Direct Draw System

Equipment desired in the layout (select all that apply).

- Ice Bin
- Hand Sink
- 4 Compartment Sink
- Mug Froster
- Soda Gun Holder
- Glass Ice Display Unit
- Blender Station
- Glasswasher
- Drainboard Cabinet
- Slide Top Cooler
- Backbar Liquor Display
- Lighted Liquor Display
- Liquor Display
- 3 Compartment Sink
- Drainboard
- Ice Cream Freezer
- Add-on Cabinet Base Storage

Cooler specifications:

- Refrigeration:  Self-Contained  Remote
- Base Style:  1" Base  6" Legs
- Door Style:  Black Vinyl  Unlaminated  Laminated  Stainless Steel
- Glass  S/S Glass  Laminated Glass  Wood Panel

Laminate Specifications (if applicable) \_\_\_\_\_

Top Style:  No Finished Top  Laminated  Stainless Steel

Laminate Specifications (if applicable) \_\_\_\_\_

Existing equipment to be reused (if applicable): \_\_\_\_\_

Notes: \_\_\_\_\_

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