

Finally— a bartender's station designed by a bartender.

After 20 years tending bar in New York, Washington DC, and Las Vegas plus a decade of designing bars around the world, six-time national bartending champion **Tobin Ellis** partnered with family owned, 100-year-old commercial bar and beverage systems manufacturer, **Perlick**. Together they set out to design and build the most **efficient, ergonomic, intelligent** bartender stations in the world. Designed for speed and built for comfort, the award-winning **Tobin Ellis Signature Cocktail Station by Perlick** is the new global standard in high-volume underbar equipment design. Available exclusively from Perlick.



Tobin Ellis
Principal
BarMagic of Las Vegas



BarMagic of Las Vegas is a hospitality design & operations agency established in 1997 that provides concept development, holistic design, and operational consultation to hospitality, foodservice, technology, and retail clients worldwide.



TOBIN ELLIS SIGNATURE COCKTAIL STATION

36" Drainboard
Sloped, drained, stainless drainboard for glassware with optional poly cutting board insert.

Dual Refrigerated Drawers
Two low-temp refrigerated drawers with the industry's only NSF-rating for open food storage. Top drawer includes 8 in-place 9-pans for garnishes and herbs. Bottom drawer holds an additional 20 liters.

Insulated Bottle Well
Insulated, drained bottle well holds between six and twelve juice bottles or stor-n-pours. Keep wine, beer, champagne, and/or juices at arm's reach without cross-contamination into serviceable ice.

Sodagun Manifold Housing
Stainless pre-drilled housing for all Coca-Cola and Pepsi manifolds, kept out of the way for service with fast access for maintenance and repairs.

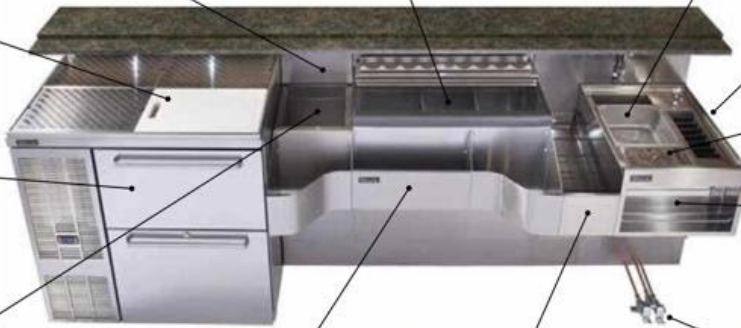
Ergonomic Ice Bin
Includes standard 10-pin cold plate with adjustable stainless dividers for multiple ice types. Bin is 3" shallower than standard designs and 2" taller allowing the bartender to stand closer to the counter.

Smarter Sink
Hand-fabricated to an ideal size with a custom drain pan that prevents sink from backing up.

Self-Rinsing Tool Caddy
Variable depth, compartmentalized tool caddy allows for precise "speed mise" access to your tools.

Speed Sprayer
NSF compliant high-pressure washer quickly rinses tins, mixing glasses, and jiggers and drains directly into the sink.

Bartender's Cubby
Protected shelf for personal items, bitters bottles, smartphone, extra towels, you name it.



Cockpit Speed Rail
Stand closer to the counter and lean comfortably against the bead-polished steel. Holds 15 - 18 liters of any size or shape and has taller frontwalls providing more support for bartenders of all heights. A true bartenders' cockpit.

Slanted Speed Rail
Four versions hold between 12 - 18 additional liters in place in a zero-step radius. Optional blender shelf.

Foot Pedals
Hands-free operation of the prep sink with the ability to select hot, cold, or warm water.



WINNER 2015 GOOD DESIGN AWARD, CHICAGO ATHENAEUM MUSEUM OF ARCHITECTURE & DESIGN

2016 TOP 10 FINALIST, FCSI FOODSERVICE PRODUCT OF THE YEAR

