WHY PERLICK?



Efficiency • Ergonomics • Quality

TOBIN ELLIS SIGNATURE SERIES COCKTAIL STATION

Ice chest liners offer easy to clean seamless stainless steel

- Prevents harmful bacteria growth
- Ensures maximum durability



Easy bottle storage and access -Increases bartender productivity

Perlick exclusive, wrap around

rail design allows bartender to be closer to drink rail for cocktail creation and quest interaction

rounded speed



304SS SINKS AND DRAINBOARDS

- 18-gauge stainless steel used on all sinks to hold up to bartender heavy use
- Reduces denting and pinhole leaks

Perlick vs. Competition:

Two low-temperature

refrigerated drawers -

The industry's ONLY

NSF-rating for open

food storage



Competitor ice chest liners:

- Silver solder and overlapping seams in corners and cold plate
- Difficult to clean
- Risk of harmful bacteria
- Exposed cold plate

Perlick ice chest liners:

- · Seamless stainless steel
- · Easy to clean



Premium alloy layer over the

• Provides corrosion resistance

• Magnetic refrigerator door gaskets offer superior sealing

performance

base stainless steel sheet metal

Competitor bar equipment seams:

Overlapping soldered seams

Bartender ergonomics

Ingredients and tools

are within easy reach

· Cockpit design for maximum efficiency of movement and speed

- Prone to harmful bacteria growth
- Perlick bar equipment seams: • Built to NSF standards for
- maximum durability · Highly polished welded stainless steel
- · Easy to clean



Competitor equipment gaps:

- · Large gaps exist may not meet NSF requirements
- Filled with excessive amounts of sloppily applied silicone

Perlick equipment gaps:

- · Controlled, smaller width
- Meets NSF requirements
- · Clean silicone bead



Competitor insulation:

- Fiberglass batting
- Awkwardly trimmed and sticking out (see photo)

Perlick insulation:

- Expanding foam
- Superior insulative properties
- Improved strength for dent resistance