OPTIMUM
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OPTIMUM UNDERBAR SYSTEM -
A modular approach to high-performance bar design

The optimum standard for modern back bars

Speed. Hygiene. Ergonomics.
These are fundamental to back bar performance—and where poorly specified systems often fail.

Optimum is a modular stainless steel underbar system engineered to deliver a consistent balance of operational efficiency, durability, and ergonomic performance within commercial bar environments.

Available in Optimum (800mm working height, 505mm depth) and Optimum+ (900mm working height, 600mm depth), the system allows specification aligned to operator preference and application.

Built on experience

With over 30 years of manufacturing experience, IMC delivers UK-designed and fabricated bar systems with full control over quality, specification, and finish.

The modular nature of Optimum also allows for bespoke configurations, supporting project-specific design requirements.

Please note: all Optimum Underbar System orders are manufactured to order and supplied with a three-week lead time from receipt of order confirmation. This ensures every system is fabricated to the highest standards and configured to meet individual project requirements.

Why Optimum?

- **Performance-led Design**
  Layouts reduce unnecessary movement and support efficient service flow
- **True Modularity**
  System-based approach enables flexible configuration and future adaptability
- **Durability**
  Manufactured from full 304 grade stainless steel, suitable for high-use environments
- **Ergonomics**
  Working heights and unit depths designed for sustained operational use
- **Integrated functionality**
  Storage, drainage, prep, and service elements designed as a cohesive system

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System design for workflow efficiency

Optimum is designed as a fully integrated underbar system, where all elements align dimensionally and functionally.

Sinks

- Sink units, handwash basins and glass refresher stations
- Integrated prep capability with chopping board compatibility
- Configured for hygiene compliance and efficient workflow

Ice Wells & Cocktail Stations

- Insulated ice wells with drainage and internal organisation
- Cocktail stations combining ice wells and sink in a single footprint
- Optional condiment storage for garnish management

Shelving & Till Stations

- Flexible storage solutions in multiple widths
- Dedicated till stations with integrated cable management
- Designed to maintain clear, organised work surfaces

Bridge Tops

- Plain tops for preparation areas
- Perforated tops for wet zones and drainage
- Bin and bottle skip void options to support waste management

Engineered for Performance

- Full 304 grade stainless steel, satin finish
- 505mm (Optimum) or 600mm (Optimum+) deep underbar units
- 800mm (Optimum) or 900mm (Optimum+) working heights
- 100mm upstand with 40mm returned edge
- Base shelf and low back panel as standard
- Supplied on height adjustable feet for accurate on-site levelling
- Units bolt together to form a continuous, seamless workspace

Designed & Manufactured in the UK

Precision-built for commercial environments, with a focus on durability, hygiene, and long-term performance.
One-year warranty as standard.

The Result

A coordinated underbar system that supports:

- Improved service efficiency
- Enhanced ergonomics
- Consistent hygiene standards

Optimum is not a collection of units - it is a complete, integrated system for high-performance bar design.

2 YEAR | UK parts and labour warranty | Export parts warranty
on all IMC products

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Sinks

The optimum balance of hygiene, performance and ergonomics

Sink design is critical to maintaining workflow, hygiene compliance, and operational efficiency within the back bar.

The Optimum sink range includes sink units, handwash basins, and glass refresher stations, designed for integration within a modular system.

Glass refresher system
- All glass refresher stations are supplied complete with a built-in glass refresher, ready for plumbing.
- The rectangular bowl is designed to accept a green acrylic sliding chopping board, enabling combined prep and rinse functionality.

Bowl configuration by application
- Smallest handwash basin: rectangular.
- All other handwash basins: round.
- Cocktail station sinks: square.
- Square and rectangular bowls feature radius edges to support hygiene.

Service flexibility
- Supplied without taps to allow project-specific selection.
- 30mm tap holes provided as standard.

Result:
A coordinated sink solution that supports efficient workflow, hygiene compliance, and operational consistency.

400mm Single Sink Unit with Door					
MODEL	PRICE £	PRICE €	W	D	H
*BT400SSUD	£2,300	€2,645	400	505	800
**BT900-400SSUD	£2,429	€2,915	400	600	900

400mm Single Sink Unit with Valance					
MODEL	PRICE £	PRICE €	W	D	H
*BT400SSUV	£2,110	€2,427	400	505	800
**BT900-400SSUV	£2,250	€2,700	400	600	900

Corner Sink Top					
MODEL	PRICE £	PRICE €	W	D	H
† BT505CST	£650	€748	505	505	N/A
† BT900-600CST	£667	€801	505	600	N/A

300mm Handwash Basin with Front Valance					
MODEL	PRICE £	PRICE €	W	D	H
*BT300HWBV	£1,990	€2,289	300	505	800
**BT900-300HWBV	£2,135	€2,562	300	600	900

400mm Handwash Basin with Front Valance					
MODEL	PRICE £	PRICE €	W	D	H
*BT400HWBV	£2,210	€2,542	400	505	800
**BT900-400HWBV	£2,275	€2,730	400	600	800

400mm Handwash Basin with Door					
MODEL	PRICE £	PRICE €	W	D	H
*BT400HWBD	£2,350	€2,703	400	505	900
**BT900-400HWBD	£2,374	€2,849	400	600	900

400mm Wide Glass Freshner Sink with Door					
MODEL	PRICE £	PRICE €	W	D	H
*BT400GFSD	£2,800	€3,220	400	505	800
**BT900-400GFSD	£2,885	€3,462	400	600	900

400mm Wide Glass Freshner Sink with valence					
MODEL	PRICE £	PRICE €	W	D	H
*BT400GFSV	£2,650	€3,048	400	505	800
**BT900-400GFSV	£2,706	€3,248	400	600	900

Accessory for Glass Fresheners

	MODEL	PRICE £	PRICE €	DESCRIPTION
A	†BT3020GCB	£60	€69	Green Chopping Block for Glass Freshener Unit

* Optimum only
** Optimum+ only
† Compatible with Optimum and Optimum+

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Ice Wells | Cocktail Stations | Blender Station

Optimised for drink preparation efficiency

The Optimum range is designed to support high-speed drink preparation through integrated layout and functional detailing.

Cocktail stations incorporate ice wells and sink, creating a compact, multi-functional prep zone.

Integrated cocktail prep
- Cocktail stations combine ice wells and a sink within a single footprint, with a built-in speed rail that keeps bottles within easy reach—reducing movement and improving service speed.

Ice well performance
- Foil and foam insulation for ice retention.
- Perforated drainer base and dividers for organisation.
- Base creased to 38mm waste outlet for drainage.

Additional functionality
- Optional two and three pan condiment sets for garnish storage.

Result:
Improved drink prep efficiency, reduced operator movement, and consistent service flow.

450mm Ice Well						
MODEL	PRICE £	PRICE €	W	D	H	CAPACITY
*BT450ICE	£2,235	€2,571	450	505	800	19.5Kg Ice
**BT900-450ICE	£2,432	€2,919	450	600	900	19.5Kg Ice

650mm Ice Well						
MODEL	PRICE £	PRICE €	W	D	H	CAPACITY
*BT650ICE	£2,710	€3,117	650	505	800	30Kg Ice
**BT900-650ICE	£2,948	€3,538	650	600	900	30Kg Ice

850mm Ice Well						
MODEL	PRICE £	PRICE €	W	D	H	CAPACITY
*BT850ICE	£2,800	€3,220	850	505	800	37.5Kg Ice
**BT900-850ICE	£3,040	€3,648	850	600	900	37.5Kg Ice

800mm Cocktail Station - Single Speed Rail						
MODEL	PRICE £	PRICE €	W	D	H	CAPACITY
*BT800CTS	£3,996	€4,796	800	505	800	19.5Kg Ice
**BT900-800CTS	£4,180	€5,016	800	600	900	19.5Kg Ice

1000mm Cocktail Station - Single Speed Rail						
MODEL	PRICE £	PRICE €	W	D	H	CAPACITY
*BT1000CTS	£4,209	€5,051	1000	505	800	30Kg Ice
**BT900-1000CTS	£4,399	€5,279	1000	600	900	30Kg Ice

1200mm Cocktail Station - Single Speed Rail						
MODEL	PRICE £	PRICE €	W	D	H	CAPACITY
*BT1200CTS	£4,425	€5,310	1200	505	800	37.5Kg Ice
**BT900-1200CTS	£4,630	€5,556	1200	600	900	37.5Kg Ice

600mm Blender Station					
MODEL	PRICE £	PRICE €	W	D	H
*BT600BLST	£1,800	€2,070	600	505	800
**BT900-600BLST	£1,991	€2,390	600	600	900

Accessories for Ice Wells and Cocktail Stations

	MODEL	PRICE £	PRICE €	DESCRIPTION
A	†BT3020GCB	£60	€69	Green Chopping Block for Glass Freshener Unit
A	†BT2PGPH	£80	€92	2 Pan Condiment Set
A	†BT3PGPH	£95	€110	3 Pan Condiment Set

2 YEAR UK parts and labour warranty | Export parts warranty on all IMC products

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† Compatible with Optimum and Optimum+

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Shelving Units | Till Stations

Structured storage and service integration

Designed to support organisation and efficient point-of-sale operation within the bar environment.

Flexible shelving
- Available in a range of widths to suit layout requirements.

Till station integration
- Designed for efficient service operation.
- Cable management port hole included to maintain clean work surfaces.

Result:
Improved organisation, reduced clutter, and more efficient service points.

400mm Shelving Unit					
MODEL	PRICE £	PRICE €	W	D	H
*BT400SU	£1,650	€1,898	400	505	800
**BT900-400SU	£1,754	€2,105	400	600	900

500mm Shelving Unit					
MODEL	PRICE £	PRICE €	W	D	H
*BT500SU	£1,650	€1,898	500	505	800
**BT900-500SU	£1,783	€2,140	500	600	900

600mm Shelving Unit					
MODEL	PRICE £	PRICE €	W	D	H
*BT600SU	£1,690	€1,944	600	505	800
**BT900-600SU	£1,815	€2,178	600	600	900

800mm Shelving Unit					
MODEL	PRICE £	PRICE €	W	D	H
*BT800SU	£1,880	€2,162	800	505	800
**BT900-800SU	£1,976	€2,371	800	600	900

1000mm Shelving Unit					
MODEL	PRICE £	PRICE €	W	D	H
*BT1000SU	£1,782	€2,050	1000	505	800
**BT900-1000SU	£1,947	€2,337	1000	600	900

520mm Till Station					
MODEL	PRICE £	PRICE €	W	D	H
*BT520TILL	£1650	€1,898	520	505	800
**BT900-520TILL	£1,786	€2,144	520	600	900

600mm Till Station					
MODEL	PRICE £	PRICE €	W	D	H
*BT600TILL	£1,695	€1,950	600	505	800
**BT900-600TILL	£1,815	€2,178	600	600	900

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Plain Bridge Top | Perforated Top

Continuous workspace and functional zoning

Bridge tops provide continuous working surfaces, supporting workflow across the bar.

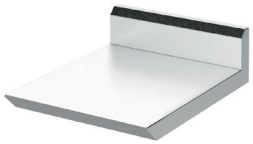
Plain tops
- Solid surfaces for preparation and service.

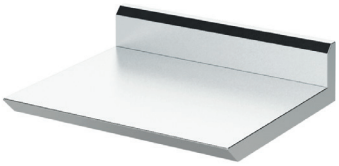
Waste integration
- 600mm model with bin void to support waste management

Drainage zones
- Perforated tops with bottle skip voids for wet areas

Layout flexibility
- Available in a range of widths for system integration

Result:
Increased usable workspace, improved workflow continuity, and better space utilisation.

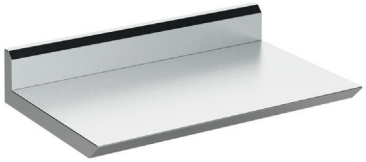


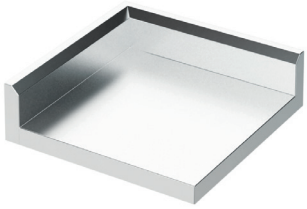


400mm Plain Bridge Top					
MODEL	PRICE £	PRICE €	W	D	H
*BT400PBT	£424	€488	400	505	N/A
**BT900-400PBT	£440	€528	400	600	N/A

500mm Plain Bridge Top					
MODEL	PRICE £	PRICE €	W	D	H
*BT500PBT	£434	€500	500	505	N/A
**BT900-500PBT	£450	€540	500	600	N/A

600mm Plain Bridge Top					
MODEL	PRICE £	PRICE €	W	D	H
*BT600PBT	£444	€511	600	505	N/A
**BT900-600PBT	£460	€552	600	600	N/A





800mm Plain Bridge Top					
MODEL	PRICE £	PRICE €	W	D	H
*BT800PBT	£497	€572	800	505	N/A
**BT900-800PBT	£510	€612	800	600	N/A

1000mm Plain Bridge Top					
MODEL	PRICE £	PRICE €	W	D	H
*BT1000PBT	£520	€598	1000	505	N/A
**BT900-1000PBT	£530	€636	1000	600	N/A

Corner Top					
MODEL	PRICE £	PRICE €	W	D	H
*BT505CT	£360	€414	505	505	N/A
**BT900-600CT	£385	€462	505	600	N/A

Accessories Bar Support

MODEL		PRICE £	PRICE €	DESCRIPTION
A	BTBFS	£316	€350	IMC Optimum Bar Support
A	BTBCS	£458	€513	IMC Optimum Corner Bar Support
A	BTBFS+	£346	€388	IMC Optimum+ Bar Support
A	BTBCS+	£488	€547	IMC Optimum+ Corner Bar Support

600mm Plain Top with Void for Bin					
MODEL	PRICE £	PRICE €	W	D	H
*BT600BIN	£1,680	€1,932	600	505	800
**BT900-600BIN	£1,783	€2,140	600	505	900

800mm Perforated Top With Void for Bottle Skip					
MODEL	PRICE £	PRICE €	W	D	H
*BT800PT	£1,995	€2,295	800	505	800
**BT900-800PT	£2,169	€2,603	800	505	900

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