



OPTIMUM
by Bartender

PRODUCT OPTIONS AND ACCESSORIES

- BT2PGPH 2 Pan Condiment Set
- BT3PGPH 3 Pan Condiment Set
- BT3020GCB Green Chopping Block

PRODUCT FEATURES

- The compact 1200mm design maximises bar efficiency while making the best use of valuable workspace.
- The dedicated cocktail preparation area creates an efficient workflow that reduces unnecessary movement behind the bar.
- A fully insulated ice well with foil and foam insulation keeps ice colder for longer, reducing replenishment during busy service.
- The perforated drainer base removes excess water to help keep ice fresh and minimise waste.
- Integrated dividers keep ice and bottled mixers neatly organised for faster drink preparation.
- A creased base with a 38mm waste outlet ensures efficient drainage and simplifies cleaning.
- The integrated sink allows bartenders to rinse equipment and maintain hygiene without leaving the workstation.
- A front-mounted single speed rail keeps frequently used spirits within easy reach, speeding up cocktail preparation.
- Supplied without taps to allow project-specific tap selection and installation flexibility.
- Standardised 800mm height and 505mm depth create a seamless, ergonomic workspace that enhances operator comfort, improves efficiency and delivers a consistent, professional bar appearance.
- Manufactured with a 304 grade stainless steel top for superior corrosion resistance and hygiene, and a robust 430 grade stainless steel body for strength and durability in demanding bar

AIA FILE NUMBER:

ITEM NUMBER:



IMC OPTIMUM BARTENDER COCKTAIL STATION - SINGLE SPEED
RAIL - 1200MM

MODEL: BT1200CTS

WEIGHTS & DIMENSIONS

Product Width	1,200 mm
Product Width (nominal)	1,200 mm
Product Depth	505 mm
Product Depth (nominal)	505 mm
Product Height	800 mm
Product Height (nominal)	800 mm
Product Weight	48 kg

PRODUCT CERTIFICATION ICONS



BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.



TECHNICAL DRAWING

