



OPTIMUM
by Bartender

PRODUCT FEATURES

- 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 environments.
- Standardised 900mm height and 600mm depth create a seamless, ergonomic workspace that enhances operator comfort, improves efficiency and delivers a consistent, professional bar appearance.
- Dedicated blender recess provides a secure workspace for commercial blenders, helping contain spills and keep the bar organised.
- Purpose-built blending station streamlines the preparation of smoothies, frozen cocktails and speciality beverages, improving service speed.
- One Year Parts and Labour Warranty

The Optimum Bartender Blender Station provides a dedicated workspace for preparing smoothies, frozen cocktails and blended drinks in busy commercial bars. Featuring a purpose-built blender recess, it helps contain spills, reduce clutter and improve workflow during service. Manufactured with a 304 grade stainless steel worktop and 430 grade stainless steel body, it offers excellent durability, hygiene and easy cleaning for demanding hospitality environments. Designed to integrate seamlessly with the Optimum Underbar System, it creates a professional, organised bar layout while helping staff prepare drinks more efficiently and maintain a cleaner workspace.

AIA FILE NUMBER:

ITEM NUMBER:



WEIGHTS & DIMENSIONS

Product Width	600 mm
Product Width (nominal)	600 mm
Product Depth	600 mm
Product Depth (nominal)	600 mm
Product Height	900 mm
Product Height (nominal)	900 mm
Product Weight	24 kg

PRODUCT CERTIFICATION ICONS



BIDDING SPECIFICATIONS (SHORT FORM SPECS)

Bidding Specifications Not Available.

TECHNICAL DRAWING

