



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.
- One Year Parts and Labour Warranty

The Optimum+ Bartender Perforated Top with Void for Bottle Skip – 800mm is designed to improve bar efficiency with an integrated bottle skip void, allowing empty bottles to be discarded directly into an undercounter bottle skip for faster service and a clutter-free workspace. The perforated top provides a durable, practical surface for busy drink preparation areas. Constructed with a hygienic 304 grade stainless steel worktop and a robust 430 grade stainless steel body, it is built for demanding commercial environments. Its 900mm height and 600mm depth ensure seamless integration with other Optimum Bartender stations, creating a professional, ergonomic workspace. Supplied with a One Year Parts and Labour Warranty.

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IMC OPTIMUM+ BARTENDER PERFORATED TOP WITH VOID FOR
BOTTLE SKIP - 800MM

MODEL: BT900-800PT

WEIGHTS & DIMENSIONS

Product Width	800 mm
Product Width (nominal)	800 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)

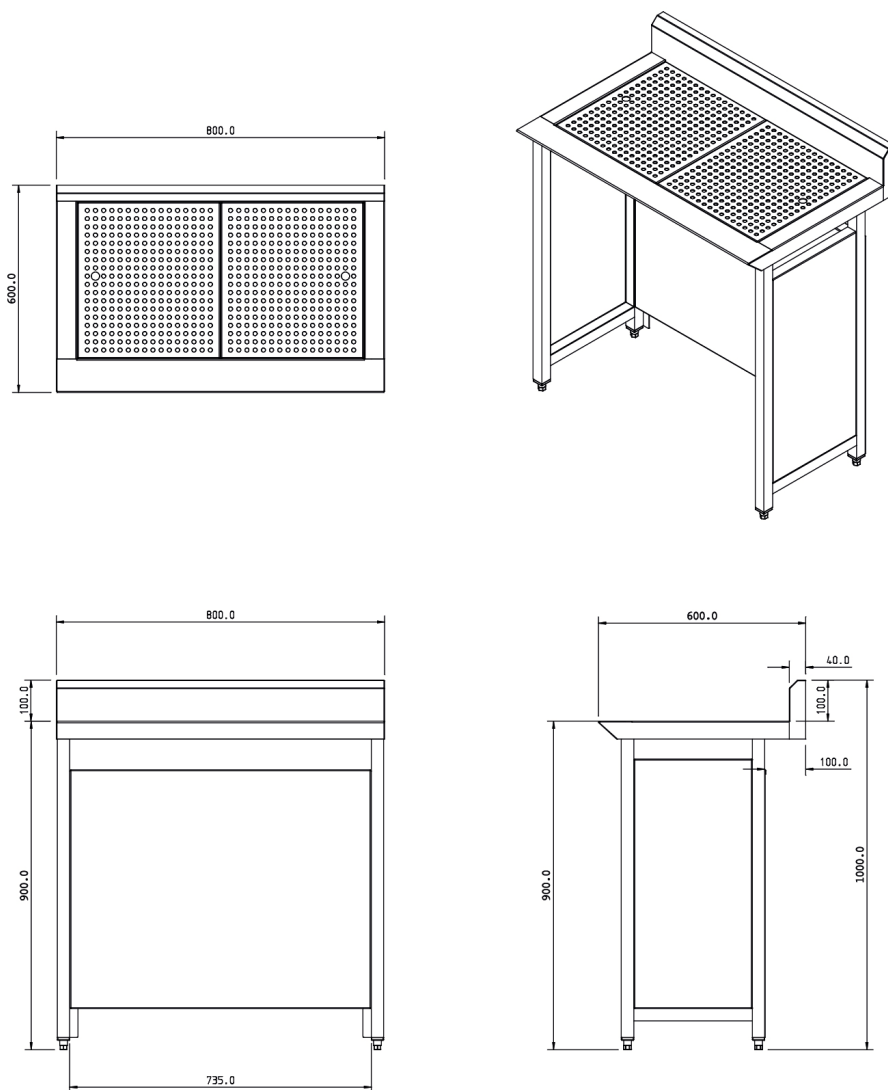
Bidding Specifications Not Available.



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TECHNICAL DRAWING



IMC reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions nominal.

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