



## IMAGINE BAR EQUIPMENT CONCEIVED BY A RENOWNED BARTENDER, AND BUILT BY PERLICK

Perlick's new **Tobin Ellis Signature Cocktail Station** is a breakthrough achievement in underbar design resulting from an ambitious collaboration between 6-time national bartending champion and celebrated bar designer, Tobin Ellis and the award-winning engineering team at Perlick.

*"Together, we've built a cocktail station that's perfect for everything from craft cocktail bars to high-volume nightclubs and 5-star/5-diamond hotel environments. It's the tricked-out station every serious bartender has dreamt about and every savvy operator has hoped for."*

Tobin Ellis

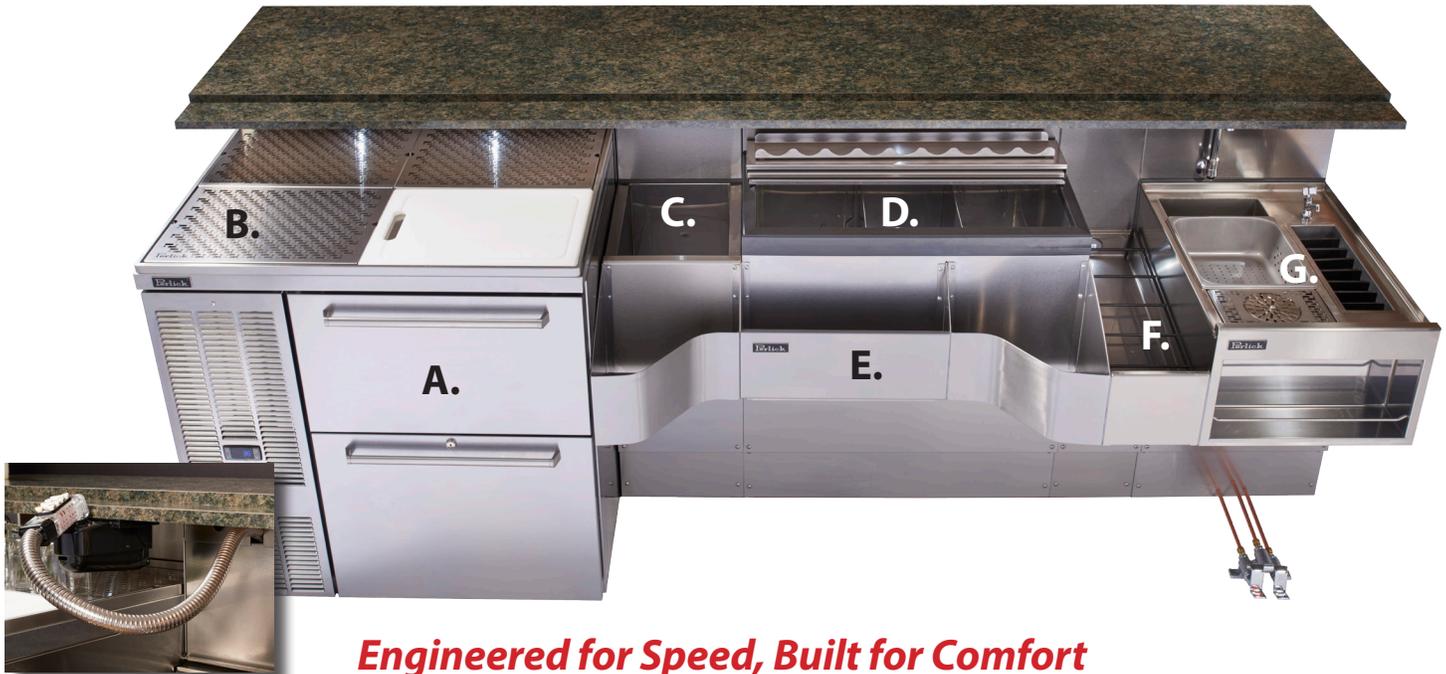
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### **Engineered for Speed, Built for Comfort**

This new, co-branded line of cocktail focused equipment consists of innovative product solutions that have been specifically engineered to be more ergonomic for bartenders and to better accommodate their needs when making craft cocktails. As the first product of the series, the Tobin Ellis Signature Cocktail Station includes a suite of new features – replete with what Ellis refers to as a “bartender cockpit” – all dedicated to the efficient production of cocktails in high-volume environments.

#### **Unique features of the Tobin Ellis Signature Cocktail Station include:**

**A. Refrigerated Drawers:** Two low-temperature refrigerated drawers with the industry’s ONLY NSF-rating for open food storage. Top drawer includes in-place sixth and ninth -pans for garnishes, herbs, fruit, etc.

**B. 24” Drain Board Top:** Features drop in stainless steel glass rack panels and optional poly cutting board insert.

**C. Insulated Bottle Well:** Capacity to hold 9 750ml juice bottles or 6 1-liter stor-n-pours. Keep wine, beer, champagne, juice or syrups at arm’s reach without cross contamination into serviceable ice – Shallow depth model allows room for optional soda gun manifold locker.

**D. 30” Sectioned Ice Bin:** Includes standard 10-circuit cold plate with stainless dividers allowing for separated ice storage. Bin is also 3” shallower than standard designs allowing the bartender to stand closer to their work counter and guests.

**E. Speed Rail:** Perlick Exclusive, rounded design to allow bartender more of a “cockpit” feel in their station, and be closer to their work counter and guests. Includes space for large footprint bottles that don’t fit in standard speed rail. Designed for optimal reach for most bartenders to pull bottles from the rail, and stand against it without the typical hard rail edges pressing into knees and legs.

**F. Slanted Speed Rack:** Vertical, angled speed rail that accommodates 12 US liters bringing total station capacity to 27 US liters within bartender’s reach. Optional plug-n-play accessories include a blender shelf and a bitters caddy replacing 4 liters space with quick access/storage for up to 12 small bitters or syrup bottles. – LED light option

**G. Prep Sink and Tool Caddy Combo:** Consisting of main sink with integrated glass-rinser, sectional health code compliant tool caddy, foot operated faucet, optional built in cubby for additional storage.