

Perlick®



TOBIN ELLIS SIGNATURE
**COCKTAIL STATION
& DISPENSING**

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

After 20 years tending bar in New York, Washington DC, and Las Vegas as well as a decade of designing bars around the world, six-time national bartending champion Tobin Ellis partnered with 100 year-old, family-owned, US based commercial bar and beverage systems manufacturer, Perlick. Together they set out to design and build the most efficient, ergonomic, intelligent bartender station in the world.

Designed for speed and built for comfort, the **Tobin Ellis Signature Cocktail Station by Perlick** is the tricked-out cockpit every serious bartender has dreamt about and every savvy operator has hoped for. Take a look for yourself at the new standard in high-volume bar equipment design.

Only from Perlick.

Tobin Ellis
Principal
BarMagic of Las Vegas



TOBIN ELLIS SIGNATURE COCKTAIL STATION

1) 36" Drainboard

Sloped, drained, stainless drainboard for glassware with optional poly cutting board insert.

2) Insulated Bottle Well

Insulated, drained bottle well holds between six and twelve juice bottles or stor-n-pours. Keep wine, beer, champagne, and juices at arm's reach without cross-contamination into serviceable ice.

3) Soda Gun Manifold Housing

Stainless pre-drilled housing for all Coca-Cola and Pepsi manifolds, kept out of the way for service with fast access for maintenance and repairs.

4) Ergonomic Ice Bin

Includes standard 10-pin cold plate with adjustable stainless dividers for multiple ice types. Bin is 3" shallower than standard designs and 2" taller allowing the bartender to stand closer to the counter.

5) Smarter Sink

Hand-fabricated to an ideal size with a custom drain pan that prevents sink from backing up.

6) Speed Sprayer

NSF compliant high-pressure washer to quickly rinse tins, mixing glasses, and jiggers and drains directly into the sink.



7) Self-rinsing Tool Caddy

Variable depth, compartmentalized tool caddy allows for precise mise-en-place of all your tools.

8) Dual Refrigerated Drawers

Two low-temp refrigerated drawers with the industry's only NSF-rating for open food storage. Top drawer includes in-place 9-pans for garnishes and herbs. Bottom drawer holds an additional 20 liters.

9) Cockpit Speed Rail

Stand closer to the counter and lean comfortably against the hand-polished steel. Holds 17 liters of any size or shape and has taller frontwalls providing more support for bartenders of all heights. A true bartenders' cockpit.

10) Vertical Speed Rail

Three versions hold between 12-18 additional liters in place in a zero-step radius. Optional blender shelf.

11) Bartender's Cubby

Protected shelf for personal items, bitters bottles, soda bottles, extra towels. You name it!

12) Foot Pedals

Hands-free operation of prep sink with the ability to select hot, cold, or warm water.

SPEED



The fastest well on the market, this **bartender's cockpit** was designed for zero-step bartending with a strict **mise-en-place** philosophy so that everything is **exactly where you need it** without having to leave your station.

COMFORT



The **ergonomically designed cockpit** puts bartenders into an OSHA neutral work position **reducing fatigue** in the back, shins, legs, and shoulders. Speed rails are designed for minimal bending and **maximum comfort** for all heights.

QUALITY



The Tobin Ellis Cocktail Station by Perlick is fabricated with stainless steel, **hand-welded and bead-polished** one piece at a time in our Milwaukee factory. **No more sharp corners or rough edges** that cause cuts, bruises, and scrapes.

CUSTOMIZATION



With **millions of custom configurations**, The Tobin Ellis Cocktail Station can be specified to meet the needs of every style of bar, restaurant, nightclub, arena, or hotel. Custom fabrication flexibility without the custom fabrication cost.

Winner of a 2015 GOOD DESIGN AWARD from the The Chicago Athenaeum: Museum of Architecture and Design.



FCSI 2016 Innovation Showcase finalist





Refrigerated Drawer Cabinet

Ergonomically designed with the bartender in mind, the top shallow drawer reduces fatigue from stooping and bending and is **NSF rated for open food storage**. No more lids on your garnishes or mise-en-place! Just grab and go with one hand for maximum speed.

Back Bar, Self Contained, 2 Drawer with dividers - Solid Stainless Steel, Drainboard Top with 4 Glass Racks. Optional cutting board. 36"

Part No. BBS36C Cutting board Part No. BBS-CB



Cockpit Speed Rails

Stand closer to the bar counter and lean comfortably against the **hand-polished, rounded steel** while staying out of the way of the rest of the workflow. Holds 17 liters of any footprint or shape and has taller frontwalls providing more support for **bartenders of all heights and builds**.

Designed to work exclusively with Tobin Ellis Signature Cocktail Station Modules.



Cocktail Station - Preconfigured Assemblies

Part No.	Description	Length	Ship Wt. (lbs.)
PTE68-A	68" Cocktail Station, 12" Insulated Bottle Well, 30" Cold Plate Ice Chest, 8" Slanted Liquor Rack, 18" Prep Sink, Speed Rail and Accessories	68"	300
PTE68-B	68" Cocktail Station, 12" Insulated Bottle Well, 30" Cold Plate Ice Chest, 8" Slanted Liquor Rack, 18" Prep Sink, Speed Rail and Accessories. Insulated bottle well includes soda manifold	68"	300
PTE80-A	80" Cocktail Station, 2 - 12" Insulated Bottle Wells, Manifold Holder, 30" Cold Plate Ice Chest, 8" Slanted Liquor Rack, 18" Prep Sink, Speed Rail and Accessories	80"	355

Accessories - Refrigerated Drawer Cabinet

Part No.	Description
BBC-GR	Garnish/Ingredient Rack for Combination of Ninth size pans
BBC-P9	Pan, Ninth-Size (6-15/16" x 4-1/4"), Stainless Steel
BBC-CB	Cutting Board, White, 17" x 13" x 1/2", with handle hole and drip channel



Cocktail Station - Insulated Bottle Well

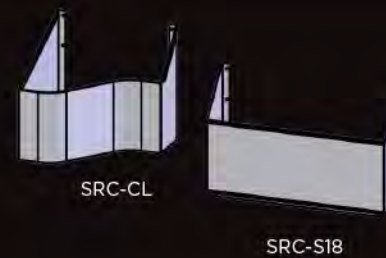
Part No.	Description	Length	Ship Wt. (lbs.)
TSC121BW	Insulated Bottle Well, 12" (17" Depth)	12"	35
TSC121BW-MH	Insulated Bottle Well, w/Manifold Housing, 12" (17" Depth)	12"	50
TSCE121BW	Insulated Bottle Well, Extended Depth, 12" (27-1/2" Depth)	12"	55



TSC361C
Shown with optional ice covers.

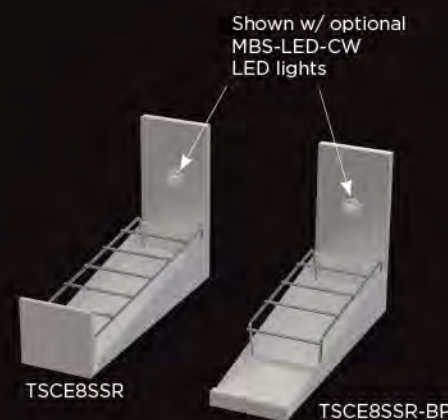
Cocktail Station - Ice Chests

Part No.	Description	Ice Cap. (lbs.)	Length	Ship Wt. (lbs.)
TSC241C	Ice Chest, No Cold Plate, 24"	50	24"	60
TSC241C10	Ice Chest, With Cold Plate, 24"	50	24"	130
TSC301C	Ice Chest, No Cold Plate 30"	64	30"	70
TSC301C10	Ice Chest, With Cold Plate, 30"	64	30"	140
TSC361C	Ice Chest, No Cold Plate, 36"	78	36"	80
TSC361C10	Ice Chest, With Cold Plate, 36"	78	36"	150
TSC421C	Ice Chest, No Cold Plate, 42"	92	42"	90
TSC421C10	Ice Chest, With Cold Plate, 42"	92	42"	160



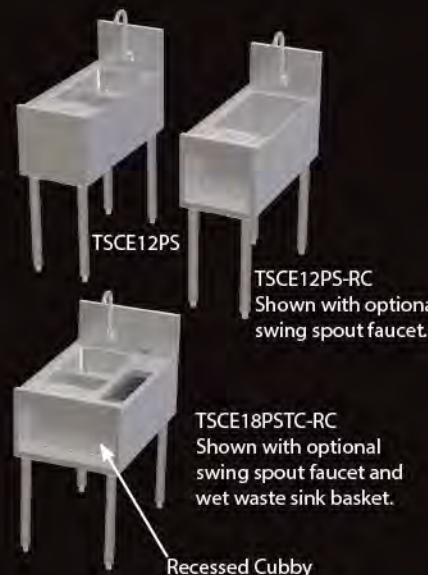
Cocktail Station - Speed Rails

Part No.	Description	Length
SRC-CL	Speed Rail, Curved, Left End	12"
SRC-CR	Speed Rail, Curved, Right End	12"
SRC-S12	Speed Rail, Single, 12"	12"
SRC-S18	Speed Rail, Single, 18"	18"
SRC-S24	Speed Rail, Single, 24"	24"
SRC-S30	Speed Rail, Single, 30"	30"
SRC-S36	Speed Rail, Single, 36"	36"
SRC-S42	Speed Rail, Single, 42"	42"
SRC-S48	Speed Rail, Single, 48"	48"



Cocktail Station - Slanted Speed Rack (27-1/2" Depth)

Part No.	Description	Length	Ship Wt. (lbs.)
TSCE8SSR	Slanted Speed Rack, 8"	8"	35
TSCE12SSR	Slanted Speed Rack, 12"	12"	40
TSCE8SSR-BP	Slanted Speed Rack, 8" w/Blender Platform	8"	40
TSCE12SSR-BP	Slanted Speed Rack, 12" w/Blender Platform	12"	45



Cocktail Station - Prep & Rinse Sinks (27-1/2" Depth)

Part No.	Description	Length	Ship Wt. (lbs.)
TSCE12PS	Prep Sink w/Glass Rinser, 12"	12"	50
TSCE12PS-RC	Prep Sink w/Glass Rinser, 12" w/Recessed Cubby	12"	50
w/ Tool Caddy			
TSCE18PSTC	Prep Sink w/Glass Rinser & Tool Caddy, 18"	18"	60
TSCE18PSTC-RC	Prep Sink w/Glass Rinser & Tool Caddy, 18" w/Recessed Cubby	18"	60



The 10-Second Craft Cocktail



CRAFT ON DRAFT HAS NEVER BEEN EASIER

Serving craft cocktails on tap is a great way to quickly elevate your beverage program and increase revenue. Perlick's new **Tobin Ellis Signature Draft Cocktail System** allows hotel, restaurant, and bar operators to take advantage of the efficiencies, pour cost, extended shelf lives, and consistency associated with pressurized pre-batched, high volume craft cocktails and signature drinks. Everything you need to get up and running, in one place.

We've solved the problem of separation or settling of ingredients that can make dispensing many types of cocktails problematic with a **unique circulation system** which utilizes an NSF approved circulating pump and a **specially designed Cornelius keg** featuring extra ports for hooking up dedicated circulation beverage lines.

- Available as a **Direct Draw or Long Draw System**, OR, **build your own system** from a comprehensive list of Cocktail Dispensing components.
- Tower kits are sold separately and use **304 stainless steel components** and **antimicrobial PVC-free barrier tubing** to protect beverage quality and flavor.
- Allows for **guest sampling of craft cocktails and signature drinks** at a low cost.
- Greatly increases **speed of service, beverage revenue, and drink consistency**.
- **Compatible with all Tobin Ellis Signature Series equipment.**

HOW IT WORKS

- The NSF approved circulating pump draws beverage from the bottom of the keg then through the pump via barrier tubing and returns it down the intake tube back to the bottom of the keg. This circulating action and specific beverage path maintains a thorough mixing of ingredients without over-agitating. Finally, you can put almost any drink on tap!

- Depending on the type of beverage being dispensed, either straight CO2 or a Nitrogen/CO2 blend (Guinness Gas) is used to push the beverage from the keg to the tap.

- A programmable timer allows for intermittent mixing to precisely and automatically control the amount of circulation. Limiting run time to precise needs extends the life of the pump and reduces energy consumption. Perfect for carbonated cocktails, stirred cocktails like Negronis and Manhattans, and much more.



- An in-line fine mesh filter keeps pulp and other ingredients out of the circulating pump.

AND INTRODUCING

TOBIN ELLIS SIGNATURE DRAFT COCKTAIL SYSTEM

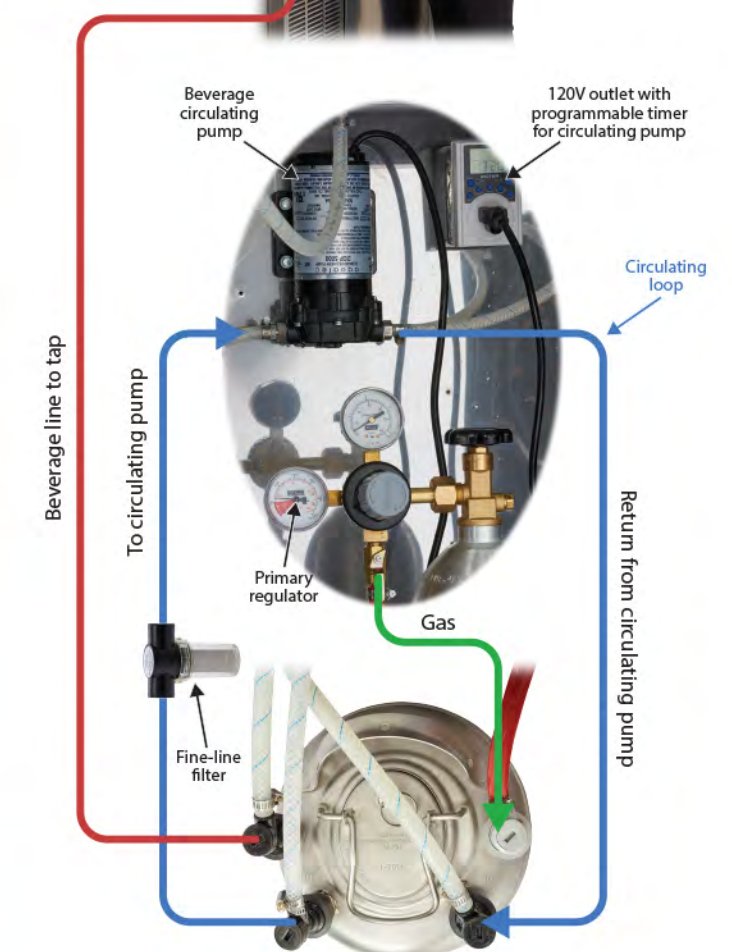
Perlick's specially designed cocktail kegs combined with an NSF approved circulating pump **solve the problem of agitation by keeping drink ingredients thoroughly mixed** from the first glass to the last.



Corny-keg With 4 Quick-Connect Ports

The system features specially designed, proprietary, and NSF approved 5 and 10-Gallon kegs. The two extra Quick-Connect ports allow for connection to a recirculating pump.

The circulating pump draws from the bottom of the keg and returns beverage to the bottom of the keg. This maintains consistent blending from first pour to last and allows for more precise control of agitation levels for different types of drinks.





The System

A single door/compartment refrigerator will hold two 5-Gallon tanks, circulating pumps and a 5 lb. tank of gas.

Direct Draw Dispensing Kit and Draft Arm installed on a BBS36 refrigerator.

Refrigeration unit sold separately.

“The Tobin Ellis Cocktail Station is designed like a cockpit with the bartender in mind. A joy to work behind!”

- Tony Abou-Ganim, The Modern Mixologist

“The Rolls Royce of bar stations.”

- Gaston Martinez, Bar Manager, Nora's Cuisine, Las Vegas

“From the ergonomic cockpit design to refrigerated drawers, it is what the industry has needed for a long time.”

- Luke Mathot, Corporate Director F&B, Accor Hotels

“The fighter jet equivalent of state-of-the-art bartending cockpits.”

- Kyle McHugh, National Vice-President, United States Bartenders' Guild

“Tobin's line of equipment has greatly improved work efficiency behind the bar.”

- H. Joseph Ehrmann, Proprietor, Elixir, San Francisco (named one of GQ's 25 best bars in America)

“There is so much packed into the perfect dimension of stainless steel.”

- Philip Raimondo, former Beverage Director, Ruth's Chris Steakhouses

“It's like the control board on the Starship Enterprise-D.”

- Blue Pit BBQ & Whiskey, Baltimore



KC-5

KC-10



KCP

TIMER AND FILTER INCLUDED IN KCPC

Draft Cocktail Components and Kits

Part No.	Description
CCSNAT	5 gallon, standard non-circulating cocktail keg
CCTCK	Parts bag for non-circulating cocktail keg
KC5	Tobin Ellis 5 gallon, circulating cocktail keg
KC10	Tobin Ellis 10 gallon, circulating cocktail keg
KCP	NSF approved Circulating pump. Keeps cocktail ingredients properly blended - prevents settling or separating.
KCPC	Tobin Ellis Circulating pump connection kit cocktail keg. Includes programmable timer, in-line pulp filter and all necessary tubing and clamps.
KCTCDD	Cocktail keg tower connection kit for direct draw
KCNT	Nitrogen Cylinder, Alum., 244 cu/in Internal Volume
KCPS	Fine-mesh strainer - used during the drink crafting process to remove fruit solids which may clog the circulating pump.
KCAST-5-DD	Tobin Ellis 5 gallon Kegged Cocktail Dispensing Kit for Direct Draw
KCAST-10-DD	Tobin Ellis 10 gallon Kegged Cocktail Dispensing Kit for Direct Draw
KCAST-5-LD	Tobin Ellis 5 gallon Kegged Cocktail Dispensing Kit for Long Draw
KCAST-10-LD	Tobin Ellis 10 gallon Kegged Cocktail Dispensing Kit for Long Draw

Cocktail Dispensing Kits include:

- Circulating cocktail keg
- Circulating pump for cocktail keg
- Circulating pump connection kit cocktail keg
- Cocktail keg tower connection kit

Note: Towers Ordered Separately

Draft Cocktail Towers - Towers Only - Air Cooled

Part No.	Description
858-304SS	Draft Arm/Chrome, 1 faucet
858D-304SS	Draft/Arm/Chrome, 2 faucets
3722-304SS	Draft Arm/Chrome, 3 faucets
3780-2W-304SS	Tee Tower/SS, 2 faucets
3780-3W-304SS	Tee Tower/SS, 3 faucets
3780-4W-304SS	Tee Tower/SS, 4 faucets
3780-5W-304SS	Tee Tower/SS, 5 faucets
3890-1B-304SS	Lucky Tower, polished chrome, 1 faucet
3890-2B-304SS	Lucky Tower, polished chrome, 2 faucets
3895-3B-304SS	Panther Tower/SS, 3 faucets
3895-4B-304SS	Panther Tower/SS, 4 faucets

Note: Faucets Not Included - Order Separately



PANTHER TOWER

TEE TOWER

LUCKY TOWER

DRAFT ARM



QUALITY AND INNOVATION
THAT INSPIRES

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