



# Bar Management

GARNISH CENTERS

SERVICE TRAYS

BAR TOOLS

SHELF MATTING



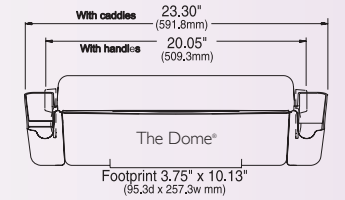
## GARNISH CENTERS

- Multiple options to organize & serve garnishes
- Enhances image and sanitation; chillable tray options available



Scan QR code to learn more about our Dome® products

### THE DOME® & MINI DOME® PRODUCT DIMENSIONS



### SIGNATURE PRODUCT

#### The Dome® Garnish Centers

- Patented, domed lid rotates back for easy access and increased capacity when closed
- Use standard size trays to keep food chilled or deep trays for extra capacity
- Integrated snap-on caddies store straws, stirrers & picks



BD4005E

Item	Center Includes	Capacity
BD4005S	(1) 2 qt. deep tray; (4) 1 pt. standard trays; (2) snap-on caddies, handles	4 qt. (3.8 L)
BD4005E	(1) 2 qt. deep tray; (4) 1 pt. standard trays; (2) end caps; (1) snap-on caddy	4 qt. (3.8 L)
BD4023S	(2) 3 pt. deep trays; (3) 1 pt. standard trays; (2) snap-on caddies, handles	4.5 qt. (4.25 L)
BD4006S	(6) 1 pt. standard trays; (2) snap-on caddies, handles	3 qt. (2.8 L)
INSERT TRAYS see page 84 for more information		
BD4003	(3) 2 qt. deep trays; (2) handles	6 qt. (5.6 L)
BD4004	(4) 3 pt. deep trays; (2) handles	6 qt. (5.6 L)
BD4014	(4) 1.5 pt. standard trays; (2) handles	3 qt. (2.8 L)

Construction: High-impact plastic



### SIGNATURE PRODUCT

#### Mini Dome® Garnish Centers

- Patented, domed lid design in a smaller size; notched lid option
- Connectors provide modularity between Mini Dome®, Dome® and snap-on caddies



BD2001

Item	Contents	Capacity
Each Mini Dome® comes with (2) end caps and (1) connector		
BD2001	(1) 2 qt. (1.9 L) deep tray	2 qt. (1.9 L)
BD2002	(1) 1 qt. (0.95 L) standard tray	1 qt. (0.95 L)
BD2003	(2) 1 pt. (0.47 L) standard trays	2 pt. (0.47 L)
BD2004NLT	(2) 1.5 pt. (0.71 L) deep trays (notched domed lid)	3 pt. (1.4 L)
BD2002CAR	(1) 1 qt. (0.95 L) standard tray (with caddy)	1 qt. (0.95 L)
BD2004CAL	(2) 1.5 pt. trays (with left hand caddy)	3 pt. (1.4 L)

Construction: High-impact plastic







BDS4266



BDS2203



BDS2483NL

**new** *Dome® Stackers*

- Allows you to customize a configuration using Dome® and Mini Dome® to fit virtually any space
- Makes your operation more efficient, more organized and more professional

Item	Center Includes
BDSX100	Dome® Stacker Conversion Kit - converts your Dome® and Mini Dome® into a versatile, organized garnish center ( <i>Dome and Mini Dome not included</i> )
BDS2203	Dome® Stacker - 1/2 Mini Dome: (4) 1 pt. trays & bonus (2) 2 qt. trays
BDS2204NL	Dome® Stacker - 1/2 Mini Dome: (4) 1.5 pt. deep trays - notched lids & bonus (2) 2 qt. trays
BDS2401NL	Dome® Stacker - 2/2 Mini Domes: (4) 2 qt. deep Trays
BDS2483NL	Dome® Stacker - 2/2 Mini Domes: (4) 1.5 pt. deep trays, (4) 1 pt. standard trays, (2) notched lids & (2) standard lids
BDS4206	Dome® Stacker - 1/2 Dome® (12) 1 pt. standard trays
BDS4266	Dome® Stacker - 1/2 Dome® (3) 2 qt. deep trays, (6) 1 pt. standard trays ( <i>chillable</i> )

Construction: High-impact plastic



*Non-Chilled Garnish Trays*

- Attractive stainless steel construction provides years of use
- Transparent lids protect garnishes; split lid option
- Interchangeable pint and quart inserts are easy-to-clean

Item	Includes	Dimensions H x W x D
B4093L	(3) pts. with plex lid	3 1/2" x 9 1/8" x 5 3/4" (89 x 232 x 146 mm)
B4124L	(4) pts. with plex lid	3 1/2" x 12 1/8" x 5 3/4" (89 x 308 x 146 mm)
B4155L	(5) pts. with plex lid	3 1/2" x 15" x 5 3/4" (89 x 381 x 146 mm)
B4186L	(6) pts. with plex lid	3 1/2" x 18" x 5 3/4" (89 x 457 x 146 mm)
SPLIT-LID DESIGN		
B4246L	(2) qts.; (4) pts. with split-lids	3 1/2" x 24" x 5 3/4" (89 x 610 x 146 mm)

Construction: 22-gauge stainless steel



*Plastic Tray Inserts & Accessories*

- Make the most of your condiment center with interchangeable trays

Item	Description	Dimensions H x W x D
B416	1 pt. (16 oz.) (473 ml)	2 1/2" x 5" x 2 7/8" (64 x 127 x 73 mm)
B432	1 qt. (32 oz.) (946 ml)	5 7/8" x 2 3/4" x 5 1/2" (149 x 70 x 140 mm)
L1035	Stir stick / Straw caddy	4 1/2" x 5" x 3" (114 x 127 x 76 mm)

Construction: High-impact plastic



*The Dome® & Mini Dome® Replacements*

- Choose from a wide variety of tray configurations; chillable and non-chillable
- Snap-on caddies and connectors available for maximum flexibility



BD101

BD104



BD105

BD106

Item	Description
BD100S	(2) Snap-on caddies
BD101	1 pint (0.47 L) standard tray - chillable
BD102	1.5 pint (0.71 L) standard tray - chillable - for Dome® only
BD103	3 pint (1.4 L) deep tray - for Dome® only
BD104	2 quart (1.9 L) deep tray
BD105	1.5 pint (0.71 L) deep tray
BD106	1 quart (0.95 L) standard tray - chillable
BD110	Connector



*EZ-Chill Garnish Centers*

- Portable and chillable stainless steel garnish centers
- Hinged, transparent lid protects garnishes and will not rust
- For use with EZ-Chill™ ice packs or ice



B6183L

B6186L

Item	Center Includes	Dimensions H x W x D
B6183L	(3 ea.) qts. with plex lid; ice liner (3 ea.) EZ-Chill™ packs	5 7/8" x 18" x 5 3/8" (149 x 457 x 137 mm)
B6186L	(6 ea.) pts. with plex lid; ice liner (3 ea.) EZ-Chill™ packs	5 7/8" x 18" x 5 3/8" (149 x 457 x 137 mm)
B6766L	(3) qts.; (12) pts.; (2) bar caddies; ice liners; (6) EZ-Chill™ ice packs	12 3/4" x 20 7/8" x 12" (324 x 530 x 305 mm)

Construction: 22-gauge stainless steel

SERVICE TRAY

*Safetray®* **new**

- Designed for added stability when serving drinks and food
- Retractable clip on bottom allows fingers to be stabilized for better balance
- Minimizes the risk of costly spills



Item	Description
ST14	Safetray 14" (356 mm)
ST16	Safetray 16" (406 mm)