

Glastender®

PASS-THRU STATIONS



Intentional Design



Bartender Side

Our pass-thru stations are constructed of durable, high-quality stainless steel. Cleaning takes minimal effort with all radius corners and easily removable parts.



Server Side

Single and double overshelves are available as an accessory for convenient glassware storage.

Front and end finishing panels, available in stainless steel or a multitude of laminate options, give the pass-thru station a finished, cohesive look.

Teamwork Approach

Pass-thru cocktail stations are designed with the intention of increasing productivity through teamwork.

In a normal underbar lineup, the bartender is responsible for nearly all Cocktail Life Cycle steps.

Pass-thru cocktail stations are designed to include equipment and components necessary for the server to participate in more steps of the cocktail assembly and disassembly process.

With a teamwork approach, efficiency can be doubled relative to a typical underbar lineup.

Cocktail Cycle Prep Step	Responsibility (Standard)	Responsibility (Pass-Thru Station)
Select a Glass	Bartender	Shared
Add Ice	Bartender	Shared
Add Liquor	Bartender	Bartender
Add Mix	Bartender	Shared
Garnish Cocktail	Bartender	Shared
Complete the Sale	Bartender	Bartender
Dispose Dry Waste	Bartender	Shared
Dispose Wet Waste	Bartender	Shared
Return Used Glassware	Server	Server
Wash Glassware	Bartender	Shared



COCKTAIL LIFE CYCLE



With dozens of configurations, pass-thru cocktail stations can accommodate assembly steps, disassembly steps, or both.

Assembly Stations

Disassembly Stations



PSA-54R
Bartender Side

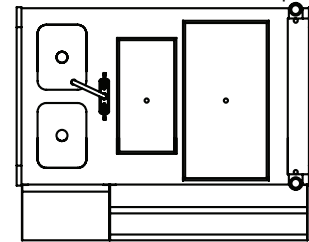
Standard Features

- Pass-thru ice bin
- Two wet waste sinks with strainers, and gooseneck faucet
- Stainless steel tray shelf with removable perforated inserts
- Insulated bottle well on 54-inch models

Configurable Options

- Tubing chase or soda manifold housing with soda gun holders
- Left/right workflow
- Ice bin cold plate
- Full-length single or double speedrail, or combined blender shelf with double speedrail

PSA-54 Leftward Example



Bartender Side

Standard Features

- Two wet waste sinks with strainers, and gooseneck faucet
- Dry waste chute
- Glasswasher with bi-fold cover
- Stainless steel tray shelf with removable perforated inserts

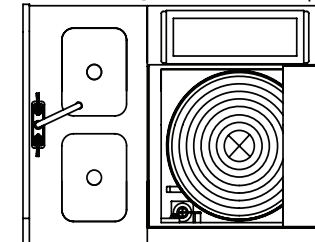
Configurable Options

- Left/right workflow

Orientation Caters to Workflow

Pass-thru stations can be oriented leftward or rightward to ensure cohesive workflow and bartender efficiency.

PSD-42 Rightward Example



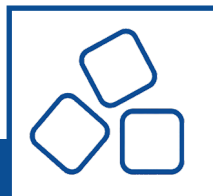
Bartender Side



PSD-42L
Bartender Side



Overshelves: Stores clean glassware above main work surface. Perforated inserts provide better aeration and reduced dry time.



Ice Bin: Makes potable ice accessible to bartenders and servers.



Speed Rail: Mounts to skirting on bartender side to store liquor bottles.

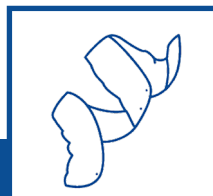


Insulated Well: Built-in storage for ice-chilled mix ingredients.

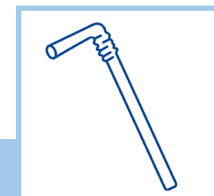
Tubing chase: Prepares dedicated place for soda lines.



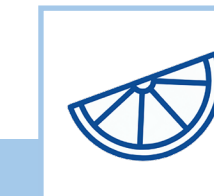
Blender Shelf: Dedicated blender shelf mounts to skirting on bartender side.



Garnish Dispenser: Contains six garnish bins with sanitary flip lid.



Dry Waste Chute: Server-side, integrated chute for disposing napkins, straws, etc. Lifts out for simple bag exchange.



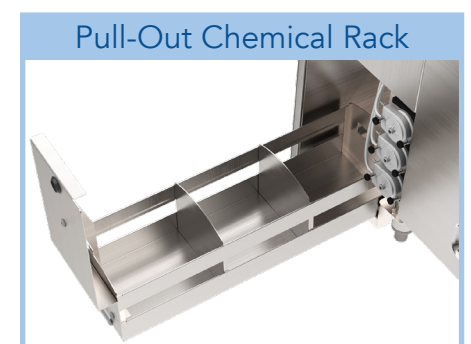
Wet Waste Sinks: Gives servers access to dispose leftover drink and ice. Includes perforated strainer basket to catch solid waste.



Glasswasher: Shared access to loading and unloading the glasswasher. Unload clean glassware directly onto overshelves for future use.



Garnish Dispenser

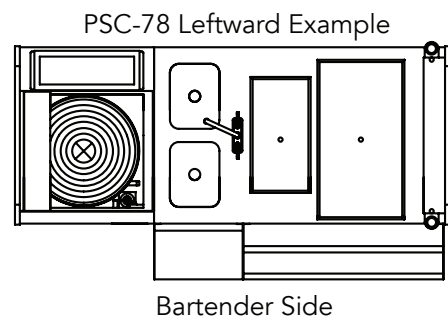


Pull-Out Chemical Rack

Complete Stations



PSC-78R
Bartender Side



Standard Features

- Pass-thru ice bin
- Two wet waste sinks with strainers, and gooseneck faucet
- Dry waste chute
- Glasswasher with bi-fold cover
- Stainless steel tray shelf with removable perforated inserts
- Insulated bottle well on 78-inch models

Configurable Options

- Tubing chase or soda manifold housing with soda gun holders
- Left/right workflow
- Ice bin cold plate
- Full-length single or double speedrail, or combined blender shelf with double speedrail

Complete stations include all components necessary to complete both the assembly and disassembly steps of the Cocktail Life Cycle. A bartender may not need to leave a six-foot radius of a complete pass-thru station if a POS system, cooler, and draft beer dispenser are close by. This dramatically reduces wasted steps and increases bartender output.

Simply put, bar efficiency increases as more steps of the Cocktail Life Cycle are built into a pass-thru station for bartenders and servers to share.



Ice Bin Accessories:

Sneeze guard: Keeps ice sanitary, and meets health code standard.

Ice bin dividers: Quarter or half sizes to store different types of ice (crushed, cubed, etc.).

Bottle well racks: Ice-chilled and organized storage of fresh juice, syrups, and other mix ingredients.



Sneeze Guard



Bottle Well Racks



Ice Bin Dividers

Glastender®

Expect More. More Flexibility. More Features.

A full list of products, spec sheets, manuals, and pricing can be accessed on our website at glastender.com/or by scanning this code:



Unrivaled Features, Meticulous Design

Manufacturing the industry's most diverse and attractive line of underbar equipment since 1978. Visit our Bar Fabrication brochure for underbar equipment to suit high-yield bar lineups.

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