The of other bar side design

Inspiration

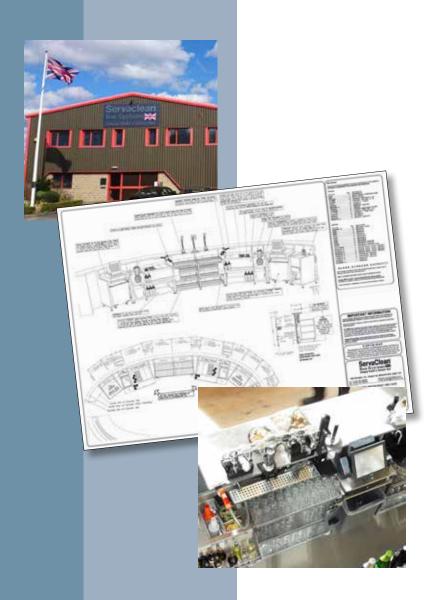
Creation

Operation

Satisfaction







Inspiration

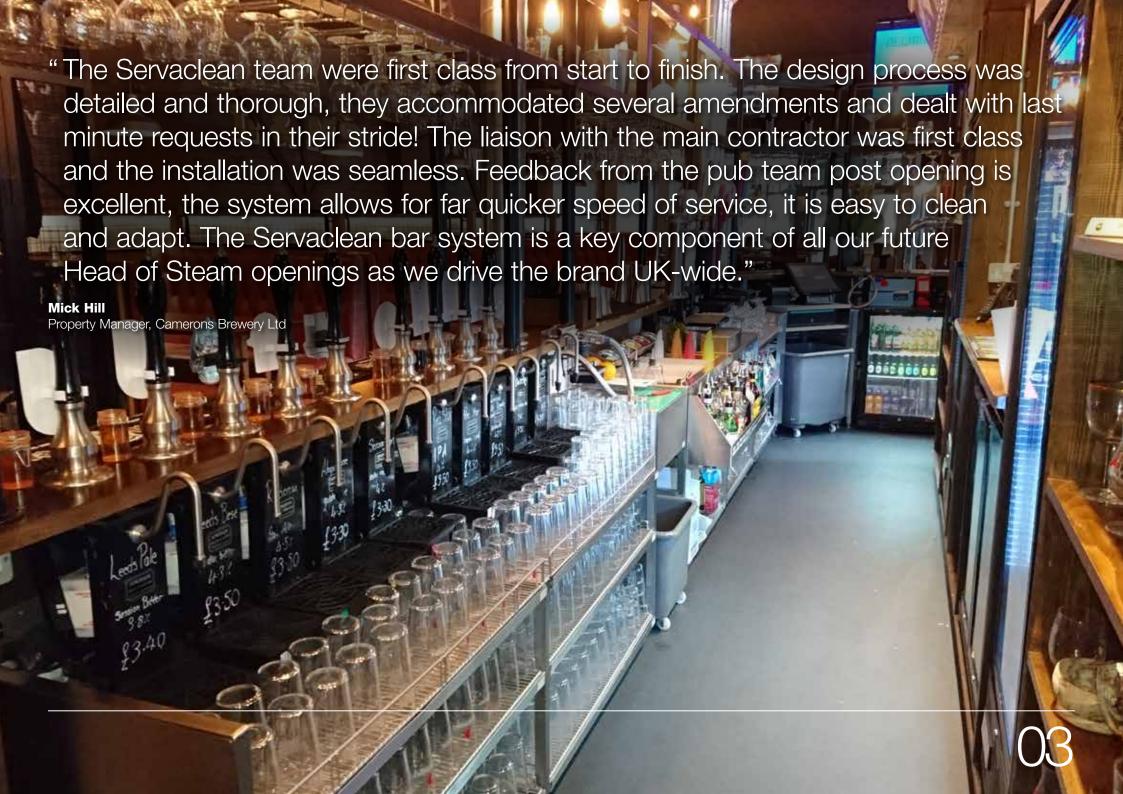
At every stage in Servaclean's development, since our launch in 1988, we have drawn inspiration from listening to our Customers' needs... and we still do.

The design and manufacture of what is, undoubtedly, the most extensive and versatile range of modular bar fitments available anywhere continues to be inspired by the experiences and expertise of hundreds of bar operators who need staff to function at peak efficiency if they are to achieve maximum return from their investment.

Working closely with architects, designers and their services contractors inspired us to develop a bar counter building system which is quick and easy to assemble; strong and secure enough to support all kinds of decorative materials forming almost any shape of bar counter; and carefully designed to accommodate evermore sophisticated cooling devices, drinks dispensers and the many other items of equipment required to meet the varied demands of today's drinking customers.

Making sure that everything fits and is in exactly the right place has always been key to achieving maximum efficiency behind-the-bar and Servaclean's professional bar planning service has, itself, inspired numerous successful bar operations. The 'BARPlan' service leaves no question unanswered, providing three dimensional computer drawings which everyone can understand and which illustrate the whole caboodle... from bar sink to bottle opener.

Servaclean will add inspiration to your future bar designs.



DRAINERShelf

Heavy-duty draining shelf with flexible hose waste outlet. Protects glasswashing machine when used for 'mess-free' loading or unloading of baskets. Supplied with wire rack when used as a drainer in manual glasswashing or as a **DRIPShelf** under beer taps.

GLASShelf

Microbiological tests show
GLASShelf to be the most
hygienic method of storing
glassware in bars. Also ideal for
hygienic cup storage in hot drinks serveries.
Patented design supports glasses (and cups) with only
pin-point rim contact. Optional front safety-rail for exposed
glass-storage positions. Integral driptray protects the level
below and slides out for a quick and easy wipe clean.

ICEChest

A fully insulated ice servery keeps ice and fruit slices clean and fresh for hours. Slot-in dividers create separate compartments for cubed and crushed ice, fruit containers, chilled wine bottles and juice pourers. Hook-on **LIQUORack** and **Condiment Rails** complete a drinks mixing facility suitable for any style of bar with **SOLOSink** and hook-on **BLENDERShelf** for full cocktail service.



BASKETShelf

Supports any size of glasswasher basket in wash-up areas or behind-the-bar. Integral driptray protects the level below and slides out for a quick and easy wipe clean. Alternative 'drawer mode' allows hands-free unloading of washed glasses. Used in 'Wash 'n' Serve' operations when serving glasses directly from glasswasher baskets.

BASKETrollev

Safely and cleanly transports glasses in baskets from remote glasswasher to bar servery. Parked under counter when serving glasses directly from glasswasher baskets. One size BASKETrolley fits baskets from 450mm to 500mm, has a base level driptray, corner bumpers and smooth-running castors with parking brakes.





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Every Servaclean fitment has been created and is purpose designed to fulfil a specific function 'behind-the-bar'.

Hygienic glass-storage shelves with easy to clean, slide-out driptrays; adjustable height shelves for tills and cash-drawers; drawer operating driptrays for glasswasher baskets; trolleys for speedy 'Wash 'n' Serve' operations;..... and more.

Manufactured from high quality, food-handling grades of stainless steel and polymer coated steel, individual fitments are available in a wide range of different sizes and combine to provide exactly the right mix of facilities in the creation of any style of bar servery. No other bar building system can match the versatility of the Servaclean product.

Servaclean will assist you in the creation of a better bar installation.

SOLIDShelf & MIXERShelf

SOLIDShelf is a food-quality stainless steel work surface and general storage shelf which lifts off for easy cleaning. MIXERShelf has recessed stainless steel containers for cocktail condiments or for sugar packs, milk portions, etc. in tea and coffee serveries.

operating heights. Optional lower level can be positioned to create four different sizes of compartment,

floats and other valuables.

protecting the cash-drawer from spills, splashes and

'grab & run' theft. Optional lockable drawer for cash

BARFrame

Tubular stainless steel superstructure saves installation time, reducing costs for every trade. Assembled with just one screwdriver BARFrame provides strong and secure support for the designer's choice of counter top and decorative front panelling. Generously sized service ducts accommodate beer and soft drinks 'pythons', electrics, data cables and plumbing pipework. Carefully positioned integral fixings accept all Servaclean fitments at the correct operating heights and the open structure allows excellent ventilation for refrigeration equipment with easy access









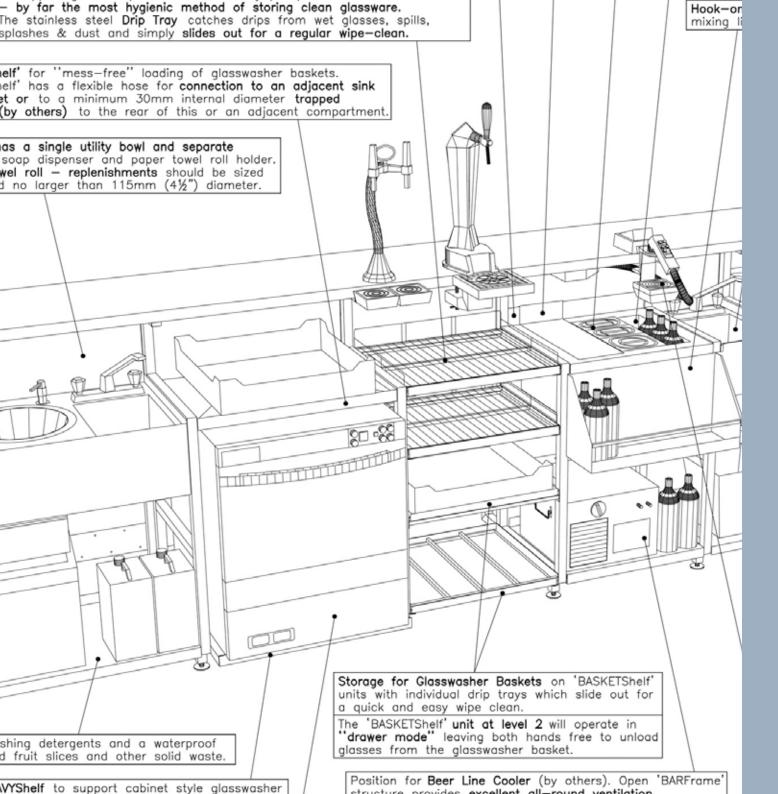
Operation

Everything we do at Servaclean is dedicated to achieving the best possible operating environment in which bar staff can serve their customers as quickly, as cleanly and in as friendly a manner as possible.

Bars for pubs, hotels, nightclubs, airports, sports venues, casinos, theatres... – they all share the same basic needs but in different configurations and with changing priorities in the facilities required.

No matter what style of bar service is called for, our professional FREE bar planning service, purpose designed products and attention to detail at every stage will ensure that bar staff are able to operate at peak efficiency.

Servaclean will help achieve the best possible bar operation for your business.



"The attention to detail in the design of both bars at Angels Hotel for Lisini Pub Co was excellent. We thoroughly recommend their services and products."

Siobhan EdwardsDirector. Lisini Pub Co.

Satisfaction

"The Servaclean system does exactly what it sets out to do. Servaclean's expert planning and products ensure our venues can cope with exceptional customer demand and maximise profits."

Operations Director

Pub Culture Ltd

"Servaclean's CAD drawings are particularly helpful in bringing together all the building, services and equipment contractors so that everyone knows exactly what is required when constructing the bar counter and associated facilities."

Anneke Laux Grainer

Creative Chief, Geronimo's Inns Ltd and Young & Cos Brewery Plc.

"It's always a pleasure to work with people who understand the business."

Alexander Salussolia

Managing Director, Glendola Leisure Ltd.

"The Servaclean installation offers generous amounts of hygienic glass storage shelves – The most hygienic on the market – which allow the operator to serve customers efficiently and maximise their profits during busy trading periods."

Sam Allchin

Director, Leagate Project Services Ltd

"The Servaclean bar product and professional installation workmanship have been a pleasure to purchase and the increase in "speed of service" from the new bars has made an almost instant return on investment."

Eric May

Head of Club Development, The Deltic Group Ltd.

"I was delighted to choose Servaclean to plan and supply my new stainless steel underbar. A "Premium" product with service to match."

Mr Allesandro Bevilacqua

Proprietor – Da Sandro Italian Restaurant & Bar, Huddersfield

"The clever product design allows for easy future adaption should my operating requirements change. The bar building system also provides flexibility and makes it simple to alter my counter tops and fronts in the future, should I need a new look."

Norris Panton

Commercial Director, University of Manchester Students Union

"Servaclean is the only Company for the job."

Graham Lloyd-Bennett

Club Manager, BAFTA, Piccadilly, London





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