

**Catering Equipment  
Specification  
Bar Servery Counters**

**No 51**

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**GENERAL**

Bar serveries and support counters shall be provided as detailed in the particular specification and consist of 4 main elements:

- A decorative front bar top counter and fascia to include appropriate bar supports and integral service duct to house electrical services, water supplies, drainage and product dispense 'pythons'. Finished height shall be a minimum of 1100 mm AFFL.
- A supporting under bar/sub counter modular counter system integral with the front bar top counter to provide a work top finished height of 850 – 875 mm AFFL. The counter system shall provide appropriate fittings and space to house the defined fixtures and equipment according to the particular design.
- A rear counter system incorporating storage space, cupboards, space for equipment and solid counter top. Finished height shall be a minimum of 950 mm AFFL.
- Decorative rear/side elevations incorporating merchandising space and shelving, optic rails.

Any or all of the following additional elements may require incorporation into the design layout:

- Security shutter to front and/or rear counter areas
- Sink/s and drainer (See CES No 23)
- Wash hand basin (See CES No 12)
- Drip trays with removable cover
- Secure cupboard storage
- Speed rail/liquor shelf
- Glasswasher station incorporating glass washing machine (See CES No 42); dirty glass returns area; clean glass cooling area; basket rack storage
- Ice making machine (See CES No 45)
- Ice storage bin (insulated)
- Till location with locking drawer
- Empty bottle and waste bin area/s
- Refrigeration/bottle cooler/s (See CES Nos 19 & 50)
- Inset refrigerated display unit
- Glass shelving/mirrors
- Merchandising
- Hygienic glass storage shelving
- Optic rails/bottle shelving
- M & E services
- Space for product dispensing fonts

## FINISHES

Front bar counter worktop, fascias and supports shall be according to the architectural design, manufactured from food safe materials that are capable of being easily maintained and cleaned.

Under bar/sub bar modular counter system shall be manufactured from a minimum 1.5 mm, 304-grade stainless steel. The counter top shall be of a minimum 1.5 mm 304-grade stainless steel.

Support counters shall be according to the architectural design, manufactured from food safe materials that are capable of being easily maintained and cleaned.

## CONSTRUCTION

Front bar counter framework of upright supports and horizontal cross members shall be constructed from a minimum 1.5 mm, 304-grade 30 mm tubular or angled frame stainless steel or of sealed soft wood construction. Framework to be suitably clad and manufactured from food-safe materials that are capable of being easily maintained and cleaned.

A service duct space shall be incorporated to house electrical services, water supplies, drainage and product dispense 'python' with ready access from both the front and side for maintenance. Worktop shall be according to architectural design, manufactured from food-safe materials including hard woods, Corian®, etc with a minimum thickness of 40 mm.

The counter may include refrigerated display units, according to the particular design and specification, and may require direct access to the bar area by means of a secure gate and counter flap.

The under/sub bar counter shall be of modular construction with a framework of upright supports and horizontal cross members constructed from 1.5 mm 304-grade 30 mm tubular stainless steel. The units shall be clad to the sides and rear with 1.2 mm 304-grade stainless steel; the worktop shall be manufactured from 1.5 mm 304-grade stainless steel with a 60 mm rear upstand as an integral part of the worktop and capable of abutting the front counter rear fascia. Units shall be interchangeable, capable of supporting bar fittings as listed above, and shall be fitted with height adjustable flanged feet with minimum clearance between the floor and the lowest shelf/frame of 125 mm. General construction shall provide for an easily cleaned finish and prevent the build up of food waste.

Supporting rear or ancillary counters may be manufactured to complement the front bar counter to provide a co-ordinated matching finish with the surrounding décor. Ambient counters shall normally be provided to support ancillary items such as those listed above or stand-alone hot beverage or speciality machines. They may also be required to incorporate drop-level sections to accommodate front of house cooking items or refrigerated food display units when a glass sneeze screen will be required.

Subject to the particular requirement, units shall comprise a top, middle and base shelf or cupboard for MCB.

## **CONSTRUCTION OF ANCILLARY ELEMENTS**

Additional ancillary items of equipment identified for use within the bar area shall be constructed or supplied to meet the relevant specifications included elsewhere within this document.

Security shutters to bar counters, where required, shall meet with the particular specification and be of open construction to provide continuous sight between the customer and service area.

### **GLASS**

All glass used in servery counters shall be clear, toughened safety glass, polished on all edges.

Glass shall be provided in the following minimum thicknesses:

Display shelves:	10 mm + protective capping to front edge to complement the overall design.
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Decorative/sneeze screens:	8 mm.
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### **ELECTRICS & CONTROLS**

All elements shall have an easily accessible service void to house supply cables, insulated from any heat source. The void shall be covered by the counter panel.

All wiring shall be concealed and clipped back to avoid damage in use or cleaning.

All electrical wiring and connection on in-line static heated, refrigerated and ambient counters and displays should be wired back to an MCB, housed within the bar servery unit and suitably enclosed within a ventilated environment to match the specified finish, and provided with a door for access.