

The of other bar side design

Inspiration

Creation

Operation

Satisfaction



Servaclean
BAR SYSTEMS 
simply build a better bar

Inspiration

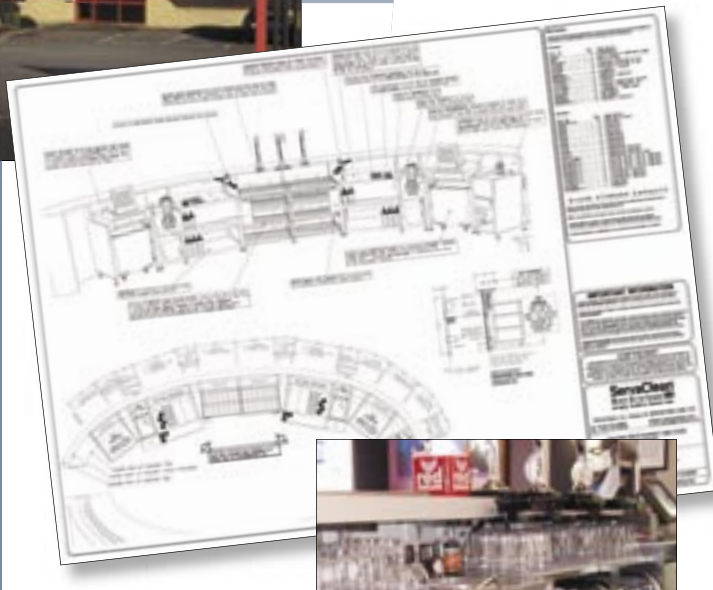
At every stage in ServaClean's development, since our launch in 1988, we have drawn inspiration from listening to our Customers' needs... and we still do.

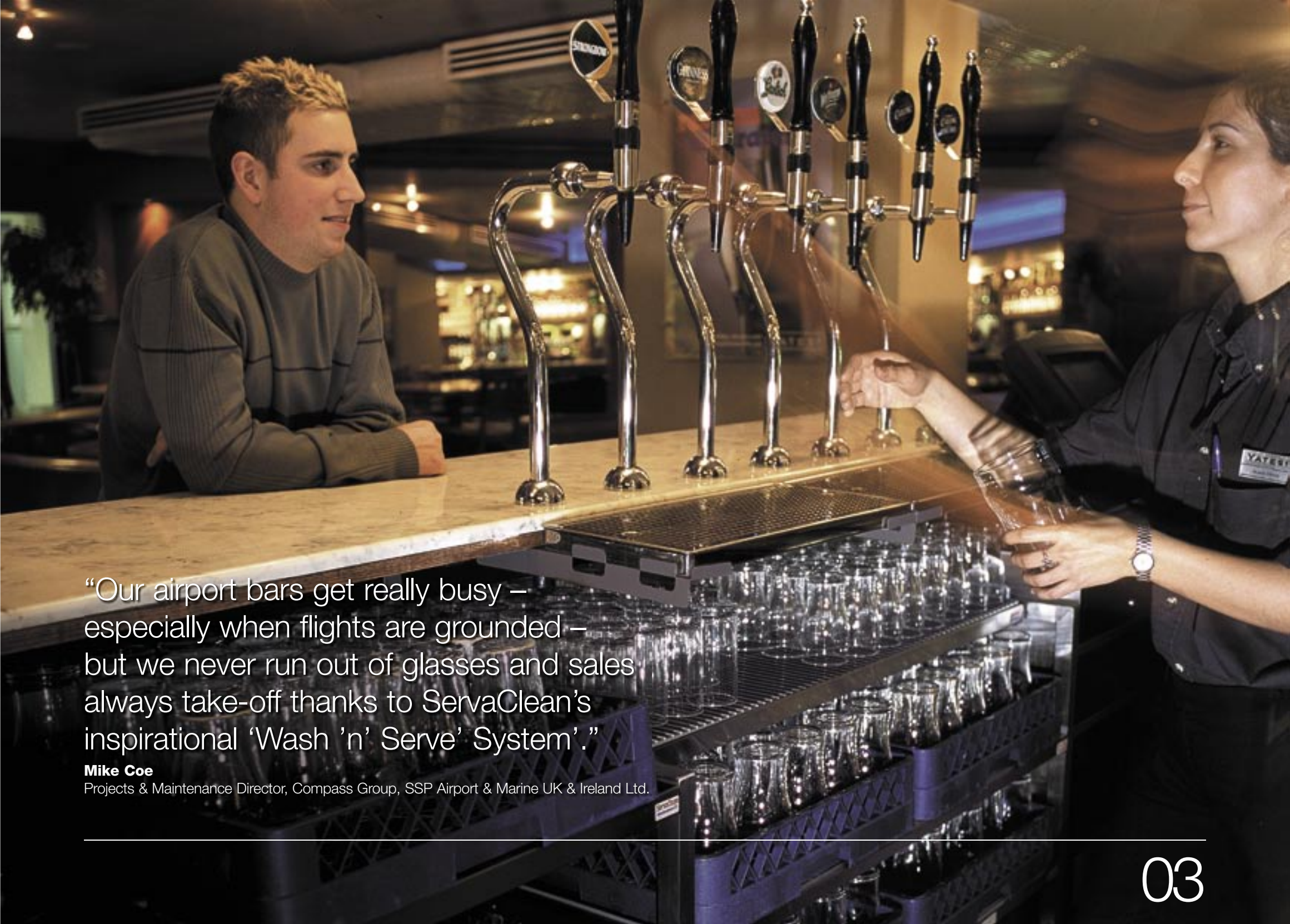
The design and manufacture of what is, undoubtedly, the most extensive and versatile range of modular bar fitments available anywhere continues to be inspired by the experiences and expertise of hundreds of bar operators who need staff to function at peak efficiency if they are to achieve maximum return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





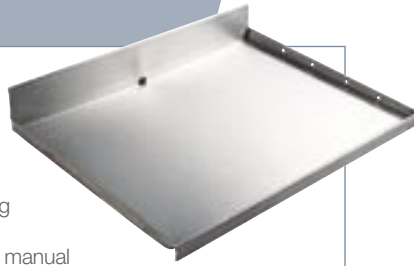
“Our airport bars get really busy – especially when flights are grounded – but we never run out of glasses and sales always take-off thanks to ServaClean’s inspirational ‘Wash ’n’ Serve’ System’.”

Mike Coe

Projects & Maintenance Director, Compass Group, SSP Airport & Marine UK & Ireland Ltd.

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.



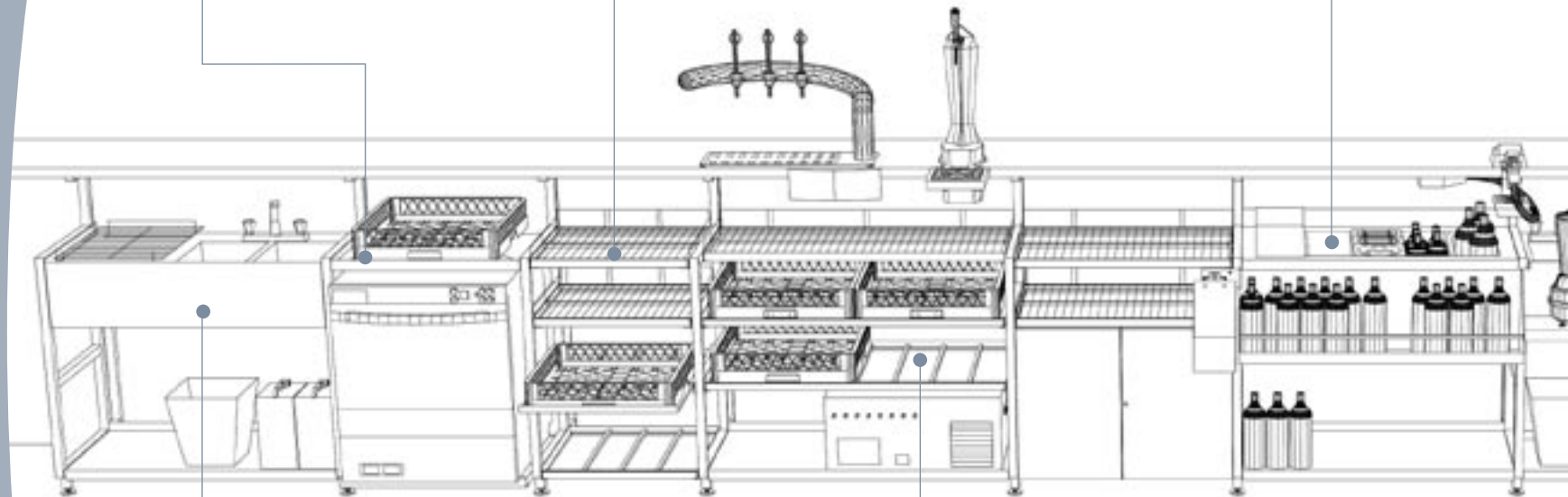
GLASShelf

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.



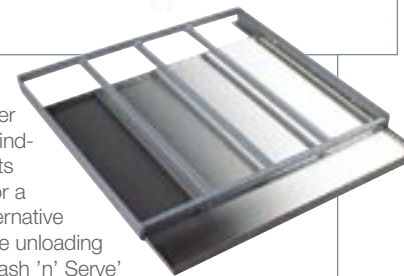
BARSinks – TWINSink, SOLOSink, HANDYSink and COMBISink

units in corners or on the straight. Sturdy, compact designs are supplied with taps, traps and waste fittings. Handwash basins have liquid soap dispenser and towel-roll holder.



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.



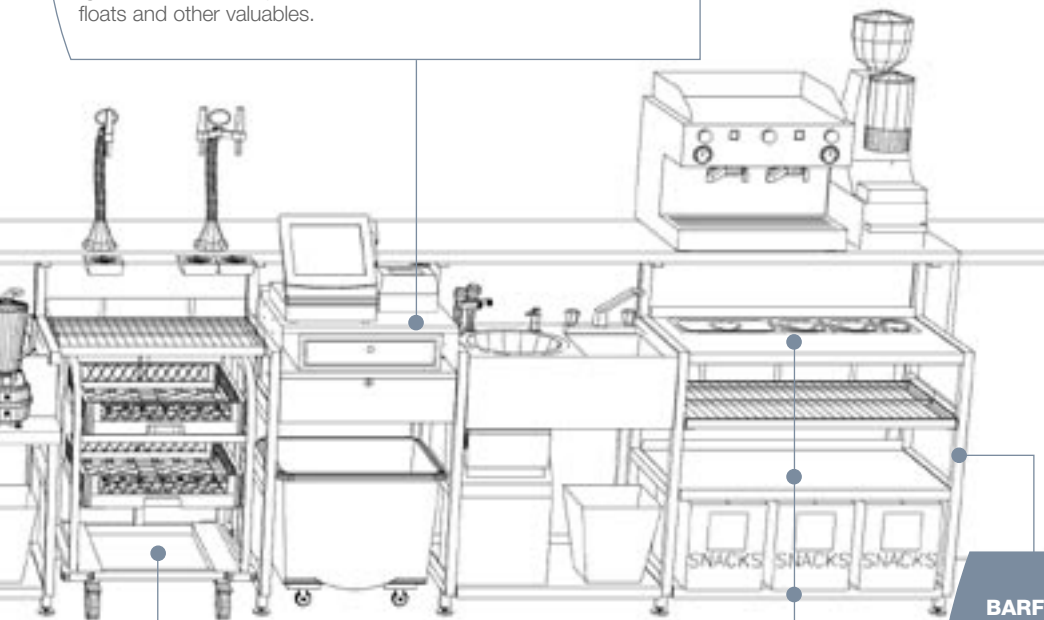
BASKETrolley

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.



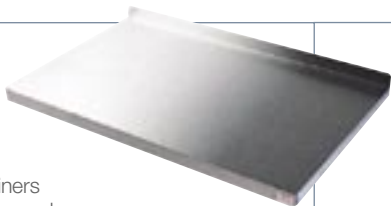
TILLShelf

Supports any type of keypad or touchscreen with cash drawer, receipt printer and cardswipe. Adjusts to provide ten different operating heights. Optional lower level can be positioned to create four different sizes of compartment, protecting the cash-drawer from spills, splashes and 'grab & run' theft. Optional lockable drawer for cash floats and other valuables.



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.



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 for cleaning and maintenance.



Creation

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 drip trays; adjustable height shelves for tills and cash-drawers; drawer operating drip trays 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.

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, for hotels, for nightclubs, for 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 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.





BASKETShelf glass-storage shelves - wire mesh top shelf to support glasses upside-down with only pin-point contact on their rims - by far the most hygienic method of storing clean glassware. The stainless steel Drip Tray catches drips from wet glasses, spills, splashes & dust and simply slides out for a regular wipe-clean.

BASKETShelf for "mess-free" loading of glasswasher baskets. BASKETShelf has a flexible hose for connection to an adjacent sink or to a minimum 30mm internal diameter trapped (by others) to the rear of this or an adjacent compartment.

BASKETShelf has a single utility bowl and separate soap dispenser and paper towel roll holder. BASKETShelf roll - replenishments should be sized and no larger than 115mm (4 1/2") diameter.

Storage for Glasswasher Baskets on BASKETShelf units with individual drip trays which slide out for a quick and easy wipe clean.

The BASKETShelf unit at level 2 will operate in "drawer mode" leaving both hands free to unload glasses from the glasswasher basket.

BASKETShelf to support cabinet style glasswasher (by others) - note max. size on plan view.

Position for Beer Line Cooler (by others). Open structure provides excellent all-round ventilation.

"ServaClean helped us create our most successful bar operation to date. Our customers never have to wait long to be served because bar staff have everything they need in exactly the right place."

Carl Hornsby

UK Operations and Development Manager,
Ultimate Leisure Group Plc.,
Newcastle-upon-Tyne

Satisfaction

"Kensington Taylor handle a wide variety of projects and we have worked with ServaClean in the past on a number of occasions. So when we needed specialist advice on bar design for the new Exeter Chiefs Rugby Stadium, we knew where to turn. **ServaClean's free advisory and bar design service is invaluable.** We simply e-mail an outline plan and leave the details to the experts."

Andrew Rose-Price

Architect, Kensington Taylor Architects, Exeter

"**ServaClean's three dimensional 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."

John Marzec

Principal, Marzec Associates, Project Managers, Kettering, Northamptonshire

"I was tempted away from ServaClean's proposal by a cheaper price and the convenience of a contractor already on site but they didn't give me what I asked for so I told them to take it out and **called ServaClean to do the job properly.**"

Betty Duffin

Managing Director, The Pines Hotel, Chorley, Lancashire

"Rank have been using ServaClean, throughout the UK, since 1992. From time to time, we've looked around for better value but we've never been completely satisfied with any other system and **we've always come back to ServaClean.**"

John Wiggins

Project Manager, Rank Group Gaming Division

"The durability of ServaClean's products means that we can re-fit them and **refurbish a bar counter for a fraction of the cost** of building a replacement."

Martin Shaw

Head of Catering, Rank Group Gaming Division, Maidenhead

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

Alexander Salussolia

Managing Director, Glendola Leisure Ltd, Wembley.

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