

Glastender®

FOODSERVICE



Glastender Advantage

Built for longevity, cleanability, and efficiency.

Our equipment is designed to optimize efficiency from installation to end-use and provide decades of service to maximize your return on investment.



Highly-configurable equipment provides specialized solutions for the bar, and beyond, without compromise.

We take pride in the attention to detail poured into our equipment making us an extraordinary leader in the food and beverage industry. We're the right choice for bars and equally so, for cafes, coffee shops, quick-service restaurants, and more.

Glassware Storage

Drainboards offer convenient storage while the perforated insert elevates glassware for better airflow and reduced dry time.

Drainboard Glassracks offer the same benefits but also accept glass racks in the cabinet base for extensive glassware storage.

Dry Goods

Extra storage is always needed whether for cups, straws, and napkins, or an overstock of coffee and tea. Our **dry storage cabinets** are available in a variety of sizes up to 96" wide.



Long-Lasting Ice

Ergonomic **ice bins** have a capacity of up to 185 pounds of product and are built to maximize ice life. Unique design features ensure food safety and ease of cleaning.

Combo ice bins feature the same capacity with an additional compartment for storing fresh juice or syrups in bottle racks and wells.

Garnish Dispensers

Store fruit, toppings, and spices conveniently at your fingertips with ice-chilled or non-chilled **garnish dispensers**.

Mix, Blend, Stir, & Shake

Ideal for smoothie and shake shops, **mixology tool-** and **blender stations** feature various combinations of a sink, rinser faucet, blender stand, cutting board, and dipper well for mixing tools.

These compact stations keep essential tools and functions at hand for efficient operation.



Cool, Crisp Salads

Our **lettuce crisper** uniformly cools leafy greens to keep the product crisp and fresh while minimizing waste.

Optimally Placed Refreshments

Strategically store premium, ready-to-drink beverages in attractive **ice display units**. These ice-chilled countertop displays are designed to maximize ice life and feature a raised perforated insert to keep drinks on ice.

Countertop merchandisers and **wall-mount refrigerators** conveniently stock grab-n-go sides, salads, and desserts, for takeout or quick-service restaurants.

Game-Changing Prep Station

Our **prep cooler** offers a drink rail work surface, removable cutting board, and 1/9th pan storage with an insulated night cover.

With incredible capacity for fruit, veggies, juice, soda, and dressings, these stations are ideal for various foodservice applications.



Wash, Rinse, Sanitize

Wall-mount or freestanding **hand sinks** can be configured with knee- or foot-operated faucets, a front-mount or cabinet-concealed paper towel dispenser, a liquid soap dispenser, and side splashes.

Compartment sinks feature a space-maximizing design for added working room and accommodation of brush washers. They are available with integrated drainboards for supplementary glassware storage.

A Place for Refuse

From dry waste napkins and straws to wet waste ice and drink mix we offer attractive and smart solutions for **waste disposal**.

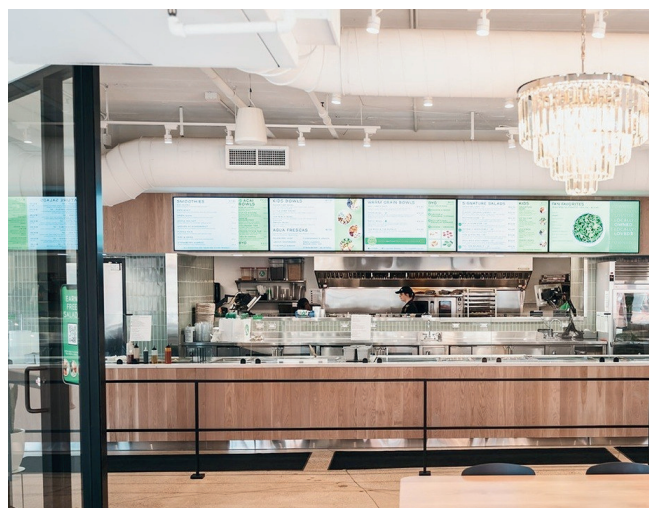
Keeping Attention on Customers

Remain engaged with customers while running their transactions by utilizing [POS Cabinets](#) at the service counter. Sized to fit a cash drawer and POS monitor to free up essential countertop space while providing secure storage for additional cleaning supplies, carbonator, network equipment, personal items, and more.



Solutions without Compromise

We offer over one hundred [coolers, frosters, and freezers](#) of various lengths, depths, and heights; each with countless configurations and options to ensure the best fit for any project.



Reliable Refrigeration

- Undercounter coolers with space-maximizing design for open food storage.
- Reach-in or slide-top frosters keep glassware and dessert plates chilled before use.
- Pass-thru coolers facilitate convenient loading and unloading of products from either side of the cooler.
- Ice cream freezers and machine stands for crafting shakes, smoothies, blended coffee, & more.

Benefits of Beverages on Draft

Serving juice, coffee, tea, kombucha, and sparkling water on draft preserves the flavor and nuances and provides consistency and speedy service to enhance customer satisfaction. Our [draft beverage systems](#) are designed to minimize operational loss and reduce turnaround time to increase sales and profit margins.



ROASTED

Menu boards displaying coffee and tea options, including a section for Sparkling LGTea.

Sparkling LGTea
Pride Punch

Inspired by
GREAT COFFEE

...with the farmer and their
...the journey from coffee and
...the journey from coffee and
...the journey from coffee and

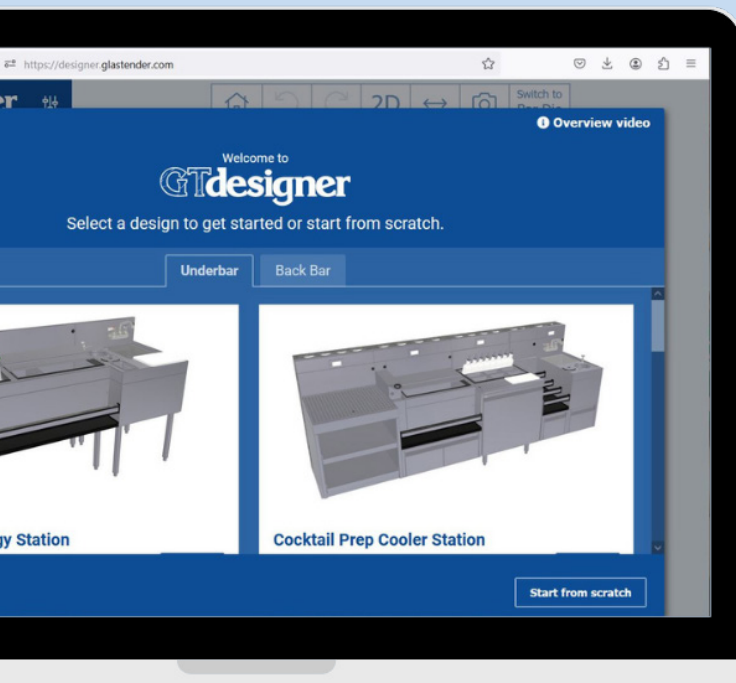
Shelves displaying bags of coffee beans.

Glastender®

Expect More. More Flexibility. More Features.

Discover More!

For more information on our solutions for the bar, and beyond, view our Brochures online.



We are here to help!

Get in touch with a Sales Representative or start designing your next project.



Sales Reps



GTdesigner