

BAR SUPPLIES & EQUIPMENT



Chillable design for food safety standards

Keep your condiments cool and fresh, perfect for craft cocktails

GARNISH STATIONS FIRST IN, FIRST OUT



US Patent #9,936,822



Stackable design features bottom rotating lid

Fill from top, dispense from bottom for an effective food rotation system



ULTIMATE GARNISH STATION

Includes (1) quart and (4) pint inserts to keep condiments organized

All-in-one garnish station includes (5) swing out trays, (1) sponge, (1) quart inserts, (4) pint inserts and (2) side caddies

Item #	Description	Min Order/ Case Pack
FIRST IN, FIRST OUT GARNISH STATION—BLACK ABS PLASTIC BASE, CLEAR ABS LID, POLYPROPYLENE INSERTS		
a. BCD6000	Includes (6) White 1¼ pt inserts, 20 x 6½ x 6¼"	1 ea
b. BCD6000BK	Includes (6) Black 1¼ qt inserts, 20 x 6½ x 6¼"	1 ea
BCD6100	Includes, (1) White 1¼ qt insert, (4) White 1¼ pt inserts, 20 x 6½ x 6¼"	1 ea
BCD6100BK	Includes (1) Black 1¼ qt insert, (4) Black 1¼ pt inserts, 20 x 6½ x 6¼"	1 ea
REPLACEMENT PARTS & ACCESSORIES		
BCD6105	1¼ pt Insert, White	1 ea / 78 ea
BCD6105BK	1¼ pt Insert, Black	1 ea / 78 ea
BCD6107	1¼ qt Insert, White	1 ea / 36 ea
BCD6107BK	1¼ qt Insert, Black	1 ea / 36 ea

Item #	Description	Min Order/ Case Pack
ULTIMATE GARNISH STATION—BLACK POLYSTYRENE BASE, CLEAR (PS) LID AND POLYPROPYLENE INSERTS		
c. BCD1400	Includes:(1) qt, (4) pints, (2) Caddies and Integrated 5-Tray Rimming Station, 24¾ x 7¼ x 6¼"	1 ea / 4 ea
REPLACEMENT PARTS & ACCESSORIES		
105	1 pt Insert, White	1 ea / 12 ea
107	1 qt Insert, White	1 ea / 12 ea
667	Sponge for 666, H5633, H633 and BCD1400	12 ea