

SPECIALTY UNITS AND BAR ACCESSORIES

A wide variety of additional components to enhance the performance and efficiency of your underbar set up.



- Speedrails
- Storage Cabinets
- Glass Racks
- Bottle Storage Displays
- Wall-mount Hand Sinks

- Add-on Units

- Hand Sinks
- Recess and Sink Combo
- Recess and Liquid Waste Combo
- Recess and Dipperwell Combo
- Recess and Step Down Combo
- Recess, Beer, and Soda Chase Combo
- Bottle Storage Unit
- Drop Down Glass Shelf
- Drainboard Corner

- Drop-in Units

- Sinks (several sizes available)
- Water Stations
- Ice Chests



LACROSSE



UNDERBAR SERIES

GREAT VALUE. DELIVERED ON TIME.

At LaCrosse, we are committed to delivering your product where and when you need it. You'll find us very flexible and willing to work with you on delivery times whenever possible.

For quality products delivered with experienced design assistance, friendly customer service and timely delivery, count on LaCrosse for all your underbar needs.



- Sinks - Drainboards - Ice Chests - Combination Units -
- Ice Chest Stations - Specialty Units - Bar Accessories - Custom Units -

As a leading provider of quality underbar solutions for over 60 years, LaCrosse offers a broad range of products combined with experienced design support, committed customer service and timely delivery. All backed by one of the most trusted names in the hospitality industry.

QUALITY PRODUCTS

Whether your needs include sinks, drainboards, cocktail stations, ice chests or combination units, LaCrosse offers hundreds of models to choose from in 19", 22" and 24" depths. We also offer a wide variety of specialty units and accessories such as wall sinks, pass thru's, speed rails and bottle storage displays to help you configure the perfect bar solution for your needs.

All LaCrosse underbar products are built in accordance with NSF guidelines and include:

- Stainless steel or steel tube legs featuring welded and cross-brace construction, corrosion-resistant hammertone paint and high-impact plastic adjustable feet.
- Welded and polished 304 stainless steel top assembly, front apron and ends.
- Durable 20-gauge polished, deep-drawn 304 stainless steel tanks (where applicable).
- Galvanized steel understructure.

EXPERIENCED DESIGN SUPPORT

With LaCrosse, you get not only a quality product, but also an experienced design staff available to help you create the best solution for your space and functional requirements. We offer design assistance on any and all size projects. Plus, our custom fabrication group can help you design virtually any special unit or configuration for tricky locations and special needs.



ABOUT OUR THREE PRODUCT LINES

At LaCrosse, we offer a wide variety of products through each of our three distinct product lines to give you maximum flexibility in selecting the features you need for your installation.

SD19

- 19" front to back with a 4" high backsplash
- 304 Stainless steel front aprons and ends
- Painted galvanized legs
- Splash or deck mount faucet

SK21

- 21-1/4" front to back with a 4" high backsplash
- 304 Stainless steel front aprons and ends
- Painted galvanized legs
- Deck mount faucet

CL24

- 24" front to back with 6" high backsplash
- 304 Stainless steel front aprons and ends
- Stainless steel legs
- Deck mount faucet

SINKS

All successful bar set-ups focus around and start with NSF approved sinks. LaCrosse offers three distinct sinks to meet your specific needs.



Standard Sinks:

- Industry specified bowls (10" x 14" x 9-3/4")
- Integral drainboard
- Faucets and 1-1/2" drain with overflows
- 30" working height

Deli Sinks:

- Industry specified bowls (10" x 14" x 9-3/4")
- Integral drainboard
- Faucets and 3" strainer drains
- 36" working height

Convenience Store Sinks:

- Expanded bowls (12" x 14" x 12")
- Integral drainboard
- Faucets and 3" strainer drains
- 36" working height
- 18-gauge stainless steel

DRAINBOARDS

Multipurpose, semi-flat surfaces that handle a wide variety of operational needs.

- Embossed stainless steel top elevates glassware to allow sufficient air circulation for proper drying
- Sloped surface provides appropriate water run-off
- Convenient for storing glassware
- Easy-flow stainless steel drain provides high performance quick water drain



COMBINATION UNITS

Larger integrated units can be created based on specific customer selected components.

- Offers flexibility to combine individual components into a single work unit
- Provides a cleaner appearance over individual components
- Fewer total units reduces plumbing needs and installation time
- Makes floor cleaning quicker and easier



ICE CHESTS

Individual components that make preparing mixed drinks effortless.

- Versatile components that are easy to mix-and-match
- Insulated ice chests with 304 stainless steel sliding cover are deeper and keep ice colder than sinks
- Available cold plates keep drinks cool



ICE CHEST STATIONS

Convenient and functional all-in-one workstations that combine a variety of mixed-drink preparation specific components.

- Convenient integration of a standard ice chest unit, blender station, hand/dump sink, and/or glass storage unit
- Available cold plates keep drinks cool



PASS THRU

Designed to be used by both bartender and waitstaff for more efficient service this station provides a central location.

- Available cold plates in custom configurations.
- Over shelf & double overshelf configurations available.



CUSTOM UNITS

Since each bar configuration is different there is always a need for custom configured units to provide maximum functionality and bar efficiency.

- Any of our standard units can be customized by size or combination.
- Don't see what you are looking for? Let us know and we will do our best to make it happen.

