



**UNDERBAR SERIES**

**LACROSSE**  
by **PIPER**

Serving Up Quality Underbar Equipment

- Ice Chests
- Mixing Stations
- Pass Thrus
- Sinks
- Cabinets
- Glass Racks
- Bottle Storage
- Beer Storage
- Add Ons
- Drainboards
- Drink Rails
- Filler Sections
- Chases
- Soda Gun Holders
- Drop-Ins

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", 21" and 24" depths. We also offer a wide variety of specialty units and accessories such as wall sinks, pass thru's, speedrails and bottle storage displays to configure the perfect bar solution.

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

- 304 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.

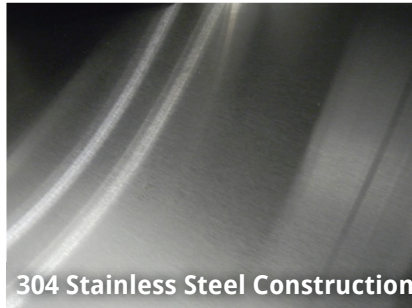
## EXPERIENCED DESIGN SUPPORT

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.



BIM | CAD | MOBILE

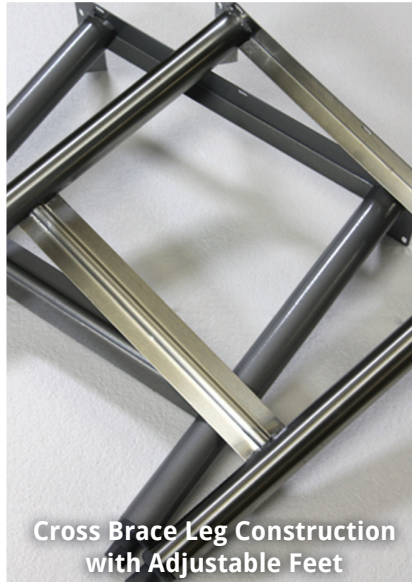
## QUALITY EQUIPMENT



304 Stainless Steel Construction



NSF Approved



Cross Brace Leg Construction with Adjustable Feet



Low Lead Compliant Faucets



Handcrafted by Skilled Workers



## LEAD TIME

**STANDARD  
10 BUSINESS DAY LEAD TIME**

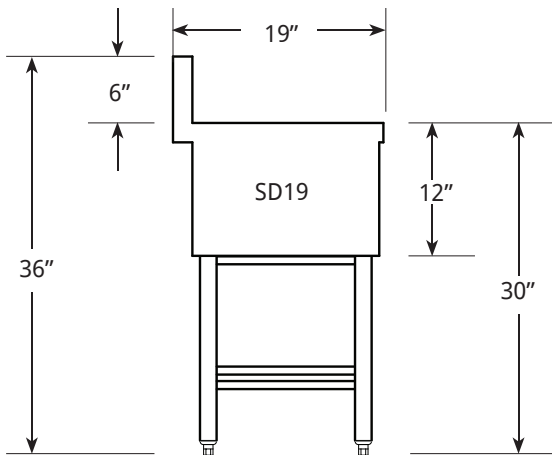


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## THREE DISTINCT PRODUCT LINES

### THREE DISTINCT FAMILY GROUPS:

The end view drawings provide general overall dimensional information. Further details are available from published specification sheets or can be obtained from the factory.



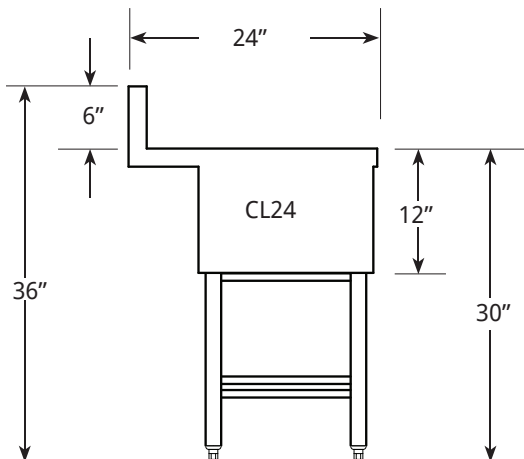
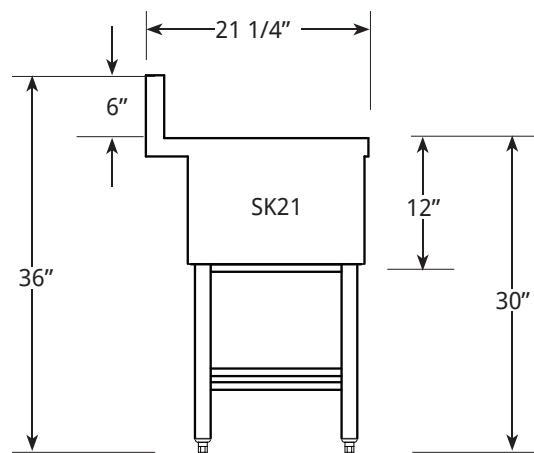
#### SD19 FEATURES:

- 19" Front to Back with a 6" High Backsplash.
- 304 Stainless Steel Front Aprons and Ends
- Painted Galvanized Legs
- Splash Mount Faucet
- 1 3/4" Backsplash Allows for Plumbing Clearance

#### SK21 FEATURES:

21 1/4" Front to Back with a 6" High Backsplash.

- 304 Stainless Steel Front Aprons and Ends
- Painted Galvanized Legs
- Splash Mount Faucet
- 1 3/4" Backsplash Allows for Plumbing Clearance



#### CL24 FEATURES:

- 24" Front to Back with a 6" High Backsplash.
- 304 Stainless Steel Front Aprons and Ends
- 304 Stainless Steel Legs
- Deck Mount Faucet
- 1 3/4" Backsplash Allows for Plumbing Clearance

## ICE CHESTS

Individual components that make preparing mixed drinks effortless.

- 304 Stainless Steel Insulated Ice Chest with 11" Inside Dept
- Factory-Installed, 4, 8 or 10 Circuit Post-Mix Sealed-In Cold Plate
- Ice Chests with Bottle Wells Provide Two Separate Bins to Keep Ice Cool as well as Bottled Drink Mixers
- Separate Bin and Bottle Storage Keeps Ice Clean at the Same Time



## MIXING STATIONS

Convenient and functional! All-in-one workstation that combines a variety of mixing and drink preparation specific components makes it great for the mixology drinks!

- Convenient Integration of a Standard Ice Chest Unit, Blender Station, Hand/Dump Sink, and/or Glass Storage Unit
- Cold Plates Keep Soda Lines Cool
- 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



## PASS THRUS



Designed to be used by both bartender and waitstaff for more efficient service this station provides a central location for serving up cocktails!

- Available Cold Plates in Custom Configurations
- Overshelf & Double Overshelf Configurations Available

## SINKS

All successful bar set-ups focus around and start with NSF approved sinks. ALL sinks come with compatible low lead compliant faucets.

### Standard Sinks:

- Industry Specified Bowls (10"x14"x9 3/4")
- Integral Drainboard
- Faucets and 1 1/2" Drain with Overflows
- 30" Working Height
- Optional 36" Working Height and 3" Strainer Drains



## CABINETS

Keep those essential items contained and secure with one of LaCrosse's Underbar Cabinet Units. Utilize the top of the storage with a drying perforated pan, provide a safe space to store and utilize cleaning chemicals, or a designated area to keep your POS system clean and dry.

- Locking Cabinet Doors
- Louvered Doors for Ventilation for Electronics



## GLASS DRYING



Every bar needs glasses! Store glasses in Glass Racks or dry glasses individually on our Drying Pan. Topped with a removable perforated pan and drain for easy cleanability.

- Utilize Space Where Traditional Drying Units aren't Practical and Add One of our New Counter Drying Racks
- Maximize Storage by Adding Removable Shelves to our Glass Rack Units

## BOTTLE STORAGE

Mix up those drinks quickly by having everything you need at your fingertips! Bottle Storage is essential to every bar design for quick mixing. Keep customers coming back with fast service!

- Keep Liquor within Reach by Utilizing Space
- Gusseted Speedrails also Feature Sound Dampening Plastic Liner



## ADD ONS & SPECIALTY

Maybe not the biggest pieces in the bar layout, but definitely a necessity. Handsinks in several different configurations. Boost functionality in small places.

With our new Beer Drainer and Equipment Stands, utilize every space that is available!



## DRAINBOARDS & DRINKRAILS



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
- New Select Units have a Removable Perforated Pan Top to Provide Even More Air

New Drink Rails include 4" Drink Rail Trough and 4" underbar mounting support. Don't forget the glass rinsers!

## FILLERS

Utilize unused space with these Filler Sections. Add functionality by adding a Perforated Pan for drying, a Glass Rinser, or Cutting Board.



## DROP-INS



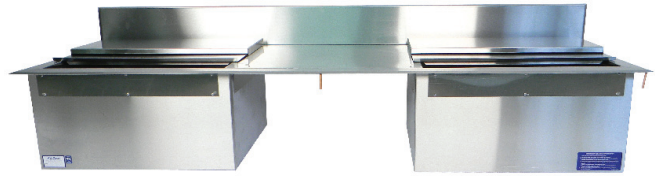
For a pristine look, integrate Drop-In Units to any countertop surface.

- Drop-In Ice Chests
- Drop-In Sinks
- Drop-In Waterstations

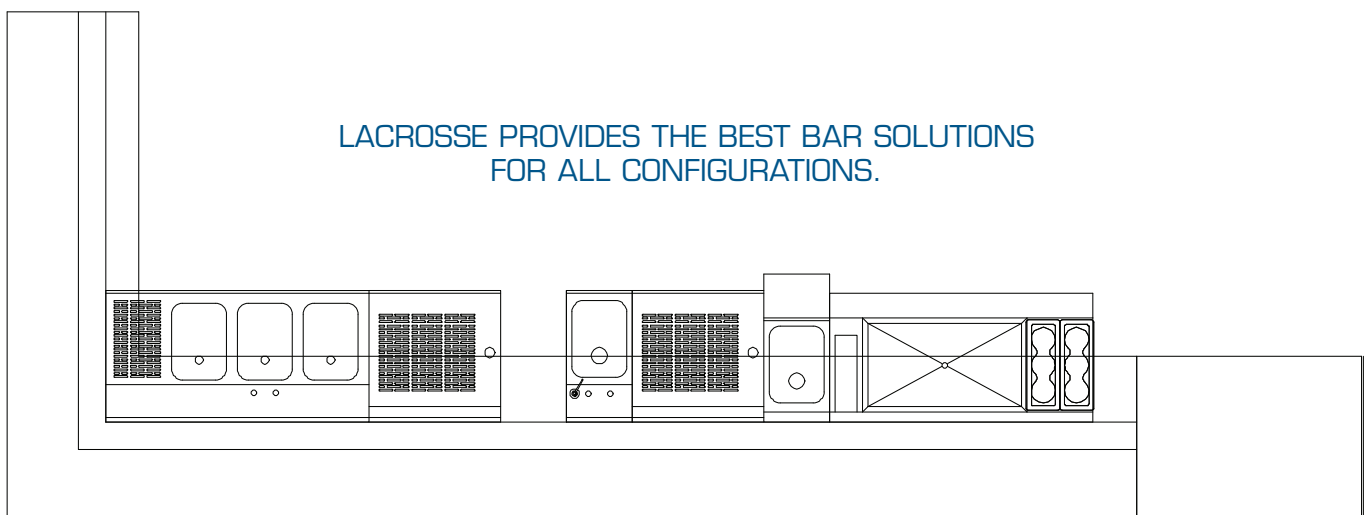
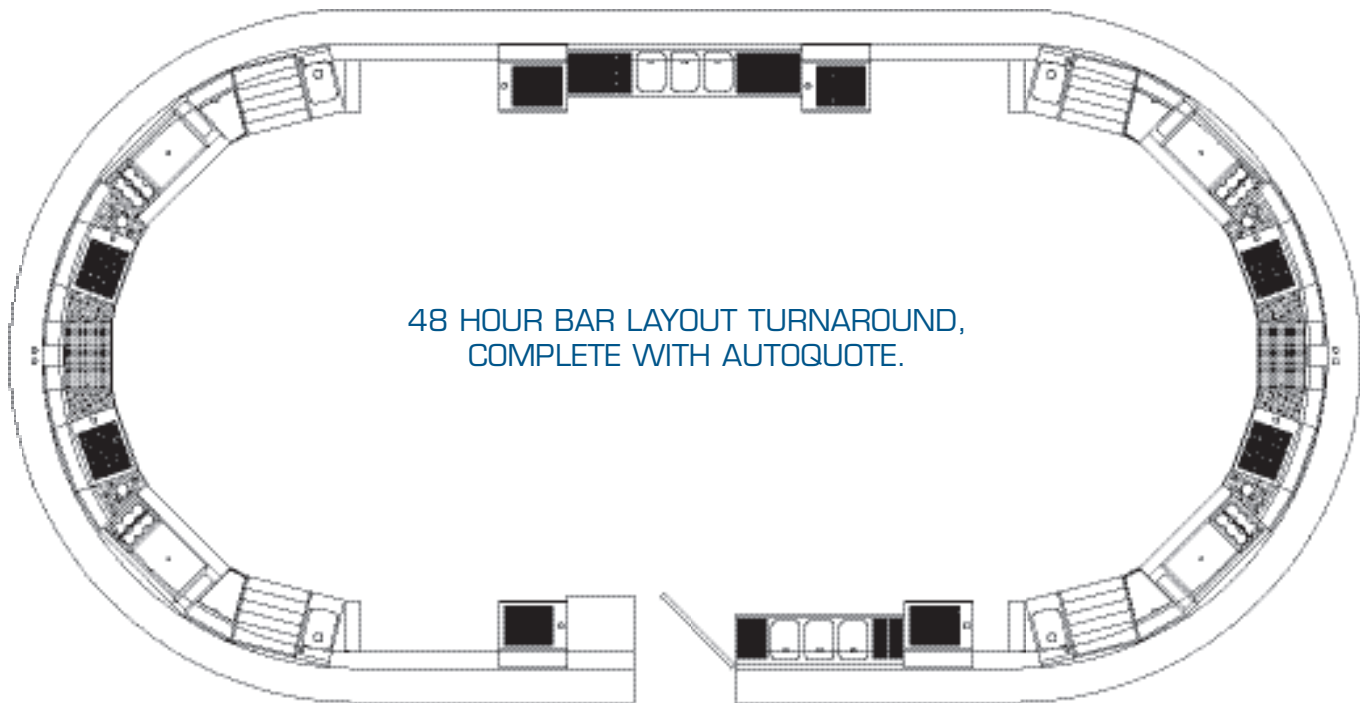
## CUSTOM UNITS

Since each bar configuration is different there is always a need for custom configured units to provide maximum functionality and bar efficiency. High quality, customized solutions for unique restaurant needs.

- 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.
- We work with you to create tailored units with functionality for increased productivity.



## DESIGN YOUR BAR LAYOUT FOR FUNCTIONALITY & INCREASE PROFITABILITY



# 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.

## EASY INSTALLATION

LaCrosse makes things easy every step of the way, cutting down on installation time and cost! Our products arrive almost fully assembled, and are ready to use in three easy steps.

1



Unbox and install legs & faucets.

2



Place, level & plumb.

3



Secure & seal.

**It's as easy as that!**

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