

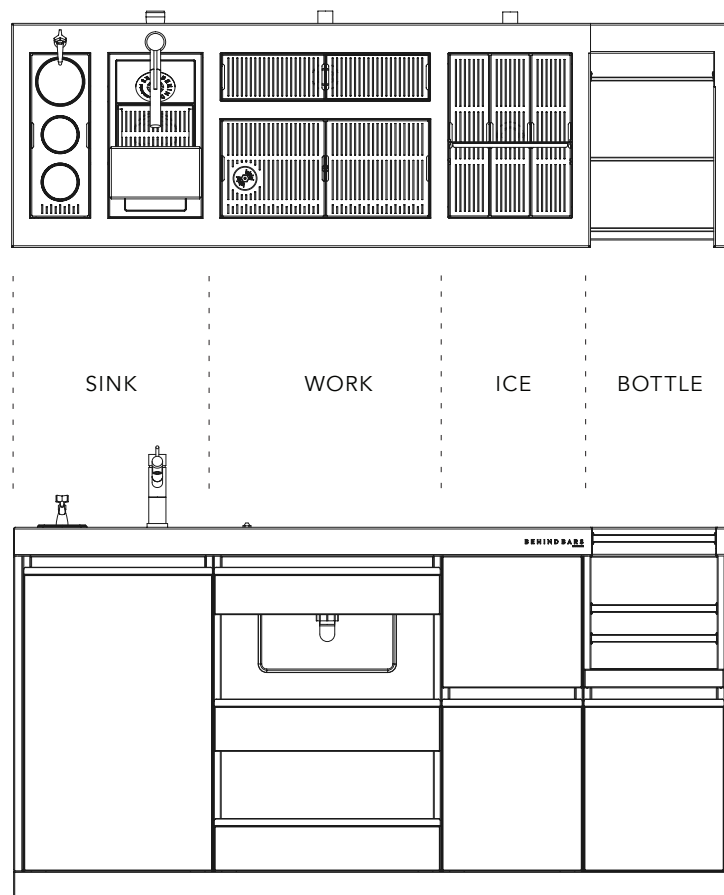
BEHIND BARS



Paloma Single
Product Information Sheet

Paloma Single

The Paloma Series is Behind Bars' kitchen-counter style, flushed bar station. Breaking down barriers between bartender and guest, the Paloma invites people to sit and take part in the theatre of bartending.

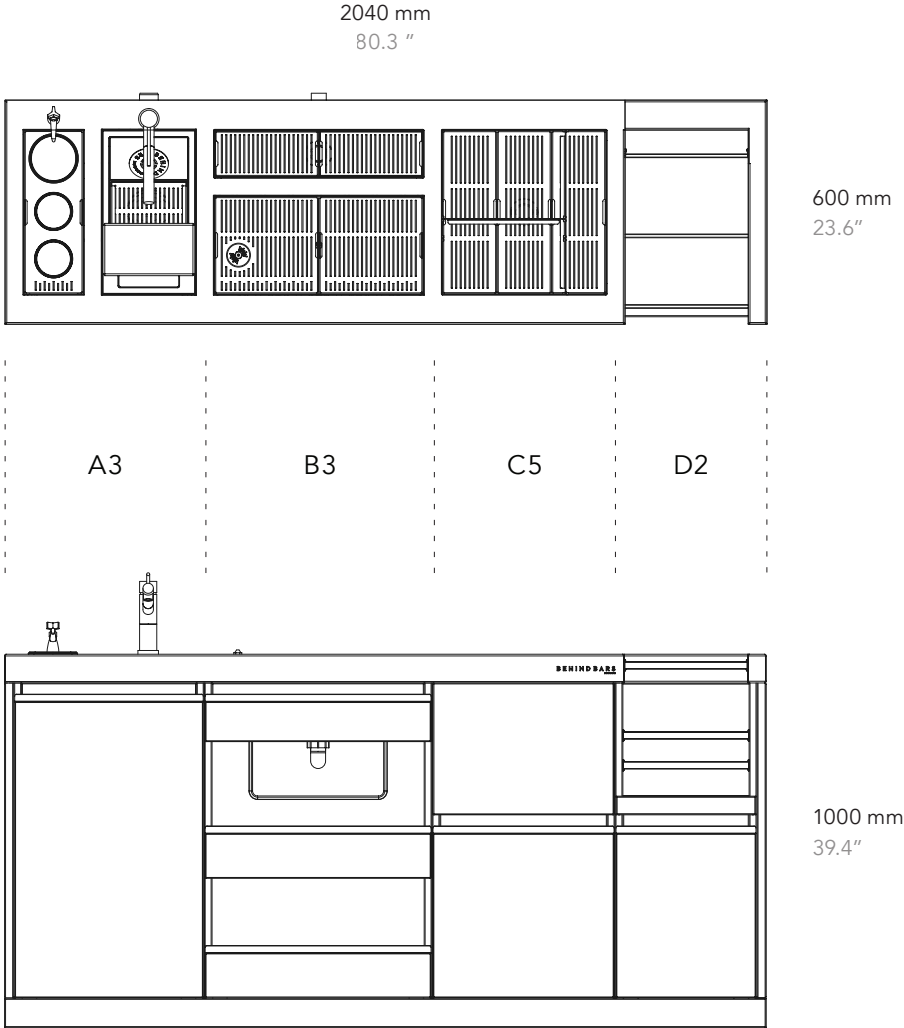


Modules

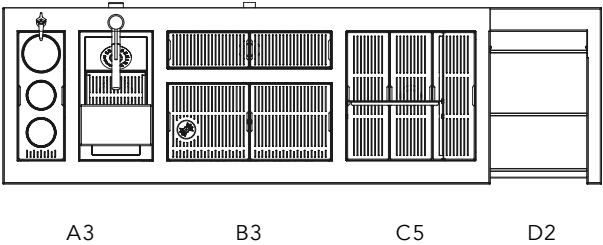
The Paloma_S bar station is designed with four integrated modules: Wash, Work, Ice, and Bottle. This setup offers bartenders efficient tool access, spacious work areas, ample ice storage, and ergonomic bottle racks. Each module is thoughtfully designed to enhance functionality and streamline operations, ensuring an optimal bartending experience.

Variation A3, B3, C5, D2

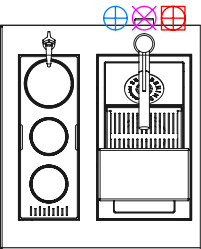
Overall Dimensions



Modules



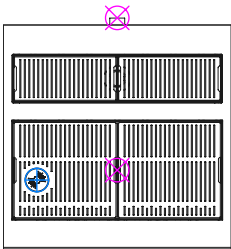
A3



- Sink with tin rinser
- Strainer basket
- Cutting board
- Garbage chute
- Flex-Well tool insert with dipper well
- Garbage drawer with two bins

- ⊗ Drain
- ⊕ Cold-in
- ⊕ Hot-in

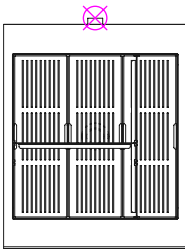
B3



- Drained work surface
- Jigger rinser
- Flex-well with 2 boxes
- Garnish drawer, includes 4 1/9 GN
- 2 glass rack drawers

- ⊗ Drain
- ⊕ Cold-in

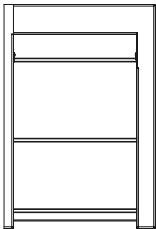
C5



- 58L ice well
 - Neutral drawer - 96L
- QC 193 300ml highballs
QC 29kg cubed ice

- ⊗ Drain

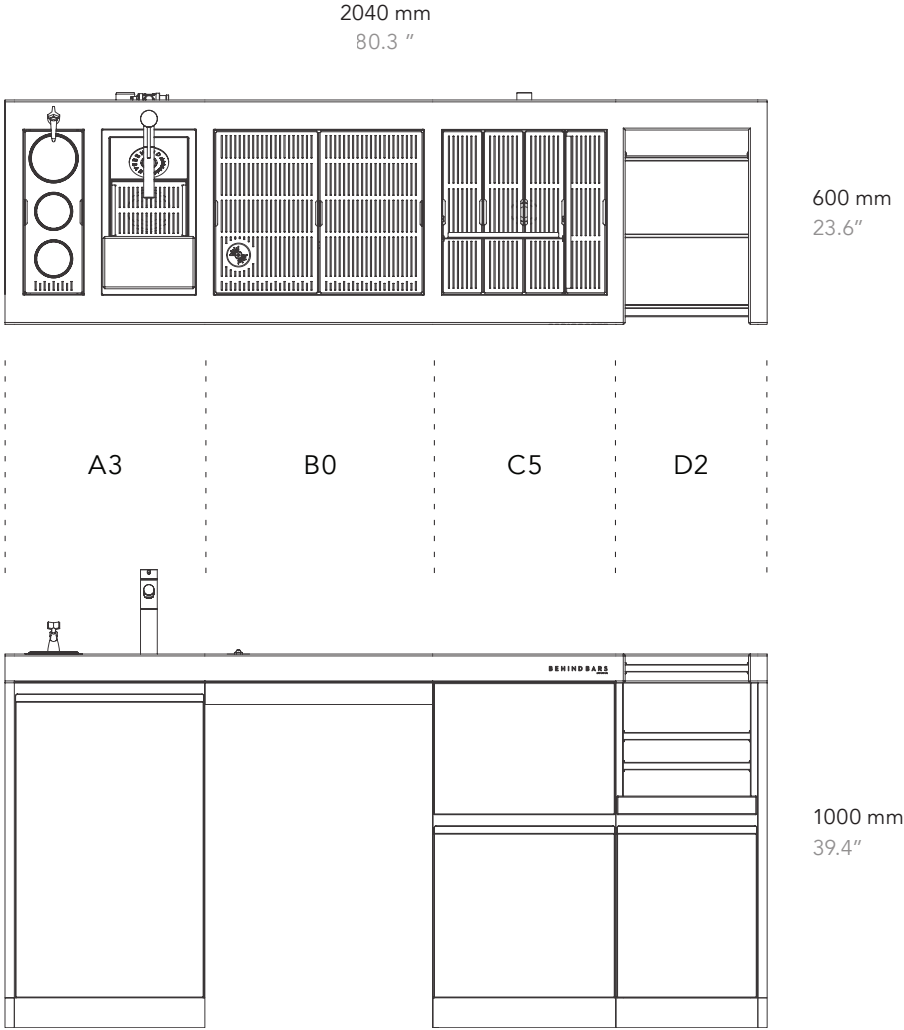
D2



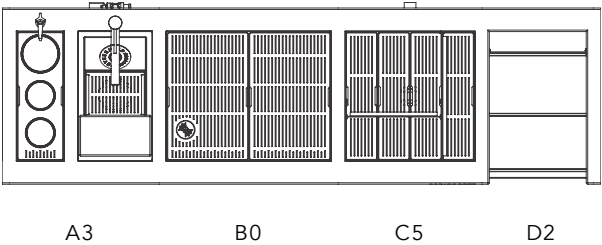
- 3-tiered bottle well
 - Neutral drawer - 86L
- QC 12-16 70cl bottles
QC 5 dash bottles

Variation A3, B0, C5, D2

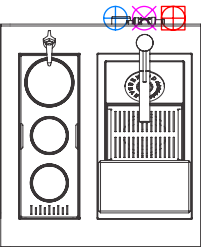
Overall Dimensions



Modules



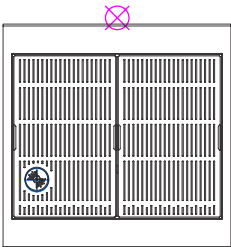
A3



- Sink with tin rinser
- Strainer basket
- Cutting board
- Garbage chute
- Flex-Well tool insert with dipper well
- Garbage drawer with two bins

- ⊗ Drain
- ⊕ Cold-in
- ⊕ Hot-in

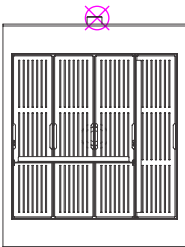
B0



- Drained work surface
- Jigger rinser
- Open space for third party equipment

- ⊗ Drain
- ⊕ Cold-in

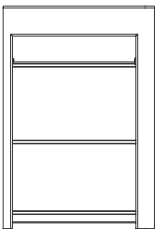
C5



- 58L ice well
 - Neutral drawer - 96L
- QC 193 300ml highballs
QC 29kg cubed ice

- ⊗ Drain

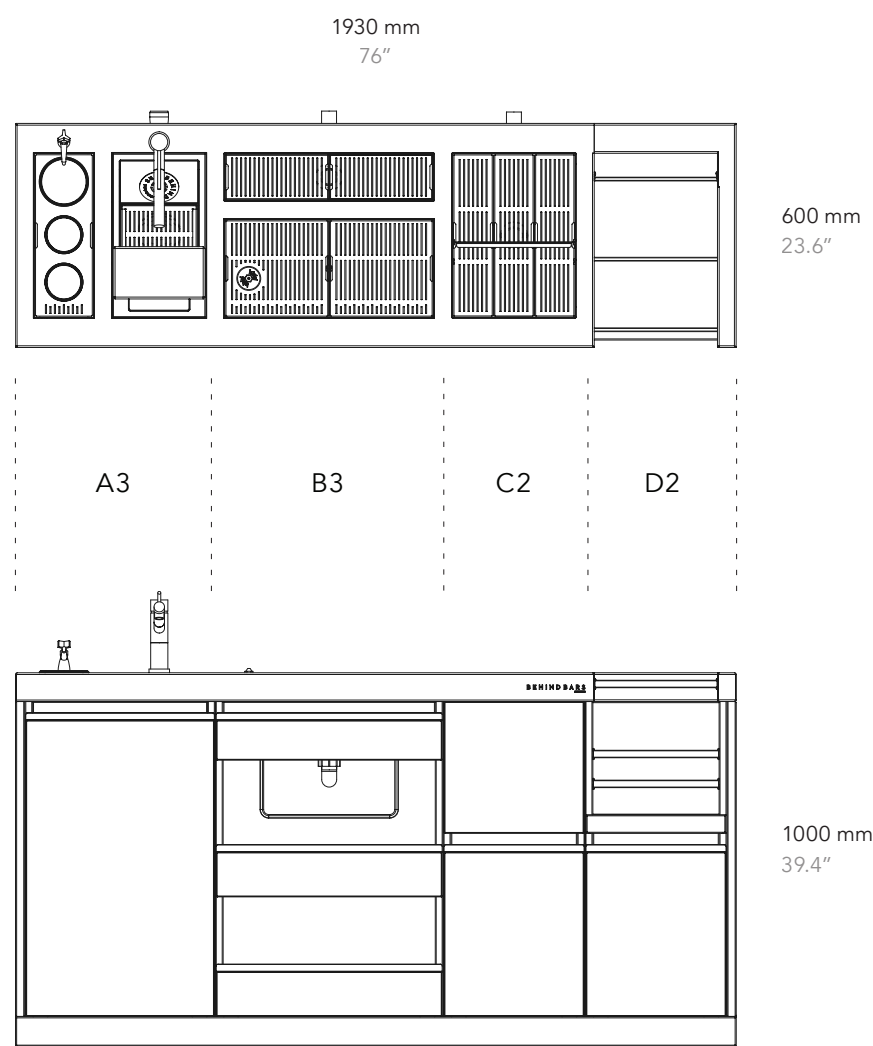
D2



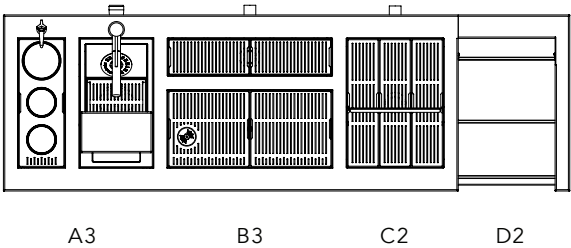
- 3-tiered bottle well
 - Neutral drawer - 86L
- QC 12-16 70cl bottles
QC 5 dash bottles

Variation A3, B3, C2, D2

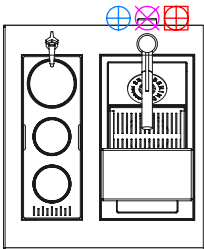
Overall Dimensions



Modules



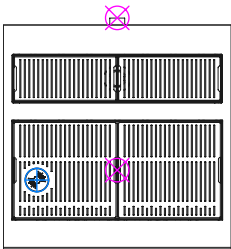
A3



- Sink with tin rinser
- Strainer basket
- Cutting board
- Rubbish shoot
- Flex-Well tool insert with dipper well
- Garbage drawer with two bins

- ⊗ Drain
- ⊕ Cold-in
- ⊕ Hot-in

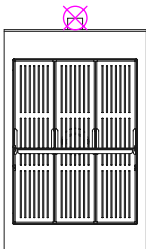
B3



- Drained work surface
- Jigger rinser
- Flex-well with 2 boxes
- Garnish drawer, includes 4 1/9 GN
- 2 glass rack drawers

- ⊗ Drain
- ⊕ Cold-in

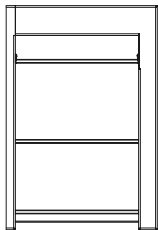
C2



- 44L ice well
 - Neutral drawer - 86L
- QC - 146 300ml highballs
QC - 22kg cubed ice

- ⊗ Drain

D2



- 3-tiered bottle well
 - Neutral drawer - 86L
- QC 12-16 70cl bottles
QC 5 dash bottles

Additional Information

The Paloma Series is designed with no-fuss installation in mind. A few simple tools and connection to services by local professionals are all you need to get mixing, pouring and shaking.

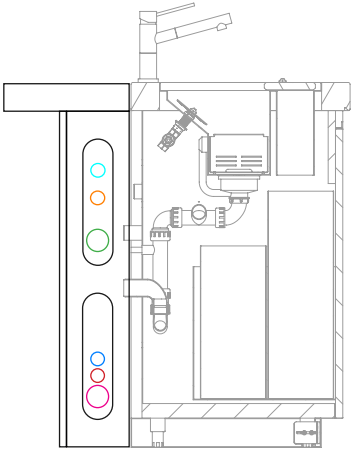
Die-Wall

The Paloma station is designed to be installed against a die-wall.

A die-wall is the structure that supports the guest top and the guest facing decorative cladding. It also provides a void in front of the station for services such as plumbing and electrical to pass.

Behind Bars usually keeps a 100 mm clear depth for all services to run through. However, the required depth of the die-wall may change depending on the different services you require.

Always check with your sub-contractors, suppliers, and plumbers/ electricians before defining the depth of the die-wall.



DIE-WALL By Others	Paloma STATION By Behind Bars
○ Warm water IN	○ Draft line
○ Cold water IN	○ Electrical
○ Water OUT	○ Misc.

Placement and Leveling

The Paloma station should be installed on a sturdy floor. The stainless steel feet can be adjusted to ensure the bench top is level and sitting at the optimal height.

The adjustable feet have a range of +/- 2cm.

NSF Certification

All our Paloma products are available with NSF certification - please make sure to inform our team if you would like to receive an NSF Paloma.



Contact Information

If you encounter any issues or require any clarifications, our team is there to support you. Please feel free to reach out to our Service and Support team with with any enquiries on a purchased product, or to our General Enquires team for any general support.

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