

Glastender Mixology Units

The compact design of Glastender's five different mixology units provide the extra features necessary to efficiently create craft cocktails in a minimum amount of space. Standard features include:

- Manufactured with total welded construction to meet NSF® standards.
- All stainless steel construction.
- One-piece seamless top and backsplash featuring 1/4" radius corners for easy cleaning.
- Adjustable stainless steel bullet feet (does not include MFT-8).



MFT-20

- MFT-20 model - faucet is standard and ships mounted. Includes push-down rinsing faucet to rinse shaker cans, a lift-out perforated plastic sink strainer, a 6" diameter seamless welded draining dipper well and faucet for mixology tools, an 8" x 11" cutting board that is securely mounted but easily removable for cleaning, and an ice scoop well.



MRS-12

- MRS-12 model - faucet is standard and ships mounted. Includes push-down rinsing faucet to rinse shaker cans and a lift-out perforated plastic sink strainer.

- MTS-14 model - faucet is standard and ships mounted. Includes push-down rinsing faucet to rinse shaker cans, a lift-out perforated plastic sink strainer, and a 6" diameter seamless welded draining dipper well and faucet for mixology tools.



MTS-14

- MFS-12 model - faucet is standard and ships mounted. Includes a lift-out perforated plastic sink strainer, and an 8" x 11" cutting board that is securely mounted but easily removable for cleaning.



MFS-12

- MFT-8 model - includes push-down rinsing faucet to rinse shaker cans, a 6" diameter seamless welded draining dipper well and faucet for mixology tools, and a 7-1/2" x 7-1/2" cutting board that is securely mounted but easily removable for cleaning. NOTE: No legs. Must mount to adjacent underbar.



MFT-8

Glastender®