

Claude R. Scicluna

Bar Service
Equipment

Introduction

A bar is necessary in a restaurant or hotel to offer a relaxed atmosphere for customers and maximize beverage revenue

Three types of bar layout:

- ✓ The Cocktail Bar
- ✓ The Lounge Bar
- ✓ The Dispense Bar

Cocktail Bar

- ✓ Service of drinks in a relaxed atmosphere
- ✓ Bars that offer good surroundings, ambience and service





Lounge Bar

- ✓ Usually situated inside a hotel, close to the main dining room
- ✓ Before dinner guests can go for an aperitif (upselling) and after dinner they go for a coffee and a liqueur





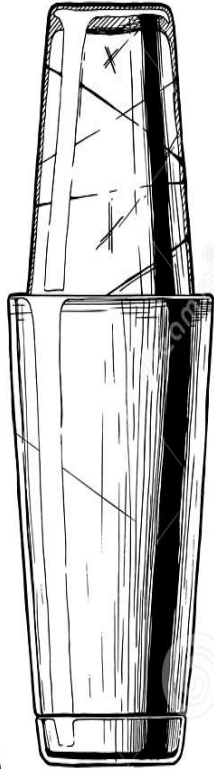
Dispense Bar

- ✓ Found in a large hotel and situated at the back of the dining room for the service of drinks in the restaurant
- ✓ no cash is handled - customer signs the bill and goes directly on his room bill.
- ✓ All beverages are served by the sommelier (wine and beverage waiter)

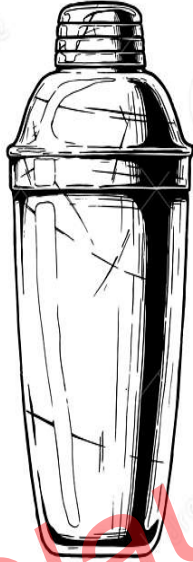


Cocktail Making Equipment

Types of COCKTAIL SHAKERS



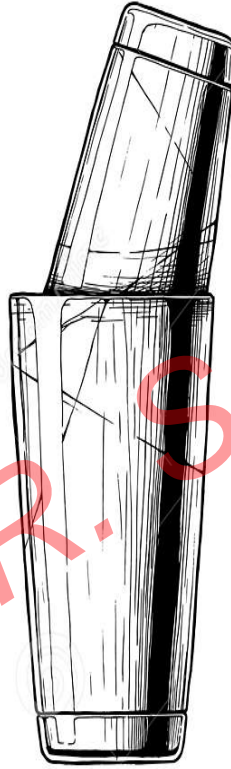
Boston



Cobbler



French/Parisian



Tin on Tin

BOSTON



2 pieces, common in very busy bars because multiple cocktails can be made.

COBBLER



3 metal pieces, includes a built-in strainer. Common in home bars.

**FRENCH/
PARISIAN**



2 metal pieces, no strainer, but considered to be easier to open.



Types of Cocktail Shakers

All parts of the bottle are perfectly fitted and sealed well.



Bottle cap



Middle cap with ice filtering layer



Round & Stable Bottle Body



Top Cover with a Layer of Black Plastic Can prevent splash out



Two-tiered Rotatable Design great value with 8 different cocktail spectrum



Large 24Oz/700ml
Can hold up to three drinks



A Built-in Strainer Can strain away ice and other unwanted ingredients



The Bottom is a Double Cup Design
Can stand firmly on the table





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A close-up photograph of a hand pouring beer from a dark bottle into a clear glass. The beer is a golden color with a thick head of foam. The background is black, and the entire image is framed with a white, splattered border. A large, semi-transparent red watermark reading "Claude R. Scicluna" is overlaid diagonally across the center of the image.

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Hawthorn Strainers





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Bar Whisk Straw Holder





Juice Press





Champagne Star Cork Grip

Vacu Vin

Bottle Coaster



DIFFERENT KINDS OF WINE OPENERS



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Champagne & Wine Bottle Stoppers



Wine Bottle Foil Cutter

Sharp Full Blades

Pulls the foil off nice and clean.



Step 1:

Hold the neck of the wine bottle, place the foil cutter on the foil cover.

Step 2:

Squeeze the cutter and twist it with half rotation.

Step 3:

Remove the foil and enjoy the wine.



Jiggers

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Optic Measures



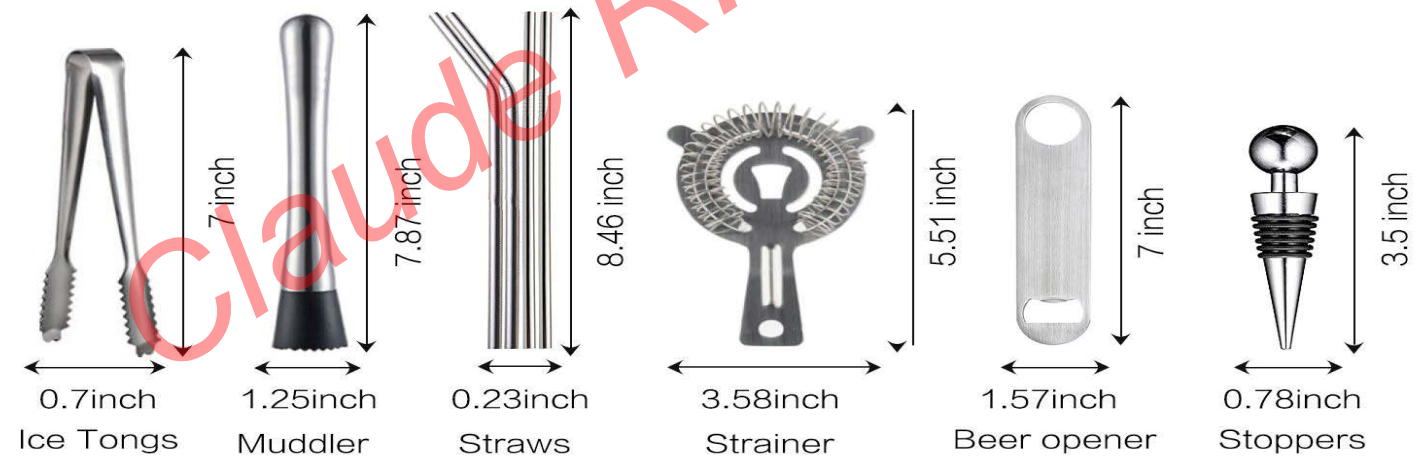
Pourers





24oz Shaker 20/40ml Jigger 15/30ml Jigger Pourers Corkscrew Mixing Spoon

SS304 Stainless Steel



Ice Tongs Muddler Straws Strainer Beer opener Stoppers