



Guest Connect

RESTAURANT SOLUTIONS AT BAR &
LOUNGE

The Wine Square

Glastender.

TEFCOLD 
COOL PRODUCTS WORLDWIDE

CLENAWARE 
SYSTEMS

ITV 
ICE makers

winefit
Quality wine dispensers

HKNY Collection

Facilitating fab! facilities



BAR

Great Bar Products, a result of advanced equipment create return clientele and consistent service.

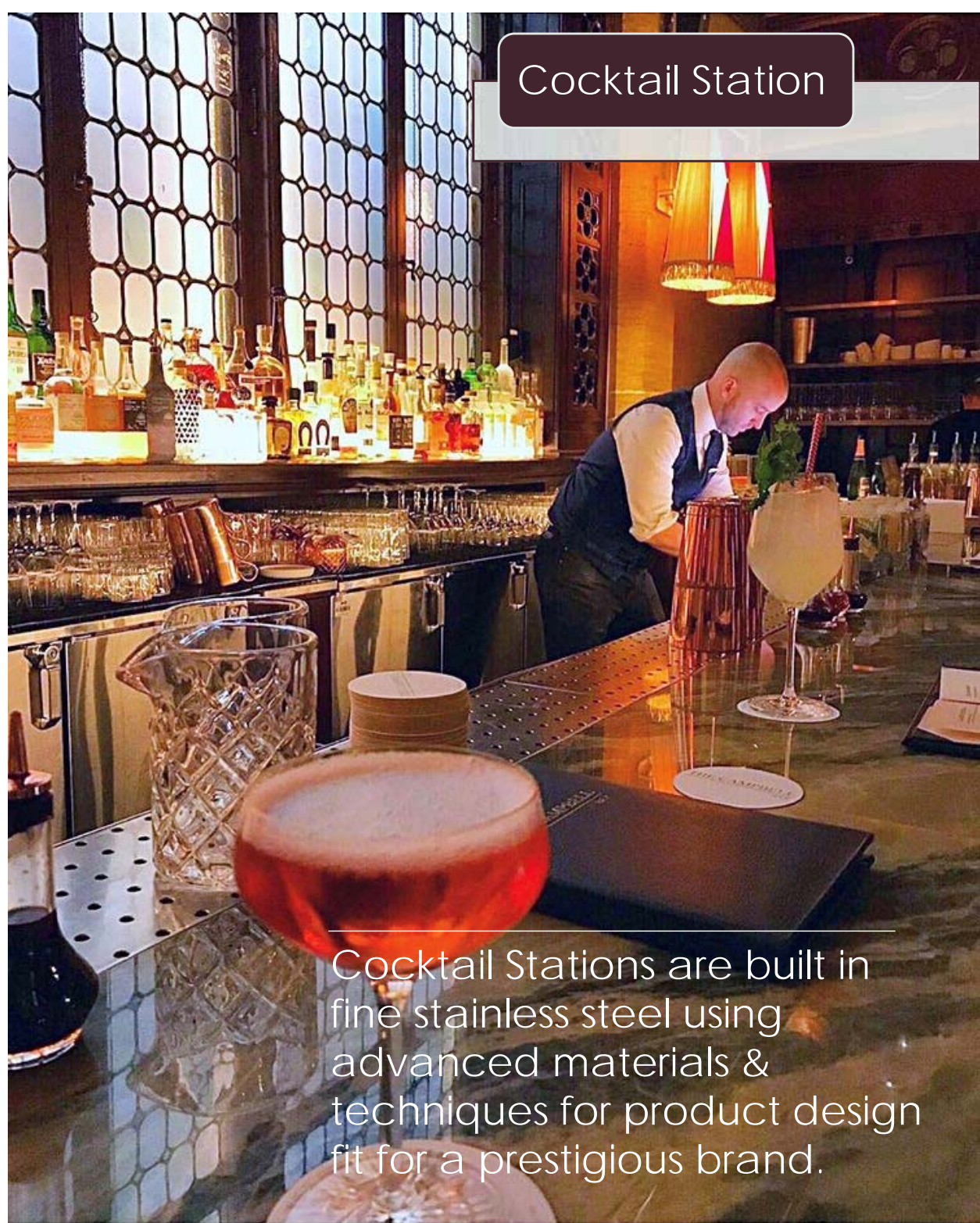
Explore **HKNY bar features** to serve and improve.



Drink Mixing

Called the Cocktail Station, a requisite in the bar to function. Requires high quality insulation technology to keep ice from melting, softening and losing shape.

Also stores well organized drink ingredients on hand for consistency and speed in preparation and serve.



Cocktail Station

Cocktail Stations are built in fine stainless steel using advanced materials & techniques for product design fit for a prestigious brand.



Bar Refrigeration

Nearly all in the bar is served between 0 to 4 degrees. To maintain temperature backbar is used for storing frozen cutlery/ glassware, and chilled beverages between 0 to 3°C, 4 to 6°C, and 10 to 18°C.

Main storage is on shelves (fixed or sliding), others in drawers. Backbar is visible to guests therefore focus is on design, material, lighting, handle, and quality of the





Cocktail Station

Refrigeration

Ice Machine

Cocktail Ice

The entire cocktail menu
Quality and Standard hinges
on:

1. Quality of Ice Produced.
2. Quality of Ice Preservation.

Larger the ice, kept frozen in
perfect insulation serves
superior drinks to your guests.
Think of two different styles of
ice in the bar.



Glasswasher

The right glasswasher,

1. Serves better drinks.
2. Increased glassware lifespan.
3. Keeps guests' health safe.
4. Improved brand image at each serve.

The perfect combination of glass cleaning and speed drying to avoid marks and spots.

Don't let your customers see your staff hand washing ever.

Cocktail Station

Refrigeration

Ice Machine

Glass-washer



Wine Refrigerator / Cellar

Wines bottles have to be stored at Winery specified temperatures, while we also want to show our guests a professional aspect, they expect of a fine dining restaurant. Storing wines is made easier with options of dual zone, served by the bottle, and standing for **by the Glass**. For champagnes, red and white wines.



Cocktail Station

Refrigeration

Ice Machine

Glass-washer

Wine Cellar





- Cocktail Station
- Refrigeration
- Ice Machine
- Glass-washer
- Wine Cellar
- Wines by the Glass

Wines by the Glass

Wines really sell today by the glass and rarely by the bottle. Because, by the glass the guest has options to try different types of wines with different foods.

A sparkling at the bar, rose or white with appetizers, and a dark red or white with main course.

They all require by the glass

preservation or serving by the portion system. The right system that suits your expectations.



Glass Froster

The instant glass froster chills down beer, champagne, martini, and wine glass in seconds.

Connected with food-grade CO2, it has regulated dose for safety.

The glass is frozen in 30 seconds or less, ready to pour and serve.

The optional multi LED light creates a dramatic effect with smoke, that disappears into thin air at release instantly.



Aligns perfectly with Wine by the Glass.





Cocktail Station

Refrigeration

Ice Machine

Glass-washer

Wine Cellar

Wines by the Glass

Glass Froster

Soundproof Blender

Optimum 9400X Soundproof Blender

Crushing ice at mid-speed, blending frozen cocktails as margarita or just mixing at low speed. Whipping up a cold coffee or blending an ice cream frappe with Irish cream.

Blender is a necessity in every bar. However a soundproof blender is essential for high end restaurants.

At 60dB, 2600 Watts, a perfect machine for the

Blender Station with recessed shelf and sink.



Draft Beer System

Draft beer is the tastiest beer available freshly brewed, while bottled beers may be on shelf for long. Draft is also kegged and preserved. It is the most loved drink.

Optionally, serve your guests draft beer from the bar.

Cocktail Station

Refrigeration

Ice Machine

Glass-washer

Wine Cellar

Wines by the Glass

Glass Froster

Soundproof Blender

Draft Beer System



Soda System

Replacing bottled sodas (carbonated beverages, flavored or plain) with your own dispensing system creates limitless inventory available on-demand at fraction of cost. It also saves your precious refrigeration space for higher price commanding beverages. This optional product is an ROI steroid.

Cocktail Station

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Soundproof Blender

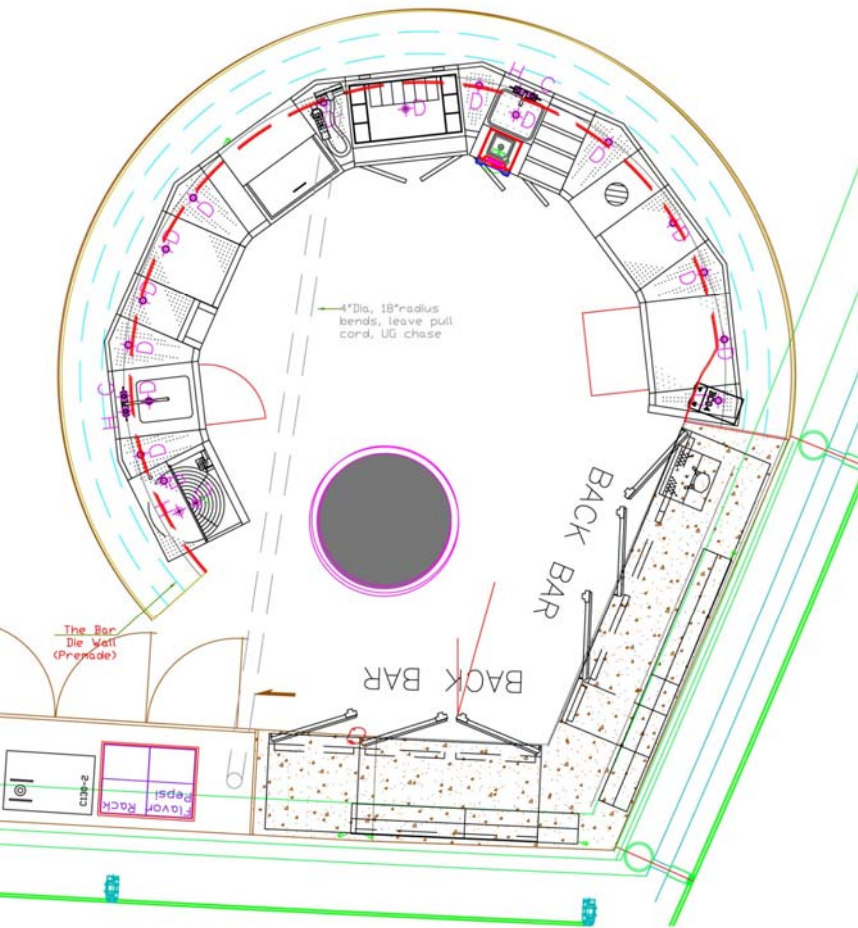
Draft Beer System

Soda System

Bar Design

Bar Integration on CAD using state of art design library as factory outlet, as the manufacturer intended. Setup the highest standards of efficiency.

Select from the **LIST on right** and we will integrate professionally.



Cocktail Station

Refrigeration

Ice Machine

Glass-washer

Wine Cellar

Wines by the Glass

Glass Froster

Soundproof Blender

Draft Beer System

Soda System

Bar Design



BACKBAR ELEVATIONS

*Hilknightly Partner Solutions
integrate seamlessly into a
seamless aligned powerful
Bar System.*



Hilknightly
facilitating fab! facilities

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