

EuroBar®/©

The Innovative
Modular Bar Station



Transform Your Bar Experience

Introducing the EuroBar, a state-of-the-art, fully customizable bar experience designed by renowned cocktail expert Livio Lauro.

Who needs the EuroBar?

The EuroBar is the perfect option for any type of beverage operation. From bars and restaurants to coffee shops and smoothie stations, the EuroBar helps operators better serve their customers. This new style of beverage station offers the necessary prep surface for all the new items a bar must serve today, while decreasing the chance of contamination and improving productivity for the staff.

Why EuroBar?

At EuroBar, we are passionate about elevating the art of bartending by:



Impeccably organized workstations that combine exceptional aesthetics with unparalleled functionality



With a design layout inspired by European stations, we aim to simplify complexity, catering to customers' diverse requests



Enhancing your establishment's standing among discerning patrons and esteemed industry peers



Elevating the engagement between bartenders and patrons



What Makes EuroBar Unique?

The EuroBar offers many advantages over a traditional bar, including a design that elevates the look of your establishment, and a more efficient and sanitary workspace with improved ergonomic benefits.

100% Customizable

Fully Customizable: Modular design allows operators to personalize their EuroBar with as many modules as needed, in various sizes, to suit their unique operations.

Quality Construction

Made with 304-grade stainless steel, the EuroBar is easy to sanitize and wipe clean, and resists rust and corrosion. It's the only bar on the market with 16-gauge top / 18-gauge side.



Designed for Effectiveness

EuroBar empowers bartenders with increased prep surface and ample storage for ingredients and small wares. It provides a versatile platform that enables mixologists to create a broader range of beverages.

Central Workstation

With everything at arm's reach, our ergonomic design minimizes bartender stress and enhances overall efficiency. Say goodbye to unnecessary pivoting and cluttered workspaces.

Enhanced Sanitation

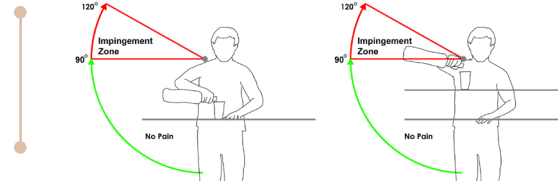
Ice on the Side: Positioned to the side of the prep area, ensuring convenience and preventing ice contamination.

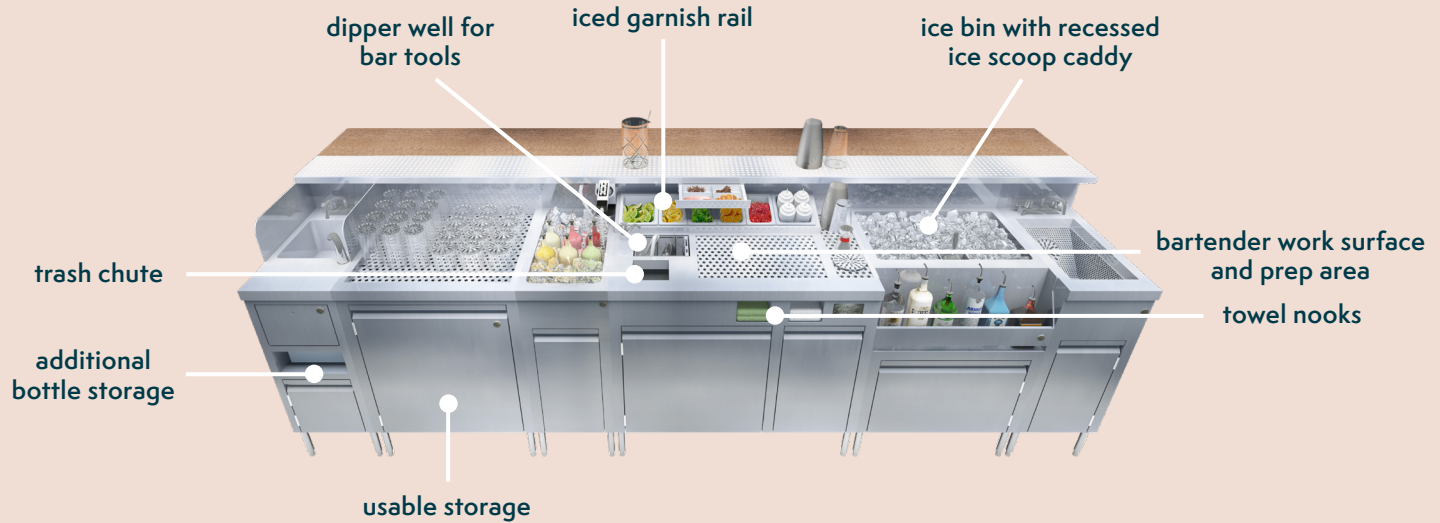
Recessed Speed Rail

By moving bottles to the right and left of the center station, bartenders can easily prepare drinks without the speed rack pressing into their legs.

Designed for Effectiveness

The EuroBar Prep Area is thoughtfully positioned at a height of 32 inches, providing the optimal ergonomic level to prevent any potential physical strain on the bartender's back or shoulder.





Scan to learn more about EuroBar and how it can elevate your operation's bar experience.

eurobarstation.com

EuroBar ®/© is used under license and is a registered trademark in the United States and Internationally. EuroBarNV LLC. All Rights Reserved.