

THE RIGHT EQUIPMENT TO BUILD A **BETTER BAR**

The key to good bar design is efficiency; the fewer steps a bartender has to take, the more drinks he or she can make per hour and the higher the bar's sales. Proper layout, smart space allocation and incorporating all of the tools and equipment required to run and maintain the bar are critical. Good bar design starts with input from the operations team—especially the bartender—and coordination between the mechanical, electrical and plumbing engineers and the equipment installers. Here are some tips on how to build a better bar.

