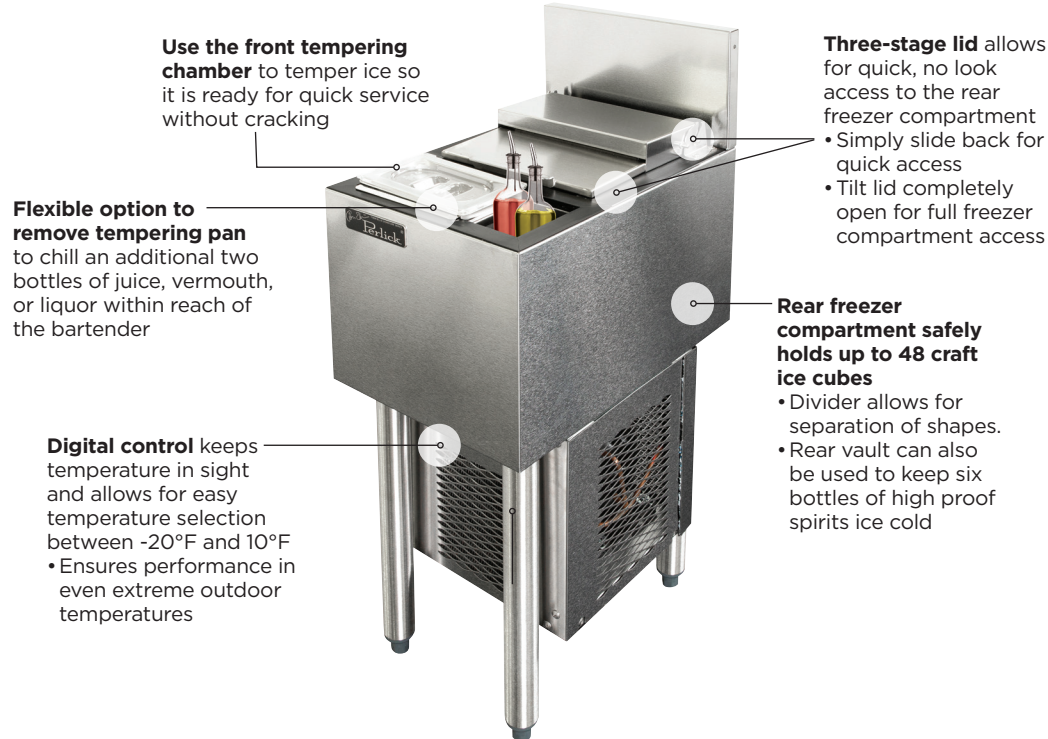


WHY PERLICK?



QUALITY & INNOVATION PERLICK SIGNATURE SERIES ICE VAULT

Large Format Ice Management System
Designed by Tobin Ellis



Use the front tempering chamber to temper ice so it is ready for quick service without cracking

Flexible option to remove tempering pan to chill an additional two bottles of juice, vermouth, or liquor within reach of the bartender

Digital control keeps temperature in sight and allows for easy temperature selection between -20°F and 10°F

- Ensures performance in even extreme outdoor temperatures

Three-stage lid allows for quick, no look access to the rear freezer compartment

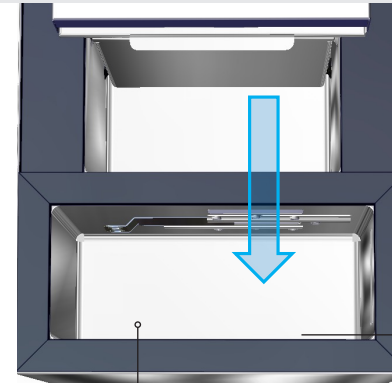
- Simply slide back for quick access
- Tilt lid completely open for full freezer compartment access

Rear freezer compartment safely holds up to 48 craft ice cubes

- Divider allows for separation of shapes.
- Rear vault can also be used to keep six bottles of high proof spirits ice cold

VariChill™

The industry's first temperature controlled ice tempering chamber and bottle well



VariChill™ allows air to flow from the rear freezer compartment to the front chamber

- The temperature is controlled by sliding to the preferred position



eco friendly
R290 Hydrocarbon Refrigerant



Set the compartment to your preferred temperature based on your environment

- Allows ice to reach optimal temperature to avoid cracking when placed in a drink
- Keeps key ingredients chilled and within reach to maximize efficiency

Perlick Ice Vault is a Solution



- Previous storage options included burying bags of craft ice in a standard ice chest (an NSF violation), which can lead to damaged ice
- Storing expensive craft ice cubes in a reach-in freezer forces the bartenders to leave their station or send additional staff to retrieve craft ice upon order



PERLICK ICE VAULT ADVANTAGES:

- **Bartenders can stay engaged with customers** while creating highly profitable specialty cocktails
- **Quick access to specialty ice** as well as chilled specialty beverages and mixers within the bartender's "cockpit"
- **Large-format or craft ice drives profit** and allows bartenders to enhance a drink's quality and aesthetic by melting slower, preserving the flavor of the drink longer
- **Supports the concept of "zero step bartending"**