

*Sanitation & Organization*

**MINI DOME<sup>®</sup> GARNISH CENTER**

Bar and foodservice establishments are fast-paced environments where sanitation, organization and image are key.

Versatile and convenient Mini Dome<sup>®</sup> Garnish Centers are designed for bar and beverage stations, both front-of-thehouse and behind the bar applications. Mini Dome<sup>®</sup> garnish centers have all the same features of the full-size Dome<sup>®</sup>, in a smaller footprint. Mini Dome<sup>®</sup> is the perfect solution for holding garnishes, condiments and toppings where counter space is limited. MiniDome<sup>®</sup> can be connected together or to Dome<sup>®</sup> and used with Dome<sup>®</sup> Stacker for more capacity and versatility.



SKU	Center Includes	Capacity
<a href="#">BD2001</a>	(1) 2 qt. (1.9 L) deep tray	2 qt. (1.9 L)
<a href="#">BD2002</a>	(1) 1 qt. (.95 L) standard tray	1 qt. (0.95 L)
<a href="#">BD2003</a>	(2) 1 pt. (0.47 L) standard trays	2 pt. (0.47 L)
<a href="#">BD2004NL</a>	(2) 1.5 pt. (0.71 L) deep trays (notched domed lid)	3 pt. (1.4 L)
<a href="#">BD2002CAR</a>	(1) 1 qt. (0.95 L) standard tray (with caddy)	1 qt. (0.95 L)
<a href="#">BD2004CAL</a>	(2) 1.5 pt. (0.71 L) trays (with left hand caddy)	3 pt. (1.4 L)



Construction: High-impact resistant plastic