

Sanitation & Organization

THE DOME® GARNISH CENTER

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

The Dome® Garnish Center provides high-capacity, versatile and sanitary solutions ideal for a variety of environments and applications. The Dome® features a patented domed-lid that rotates back for easy access and allows increased capacity when closed. Integrated snap-on caddies store straws, stirrers and picks. NSF-certified and completely dishwasher safe, the Dome® is available in a wide array of configurations with standard and deep trays.

Optional 2 quart and 1.5 pint deep trays offer twice the capacity of competitor stations

Patented Dome® lid offers extra capacity and rotates back for easy access

Removable 1 pint and 1 quart standard trays allows easy cleaning, chilling and restocking of garnishes



Integrated snap-on caddies store straws, stirrers and picks

Footprint fits standard mixing rail

SKU	Center Includes	Capacity
BD4005S	(1) 2 qt. deep tray; (4) 1 pt. standard trays; (2) snap-on caddies, handles	4 qt. (3.8 L)
BD4005E	(1) 2 qt. deep tray; (4) 1 pt. standard trays; (2) end caps; (1) snap-on caddy	4 qt. (3.8 L)
BD4023S	(2) 3 pt. deep trays; (3) 1 pt. standard trays; (2) snap-on caddies, handles	4.5 qt. (4.25 L)
BD4006S	(6) 1 pt. standard trays; (2) snap-on caddies, handles	3 qt. (2.8 L)
SKU INSERT TRAYS		
BD4003	(3) 2 qt. deep trays; (2) handles	6 qt. (5.6 L)
BD4004	(4) 3 pt. deep trays; (2) handles	6 qt. (5.6 L)
BD4014	(4) 1.5 pt. standard trays; (2) handles	3 qt. (2.8 L)

Dome® Stacker Conversion Kit converts your Dome® into a versatile, organized garnish center (Dome® not included)



Construction: High-impact resistant plastic