

# The Dome® Garnish Center



## BENEFITS



**PATENTED, DOMED LID**  
ROTATES BACK FOR EASY ACCESS AND  
INCREASED CAPACITY WHEN CLOSED



**STANDARD SIZE TRAYS**  
KEEP FOOD CHILLED OR DEEP TRAYS  
ALLOW FOR EXTRA CAPACITY



**INTEGRATED SNAP-ON CADDIES**  
STORE STRAWS, STIRRERS & PICKS

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.**

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smart. safe. sanitary.

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# FEATURES

# The Dome® Garnish Center

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**

Item	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)
<b>INSERT TRAYS</b>		
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)

Construction: High-impact resistant plastic

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



BDSX100



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