

PROJECT:	MODEL:	QUANTITY:	ITEM NO:
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MOBILE BAR DESCRIPTIONS

For Mobile Beverage Service

AN OVERVIEW OF SOFT DRINK SYSTEMS FOR BARS

The exceptional stainless steel construction of FWE bars holds up to the demands of beverage service for a long career. Choose the length and style bar best suited for your operation, then specify the type of beverage dispensing system that you will be installing.

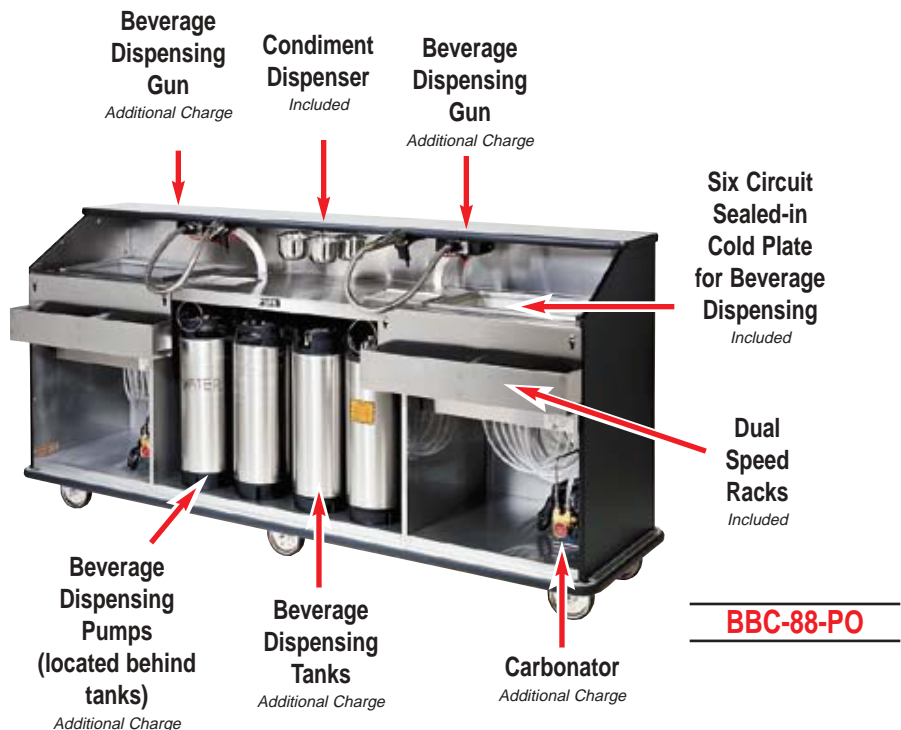
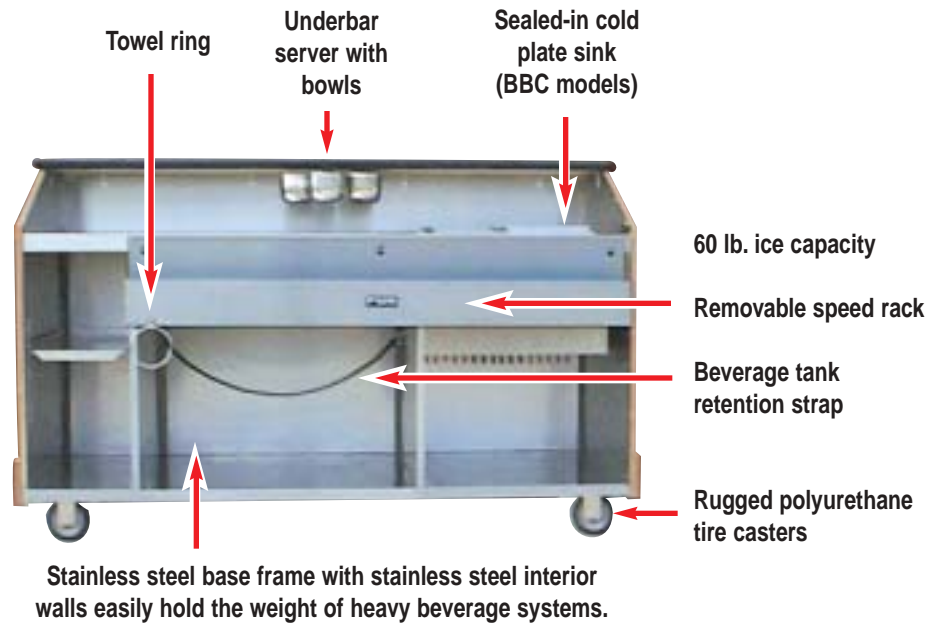
Factory installation of beverage dispensing system is available for an additional charge.

CONVENTIONAL BAR SERVICE uses CANS and BOTTLES of product, like those purchased in your local provider or supermarket. This is the simplest and the most "fool-proof" way to serve soft drinks, since the bottling / can company has already taken care of preparing the product in the right ratios.

PRE-MIX SYSTEM uses "pre-mixed" (pre-carbonated) drinks in 5 gallon tanks, ready to use. PRE-MIX requires installation of dispensing equipment, which includes a dispensing "gun", a soda-CO2 regulator, the water tank, lines and fittings compatible with soda brands. The system is purchased from the manufacturer of the bar itself the supplier of choice (Coke, Pepsi, etc.) can provide and install the system.

POST-MIX SYSTEM mixes the water, carbonation, and syrup at the point of dispensing. The water from 5 gallon tanks passes through the carbonator, creating soda water. This soda water is then mixed with the syrup from 5 gallon syrup tanks.

BAG-IN-BOX SYSTEM handles the soft drink just like the POST-MIX system, but the syrup is provided in 12" square boxes instead of 5 gallon cylinder shaped tanks. The same equipment (lines, gun, carbonator, etc.) is required as above, plus an additional pump per flavor. Less storage space is required and each box is discarded after use, instead of being stored (as with tanks) for exchange or pick-up by the bottler.



CHOOSING AN FWE BAR

FWE Bar Style With Specific Dispensing Service	Description	FWE Model Number with Bar Length			
		4 foot length Single Station	5 foot length Single Station	6 foot length Single Station	8 foot length Dual Station
CONVENTIONAL SERVICE Laminate Exterior Finish <i>with full perimeter bumper</i> ◇ All Stainless Steel Exterior <i>with full perimeter bumper</i> ◇ Solid Mahogany Exterior ◇ Solid Birch Exterior ◇ Molded 'Faux Mahogany'	Use of cans and bottles without dispensing equipment	CB-4 <i>CB-44</i> N/A N/A N/A N/A	CB-5 <i>CB-55</i> SCB-5 <i>SCB-55</i> AS-CB-5-MW ES-CB-5-BW PS-CB-5-BW	CB-6 <i>CB-66</i> SCB-6 <i>SCB-66</i> AS-CB-6-MW ES-CB-6-BW PS-CB-6-BW	CB-8 <i>CB-88</i> N/A N/A AS-CB-8-MW ES-CB-8-BW PS-CB-8-BW
PRE-MIX SERVICE Laminate Exterior Finish <i>with full perimeter bumper</i> ◇ All Stainless Steel Exterior <i>with full perimeter bumper</i> ◇ Solid Mahogany Exterior ◇ Solid Birch Exterior ◇ Molded 'Faux Mahogany'	Dispensed carbonated in tanks	N/A <i>N/A</i> N/A <i>N/A</i> N/A N/A N/A	BBC-5-PR <i>BBC-55-PR</i> SBBC-5-PR <i>SBBC-55-PR</i> AS-BBC-5-MW-PR ES-BBC-5-BW-PR PS-BBC-5-BW-PR	BBC-6-PR <i>BBC-66-PR</i> SBBC-6-PR <i>SBBC-66-PR</i> AS-BBC-6-MW-PR ES-BBC-6-BW-PR PS-BBC-6-BW-PR	BBC-8-PR <i>BBC-88-PR</i> N/A <i>N/A</i> AS-BBC-8-MW-PR ES-BBC-8-BW-PR PS-BBC-8-BW-PR
POST-MIX TANKS Laminate Exterior Finish <i>with full perimeter bumper</i> ◇ All Stainless Steel Exterior <i>with full perimeter bumper</i> ◇ Solid Mahogany Exterior ◇ Solid Birch Exterior ◇ Molded 'Faux Mahogany'	Carbonated "on the spot" in tanks	N/A* <i>N/A*</i> N/A* <i>N/A*</i> N/A* N/A* N/A*	BBC-5-PO <i>BBC-55-PO</i> SBBC-5-PO <i>SBBC-55-PO</i> AS-BBC-5-MW-PO ES-BBC-5-BW-PO PS-BBC-5-BW-PO	BBC-6-PO <i>BBC-66-PO</i> SBBC-6-PO <i>SBBC-66-PO</i> AS-BBC-6-MW-PO ES-BBC-6-BW-PO PS-BBC-6-BW-PO	BBC-8-PO <i>BBC-88-PO</i> N/A <i>N/A</i> AS-BBC-8-MW-PO ES-BBC-8-BW-PO PS-BBC-8-BW-PO
POST-MIX BAG-IN-BOX Laminate Exterior Finish <i>with full perimeter bumper</i> ◇ All Stainless Steel Exterior <i>with full perimeter bumper</i> ◇ Solid Mahogany Exterior ◇ Solid Birch Exterior ◇ Molded 'Faux Mahogany'	Carbonated "on the spot" with syrup in disposable boxes instead of tanks, taking up less room.	N/A* <i>N/A*</i> N/A* <i>N/A*</i> N/A* N/A* N/A*	BBC-5-PO Bag-in-Box <i>BBC-55-PO Bag-in-Box</i> SBBC-5-PO Bag-in-Box <i>SBBC-55-PO Bag-in-Box</i> AS-BBC-5-MW-PO Bag-in-Box ES-BBC-5-BW-PO Bag-in-Box PS-BBC-5-BW-PO Bag-in-Box	BBC-6-PO Bag-in-Box <i>BBC-66-PO Bag-in-Box</i> SBBC-6-PO Bag-in-Box <i>SBBC-66-PO Bag-in-Box</i> AS-BBC-6-MW-PO Bag-in-Box ES-BBC-6-BW-PO Bag-in-Box PS-BBC-6-BW-PO Bag-in-Box	BBC-8-PO Bag-in-Box <i>BBC-88-PO Bag-in-Box</i> N/A <i>N/A</i> AS-BBC-8-MW-PO Bag-in-Box ES-BBC-8-BW-PO Bag-in-Box PS-BBC-8-BW-PO Bag-in-Box

* When using a **Bag-In-Box post-mix system**, a minimum of 5 foot length is required, due to additional pumps taking up more space than with regular post-mix systems.



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FWE products may be covered under one or more of the following U.S. patents: 288,299;238,300;3,952,609;4,192,991.
 All specifications subject to change without notice.
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