



OPERATING INSTRUCTIONS

MOBILE BARS, ICE CARTS & BACK BARS



“BBC” SERIES - Pre-Mix / Post-Mix / Bag-In-Box
“CB” SERIES - Conventional Bars

Beverage Dispensing System Descriptions

Bars for Conventional Use of Cans and Bottles

CONVENTIONAL BAR SERVICE uses CANS and BOTTLES of product, purchased from 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.

Bars for Pre-Mix Dispensing System

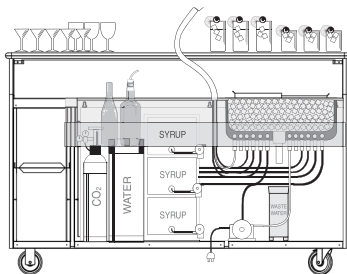
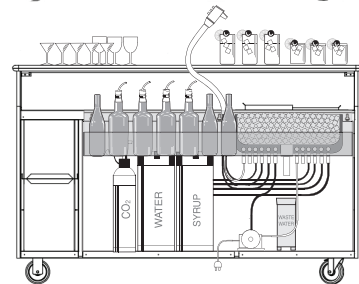
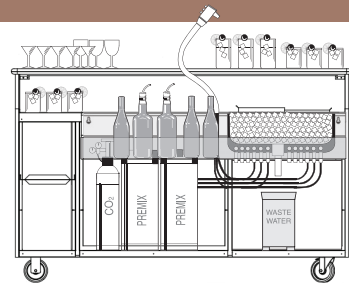
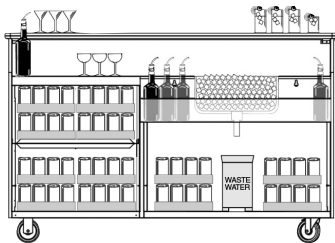
PRE-MIX SYSTEM uses “pre-mixed” (pre-carbonated) soft drinks in 5 gallon tanks, ready to use. PRE-MIX requires installation of dispensing equipment, which includes a dispensing “gun”, a soda-CO2 regulator, the water tank, lines and fittings compatible with soda brands. The system is available from FWE, or beverage 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 concentrate syrup from 5 gallon syrup tanks. Requires dispensing equipment available from FWE or beverage supplier of choice.

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, and carbonator are required as above, plus an additional pump per flavor. Less storage space is required and each box is discarded after use.

FWE MOBILE BARS

CONVENTIONAL, PRE-MIX, POST-MIX, OR BAG-IN-THE-BOX



CONGRATULATIONS...

...and thank you for purchasing an FWE Mobile Bar, Back-Up Bar, or Ice Cart. Your unit has been designed and manufactured under rigid controls to assure you the most efficient service.

Please take a moment to read through this booklet of important information pertaining to your unit. By following a routine of proper use and care described on the following pages, your equipment will last for many years.

IMPORTANT:

Your **Manufacturer Registration Card** must be returned within 30 days after initial delivery to activate the warranty.

FWE MOBILE BARS

SERIAL TAG

SERIAL AND MODEL NUMBER

These numbers are found on the nameplate (serial tag) affixed to the unit. Please record them in this booklet, in the space provided. When ordering parts and/or service, you will need to provide this information.

UNPACKING

After uncrating your cabinet, remove all tape and padding which held all doors, shelves, racks, cord, etc., in place during shipment.



CLEANING THE STAINLESS STEEL WORKING SIDE

Keep your cabinet clean by simply wiping the working side, as needed, with a damp cloth or sponge and a mild soapy solution.

NEVER USE ABRASIVES, ACIDS, OR STRONG CLEANERS.

A stainless steel cleaner/polish is recommended to maintain a "like-new" appearance.

DO NOT USE WAX OR STRONG CLEANERS ON VINYL TRIM.



6 Foot Bar

GENERAL OPERATING INSTRUCTIONS

AMBIENT CARBONATOR

These instructions are intended to give a step by step process whereby an **Ambient Carbonator** may be started initially. This is not intended to be a service manual for repair of an Ambient Carbonator.

1. Be sure water supply is pressurized. (There should be a minimum of 30 psi water pressure.)
2. Open the relief valve on top of carbonator tank until water comes out.
3. Operate dispensing station furthest from carbonator until water comes out.
4. Plug carbonator into 115 volt outlet. The carbonator should NOT start to run at this point. If it does, disconnect electrically and repeat steps 1 thru 3.)
5. Turn on CO₂ pressure to carbonator (85 psi).
6. Operate dispensing station furthest from carbonator until soda water comes out instead of water.

Should the electrical supply be interrupted to the carbonator (including the unit being unplugged) for a period long enough for the soda supply to be exhausted, followed these steps:

- A. Unplug carbonator.
- B. Turn off CO₂ pressure.
- C. Follow steps 2 thru 6 above.

GENERAL OPERATING INSTRUCTIONS

POST-MIX PORTABLE BAR

To Operate Unit:

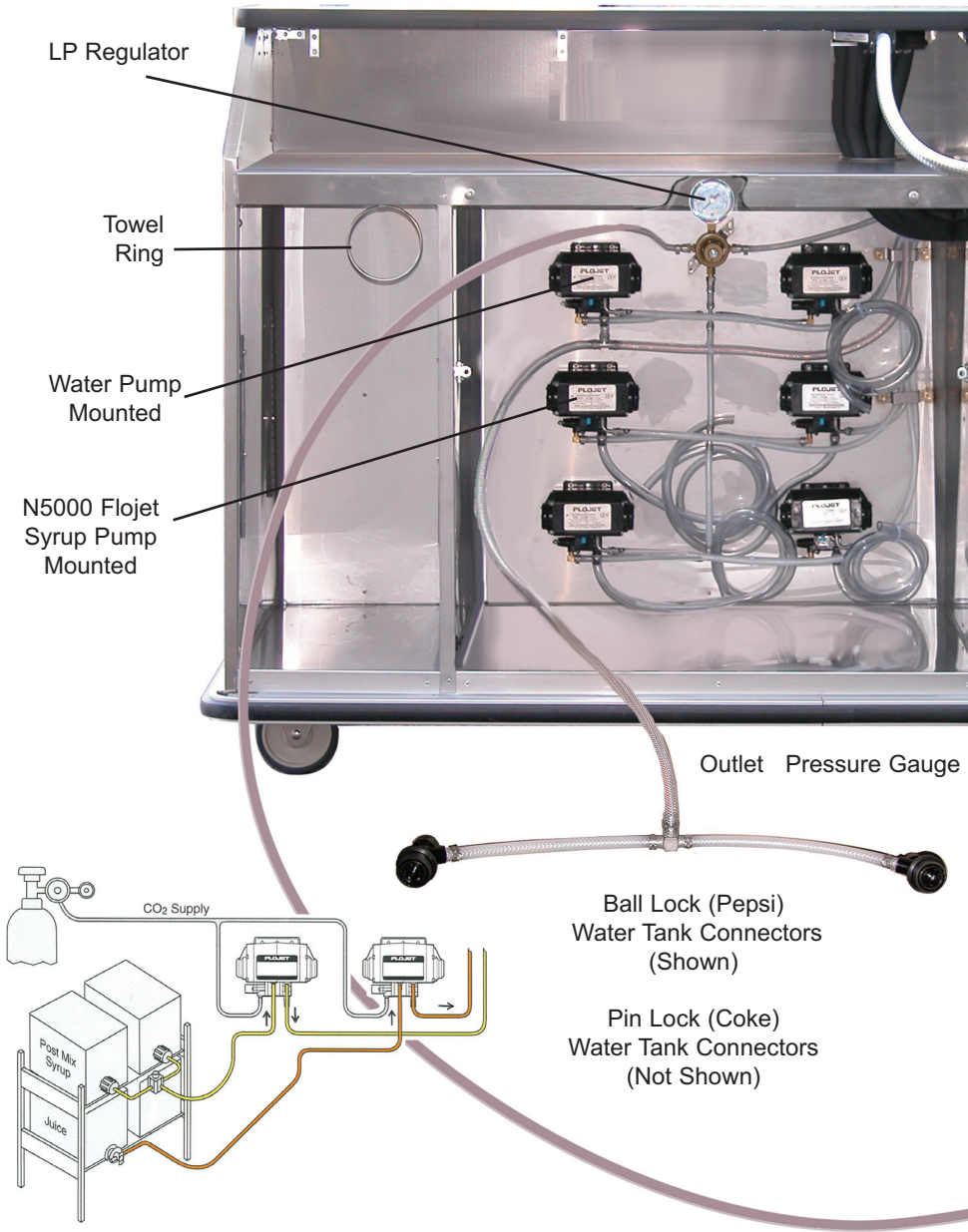
1. Fill ice bin and allow plate to cool.
2. Fill water supply tanks and connect.
3. Connect syrup tanks.
4. Plug unit into standard 115 volt / 60 cycle outlet and allow aspirator tank to fill. Note: When fill cycle has complete pump motor will automatically shut off.
5. Connect CO2 tanks, open valve, adjust high pressure regulator to 85 lbs. Also make required adjustments on low pressure regulators for syrups.
6. Depress soda button(s), a smooth flow of soda water should result.
7. Adjust brix (soda to syrup ratio) to **5 parts soda to 1 part syrup.**

Note: **5 : 1** thru **5.5 : 1** is industry standard, however ratio may be adjusted to desired taste.

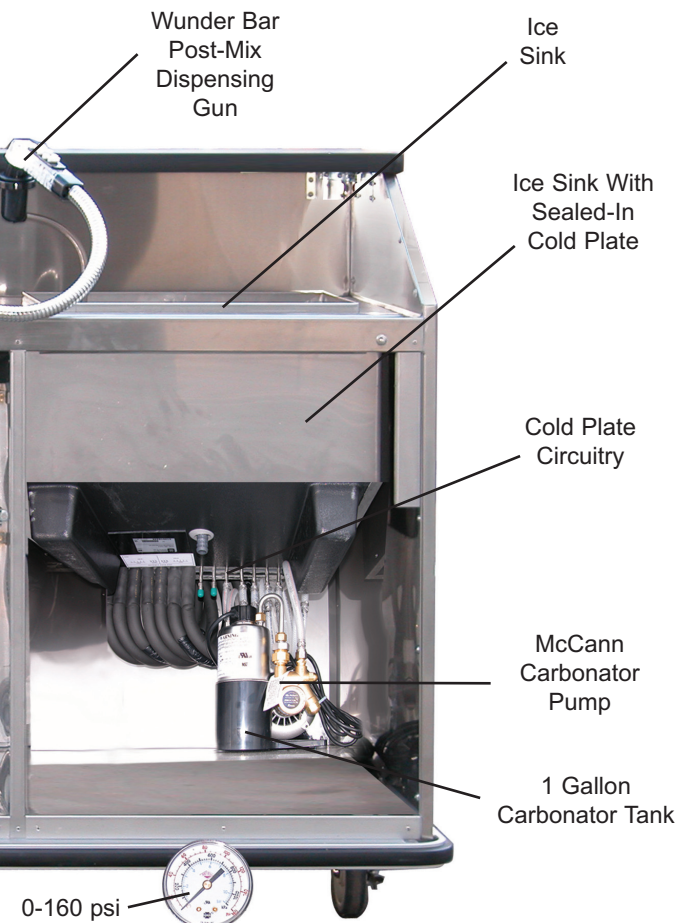
Shown:
Working Side of
BBC-66

Example: Bag-In-Box

One Flavor
Per Pump



Installation



**Bar Model
BBC-66**

COLD PLATE CIRCUITRY											
SYRUPS						WATERS			WATERS		
1	2	3	4	5	6	1	2	3	1	2	3
1	2	3	4	5	6	W ₁	W ₂	W ₃	W ₁	W ₂	W ₃
IN/OUT						IN/OUT					

SERVICE RECORD

Model Number _____

Serial Number

Date of Purchase

Notes:

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FWE MOBILE BARS, ICE CARTS & BACK BARS

LIMITED TWO YEAR WARRANTY

FWE / Food Warming Equipment Company, Inc. (Seller) warrants to the original purchaser, subject to the exceptions and conditions below, that FWE manufactured equipment shall be free from defects in material or factory workmanship, under ordinary use for the purpose for which it is designed. The effective warranty period is as follows:

PARTS: Seller will furnish without charge, FOB Sellers' factory, replacement parts for repairs to all standard catalog products which, in Seller's sole judgement, prove defective in materials or workmanship under normal and proper use within two (2) years from date of original shipment from Seller's plant. Seller reserves the right to request the return of any part claimed to be defective, prior to issuing replacement part or authorizing warranty service.

LABOR: Seller's labor warranty shall be one (1) year from date of original shipment from Seller's plant. Labor must be performed by a Seller-approved Service Agency who must contact Seller to obtain a Warranty Service Authorization (WSA) number prior to performing any repairs. If service is required during overtime periods, the difference between overtime and standard labor rates shall be paid by the purchaser. Seller does not assume any responsibility for any charges not expressly authorized by it, incidental to the repair or replacement of equipment covered by this warranty, nor charges exceeding, in Sellers sole judgement, normal and customary amounts. Only approved travel charges will be allowed.

This warranty is for normal usage and does not apply to any product or parts thereof that have been misused, altered, or where Seller's operating instructions or specific voltage is not observed; nor shall this warranty apply to defective products or parts resulting from accident following date of original shipment, nor extend to or cover removal, installation, reinstallation or calibration, or service calls or cost of repairs undertaken by a customer. This warranty is also subject to the following:

- 1.] Customer returning the warranty registration card, accompanying Sellers original shipment, to Seller within thirty (30) days of receipt;
- 2.] Giving immediate notice of any allegedly defective part or product to Seller; and
- 3.] Customer, at Sellers request, returning said defective parts or product to Seller.

This is the sole warranty applicable to the merchandise. It is expressly understood that Seller's liability hereunder is limited to the repair or replacement, at Seller's option, of products or parts, defective materials or workmanship as provided above. Seller's judgement as to the cause and nature of any defect will be final. Seller shall in no case be responsible for special or consequential damages or any other obligation or liability with respect to products sold by Seller.

This warranty, as stated above, applies to equipment installed in the Continental United States. FWE equipment installed outside the Continental United States shall carry parts coverage only. All labor costs are approved on a discretionary basis, based on like repairs in the Continental U.S. This warranty shall stand in whole or in part as allowed by law. Any exclusion of a part of this warranty, as may be allowed by law, shall not void balance of warranty.

This is a limited warranty pursuant to the Consumer Product Warranties Act, 15 U.S. Code. section 2303.
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FWE Parts Department:
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