

MOBILE BARS**For Beverage Service Using Pre-Mix / Post-Mix / Bag-in-Box / Hand Sink with Water Heater****"BBC-HS" SERIES**

Portable bar designed for pre-mix, post-mix, and bag-in-box service includes convenient built-in hand sink for sanitization and easy cleanup

- 1** Made for mobile applications - perfect for event hosting. Designed for a wide range of high performance beverage dispensing systems including Pre-Mix, Post-Mix, and Bag-in-Box
- 2** Convenient hand washing is always within arm's reach - hand sink includes heated water tank, 5 gallon fresh water tank, 7.5 gallon gray water tank, responsive motion sensing faucet and soap dispenser, and lockable door
- 3** Available in a variety of styles:
 - Weather-All - Stainless Steel Throughout
 - Professional - Laminate Exterior
 - Executive - Maple Wood Exterior
 - Architectural - Mahogany Wood Exterior
 Wood and laminate styles come in a variety of stain and color options (see back)
- 4** All BBC series bars are constructed with a stainless steel tubular welded base frame designed to absorb shock during transport
- 5** Keeps six drink mix flavor circuits cold with a sealed in cold plate and 50lb capacity insulated ice bin with drain and sliding stainless steel cover
- 6** Easy to clean - the sanitary stainless steel work areas and interior make clean up quick and easy
- 7** Accessories include stainless steel condiment holder and removable speed rail with towel ring
- 8** Matching back bar and ice carts are available in each style FWE offers: Weather-all, Professional, Executive, and Architectural

***Two Year Limited Warranty**

Made for Mobile Applications



Hand Sink



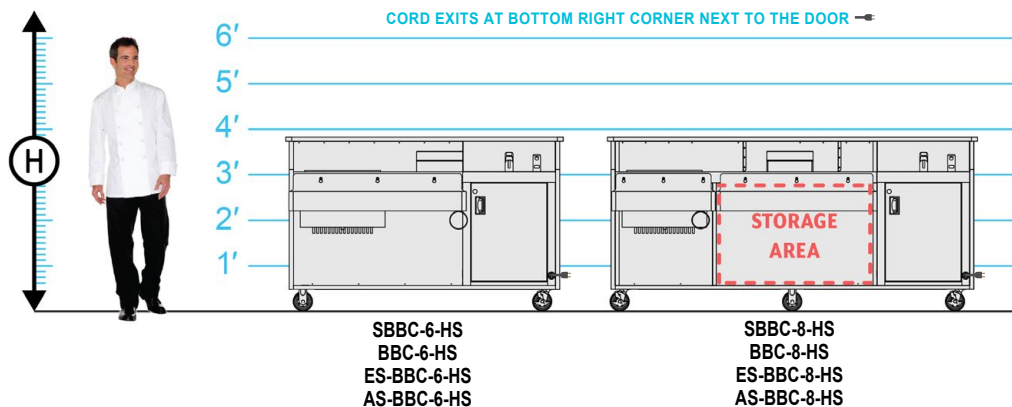
50lb Ice Bin with Drain



Removable Bottle Speed Rail

SPECIFICATIONS

MOBILE BARS



ELECTRICAL DATA		
VOLTS	120	220-240
WATTS	1625	1928
AMPS	13.5	8.0
HERTZ	60	60
PHASE	Single	Single
PLUG USA	5-15P*	6-15P
PLUG CANADA	5-20P	6-15P

*Dedicated Circuit

Stainless and Laminate Models are NSF Approved

	OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)				Consult Factory for SHIPPING CLASS		
	MODEL NUMBER	HIGH "H"	DEEP [A] "D"	WIDE "W"	WORKING AREA HEIGHT	STORAGE AREA DIMS (IN)	SHIP WT. LBS. (KG)
Stainless Steel		45.75" (1162)	29.25" (743)	72" (1829)	35.5" (902)	N/A	525 (239)
		45.75" (1162)	29.25" (743)	95" (2413)	35.5" (902)	41.5W x 26.5H x 23D	650 (295)
Laminate		45.75" (1162)	29.25" (743)	72" (1829)	35.5" (902)	N/A	525 (239)
		45.75" (1162)	29.25" (743)	95" (2413)	35.5" (902)	41.5W x 26.5H x 23D	755 (343)

[A] The depth dimensions include standard removable 4.5" deep speed rail.

*Adding a full bumper will add 1.5" to the width and .5" to depth.

	OVERALL EXTERIOR DIMENSIONS IN. (mm) (Height Includes Casters)				Consult Factory for SHIPPING CLASS		
	MODEL NUMBER	HIGH "H"	DEEP [A] "D"	WIDE "W"	WORKING AREA HEIGHT	STORAGE AREA DIMS (IN)	SHIP WT. LBS. (KG)
Maple Wood		45.75" (1162)	29.25" (743)	72" (1829)	35.5" (902)	N/A	545 (248)
		45.75" (1162)	29.25" (743)	95" (2413)	35.5" (902)	41.5W x 26.5H x 23D	620 (282)
Mahogany Wood		45.75" (1162)	32.5" (826)	73.25" (1861)	35.5" (902)	N/A	675 (307)
		45.75" (1162)	32.5" (826)	96" (2439)	35.5" (902)	41.5W x 26.5H x 23D	883 (401)

LAMINATE STYLES



MAPLE WOOD STAINS



MAHOGANY WOOD STAINS



Scan QR code
for our full wood
and laminate
selection sheet

CONSTRUCTION. Welded stainless steel base frame of heavy gauge 1" square stainless steel tubing with extra 10 gauge stainless steel corner plate reinforcements. Work surface shall be constructed of 20 gauge stainless steel. Interior of body shall be lined with 22 gauge stainless steel, bonded to cabinet walls and bottom storage area. Seams shall overlap for greater durability and moisture resistance. Work and splash areas shall be polished stainless steel with easy-to-clean coved corners. Front edge shall have raised marine nosing to contain spills. Black laminate top with bull-nose rounded corners.

FINISH MATERIALS & TOP.

SBBC Series: Shall be stainless steel, heliarc welded; ground and polished exterior and stainless steel bar top.
BBC Series: Front and side panels shall be high-pressure, dual-side counter-balanced laminate .75" thick finish. Laminate selections are available. Full length, heavy gauge stainless steel angles reinforce front corners of body on inside, with high impact edging on outside corners. Black laminate top with bull-nose rounded corners.

ES-BBC Series: Classic raised solid maple wood panels. All wood surfaces finished with polymer coating to deter scratching and gouging. Constructed with reinforced joints for additional strength and durability. Solid surface top.
AS-BBC Series: Classic raised solid mahogany wood panels, fluted columns, crown molding. Laminate, Graphite Nebula bar top with an oversized mahogany wood "Chicago Arm" surround. Solid brass kick plate provided in front and sides of unit. All wood surfaces finished with polymer coating to deter scratching and gouging. Constructed with reinforced joints for additional strength and durability.

CASTERS. Maintenance free polyurethane tire casters in a configuration of two (2) rigid and two (2) swivel with brake. Eight (8) foot models are equipped with six (6) casters: two (2) rigid casters and four (4) swivel with brake. Casters shall have a reinforced yoke mounted to 10 gauge caster plate. The caster mounting plate shall be secured to a 10 gauge stainless steel reinforcing stress plate via welded in place stainless steel studs. The reinforcing stress plates shall be welded to the heavy gauge tubular base frame.

STORAGE AREA. 8 foot bar shall be provided with storage area. All lower compartments shall be stainless steel lined.

BAR ACCESSORIES. Standard equipment shall include 4.25" deep, heavy gauge stainless steel full length bottle speed rail; removable without tools. Towel ring shall be mounted to working side. Stainless steel condiment holder provided.

INSULATED ICE BIN WITH DRAIN. Models shall have one (1) ice bin with drains and circuits. Ice bin with drain shall be one-piece stainless steel with coved corners: 19.75" x 12.75" x 10.5" deep. Ice bin shall have enclosed foam insulation with drain and line fittings. 6 circuit sealed-in cold plate shall be compatible for use with Pre-Mix, Post-Mix, and Bag-in-Box systems. Ice bin shall have a capacity of 50lbs of ice, and be provided with a stainless steel sliding cover. Specify system to be used: Pre-Mix, Post-Mix or Bag-in-Box.

WATER CAPACITY. The unit shall include one (1) five gallon fresh water tank and one (1) seven and a half gallon waste water tank. Electric water heater with adjustable thermostat provides a temperature range of 65°-145°F (19°-62°C) and heats up to 2.7 gallons of water. Glass insulated tank for thermal efficiency and fast recovery.

FAUCET CHARACTERISTICS. Faucet shall be motion activated and powered by four (4) AA Batteries. Faucet shall have a concealed thermostat control. Faucet water pressure shall be two (2) gallons per minute.

SOAP DISPENSER CHARACTERISTICS. Soap dispenser shall be motion activated and shall be powered by four (4) D batteries. Recommended soap refill: Rubbermaid FG4015411 800ml.

ELECTRICAL CHARACTERISTICS. 3 wire grounded 10 foot extension power cord and plug. See electrical data chart above for amperage and receptacle configuration.

INSTALLATION. Unit should not be installed in an area where adverse environmental conditions are present.

DOORS

Locking doors
CASTERS (BBC & SBBC only)
Larger casters
BUMPERS (BBC & SBBC only)
Corner bumpers
Full perimeter bumper
Vertical stainless steel corner guards
EXTRAS
Locking bottle speed rail
Double-hung speed rail
Stainless steel bar gutters
Protective storage cover
Custom laminate or stain
Custom tops
Graphic wrap (SBBC only)
Bag-in-box dispensing system
Post-mix dispensing system
Alternate hand sink location

FOOD WARMING EQUIPMENT COMPANY, INC.

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COOK | HOLD | TRANSPORT | SERVE | REFRIGERATION | BARS



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