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FOOD WARMING	G EQUIPMENT

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PROJECT: MODEL: QUANTITY: ITEM NO:

MOBILE BARS & BACK-UP

For Beverage Service Using Pre-Mix / Post-Mix / Bag-in-Box

PROFESSIONAL "BBC SERIES"

rofessional **S**eries

LAMINATE EXTERIOR

Exterior with Stainless Steel Working Side





Specify Dispensing System Sink and Fittings at time of order:

- ☐ "PR" for Pre-Mix Dispensing System
- ☐ "PO" for Post-Mix Dispensing System
- ☐ "PO-BIB" for Post-Mix Bag-in-Box Dispensing System

Note: Additional charges for factory installation of beverage dispensing system.



High volume dispensing made simple from the "Toughest Bar In Town"!



Designed for a wide range of high performance dispensing systems, our attractive and functional "BBC Series" Mobile Bars maximize the profitability of any operation by eliminating the need for costly, messy bottle service. Drink dispensing is fast and easy - beverage tanks can be replaced in seconds. The acknowledged favorite of leading Hotels, Restaurants, Clubs and Convention Centers, FWE Pre-Mix / Post-Mix Mobile Bars have a super-sanitary sealed-in cold plate sink, with a big 60 lb. ice capacity. Built tough to stand up under years of continuous use, our top and bottom, precision welded tubular base frames prevent sagging or twisting.

The sleek black top and the choice laminate exterior finishes are standard with optional laminate selections available to meet your special decor. Custom laminates are also available to enhance or match existing colors at most any establishment.

Back up your bar service with a matching back bar and ice cart, which are perfect companions to any FWE mobile bar. For years of reliable, profitable service, ask for FWE "Professional Series" - the "Toughest Bar in Town".

- ♦ Welded steel top and bottom frames
- ♦ Raised marine front edge retard spills
- ♦ Rugged polyurethane tire casters
- ♦ 6 circuit sealed-in cold plate sink
- ♦ 60 lb. ice capacity with stainless steel sliding cover
- ♦ Stainless steel work surface and splash area with coved corners
- ♦ Choice of laminate exterior finish.
- ♦ Black laminate top with bull-nose rounded corners
- ♦ Removable bottle speed rack
- ♦ Handy underbar server
- ♦ Tank storage area
- ♦ Opening(s) for dispensing gun tubing
- ♦ Tank retainer strap
- ♦ Two year limited warranty

Specify LAMINATE EXTERIOR at time of order from selection below.

















Versailles

Black 1595-60

Fusion

□ Fonthill 10745-60 New Age Oak 7938-38

Golden 7888-60

Cherry

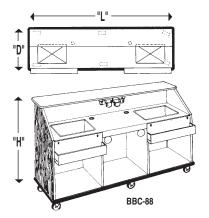
Biltmore Cherry 7924-07

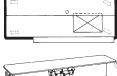
PROJECT: MODEL: QUANTITY: ITEM NO:

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PROFESSIONAL "BBC SERIES" BARS

available with matching Back-Up Bar and Ice Cart











ICE STORAGE CART IC-222

Holds 200 lbs. of ice! Fully insulated. Flip-top stainless lid. Drain, push bar handle, and all swivel 5" casters. Welded steel frame.



Enclosed on 3-sides! Stores glasses and bar accessories. Convenient work/serve black top. Stainless steel interior shelves on 9.5", 11.5", and 14" spacings. Welded steel frame. 5" casters.

OVERALL EXTERIOR DIMENSIONS IN. (mm)					Consult Factory for SHIPPING CLASS			
MODEL NUMBER	HIGH "H"	DEEP "D" [A]	LONG "L"	WORKING Area Height	PRE-MIX Tank Capacity	BOTTLE RACK Capacity [A]	CASTER SIZE	SHIP WT . LBS. (KG)
BBC-5 (Without Bumper)	45.5" (1156)	26.5" (673)	60" (1524)	35.5" (902)	4	12 qts	5"	480 (218)
BBC-55 with Full Bumper	45.5" (1156)	28.5" (724)	62" (1575)	35.5" (902)	4	12 qts	5"	500 (227)
BBC-6 (Without Bumper)	45.5" (1156)	26.5" (673)	72" (1829)	35.5" (902)	6	12 qts	5"	555 (252)
BBC-66 with Full Bumper	45.5" (1156)	28.5" (724)	75" (1905)	35.5" (902)	6	12 qts	5"	575 (261)
BBC-8 (Without Bumper)	45.5" (1156)	26.5" (673)	96" (2438)	35.5" (902)	8	16 qts	5"	600 (272)
BBC-88 with Full Bumper	45.5" (1156)	28.5" (724)	98" (2489)	35.5" (902)	8	16 qts	5"	620 (281)

[A] Removable bottle	speed rack extends	3.5" beyond dept	h dimension.

OVERALI	ICE		SHIP WT.				
MODEL NUMBER	HIGH "H"	DEEP "D"	LONG "L"	TANK CAPACITY	CASTER SIZE	LBS. (KG)	
IC-200 (Without Bumper)	33.5" (1156)	24.5" (648)	24.5" (648)	200 lbs	5"	140 (64)	
IC-222 with Full Bumper	33.5" (1156)	26.5" (673)	26.5" (673)	200 lbs	5"	150 (68)	

	OVERALL EXT	ERIOR DIMENSI		SHIP WT.		
MODEL NUMBER	HIGH "H"	DEEP "D"	LONG "L"	CASTER SIZE	LBS. (KG)	
PSC-4 (Without Bumper)	45.5" (1156)	26.5" (673)	48" (1219)	5"	175 (79)	
PSC-44 with Full Bumper	45.5" (1156)	28.5" (724)	50" (1270)	5"	190 (86)	

Specify Laminate Exterior at time of order:

☐ Fusion Maple

7909-60

10745-60

☐ Fonthill Pear ■ New AgeOak 7938-38

□ Golden Oak

■ Wild Cherry 7054-60

□ Biltmore Cherry □ Versailles Anigre □ Black

CONSTRUCTION. Heliarc welded, single unit construction shall consist of welded stainless steel base frame of heavy gauge 1" square stainless steel tubing with extra 10-gauge stainless steel caster corner plate reinforcements.

BODY / TOP MATERIALS. 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. Work surface shall be constructed of 20-gauge stainless steel. Interior of body shall be lined with 24-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 retard spills. 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: four (4) rigid casters

and two (2) 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 frame of the unit.

BUMPER MODELS. Full bumper models shall

have solid 1.5" wide continuous wraparound aluminum channel, bolted to frame, with snap-in, non-marking replaceable vinyl cushion. Full perimeter bumper shall be continuous, for added protection, with corner cut-outs to facilitate cleaning. STORAGE AREA. On six (6) foot models, the glass storage area shall include removable and adjustable stainless steel shelf. On all models, the bottom storage area shall be stainless steel lined. Tank storage area shall accommodate a minimum of four (4) 5-gallon premix tanks, and CO2 tank, and a tank

ICE SINK WITH SEALED IN COLD PLATE.

Sink shall be one-piece stainless steel with coved corners: 19.75" x 12.75" x 10.5" deep. Sink 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. Sink shall have a capacity of 60 lbs. of ice, and be provided with a stainless steel sliding cover. Specify system to be used: Pre-Mix, Post-Mix or Bag-in-Box.

BAR ACCESSORIES. Standard equipment shall include 5" deep, heavy gauge stainless steel bottle speed rack extending 3.5" beyond depth dimension of 31.5"; removable without tools.

Optional Accessories:

- Locking bottle speed rack Extra stainless steel shelves Locking doors for storage areas
- Stainless steel bar gutters Pre-Mix dispensing equipment
- Post-Mix dispensing equipment Bag-in-Box dispensing equipment
- Protective storage cover
- All swivel or larger casters All swivel with brake casters
- Built-in electric hand sink
- Towel ring

FWE Products are used by major companies world-wide. We can modify, design, or custom build equipment to fit your special requirements.



P.O. Box 1001 Crystal Lake, IL 60039 USA 800-222-4393; 815-459-7500 Fax: 815-459-7989

retainer strap shall be provided.

Manufacturing Facilities: 7900 S. Route 31 Crystal Lake, IL 60014 USA www.FWE.com sales@fweco.net 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.

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