



PROJECT:

MODEL:

QUANTITY:

ITEM NO:

# MOBILE BARS & BACK-UP

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

**PREMIER "PS-BBC SERIES"**

## Premier Series

### MOLDED LAMINATE

Exterior with Stainless Steel Working Side



PS-BBC-6

**Durable laminate replicating the elegance of fine furniture.**



PS-BBC-8-PO

Shown with optional Post-Mix Dispensing System

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.



Designed for a wide range of high performance dispensing systems, our attractive and functional Premier Mobile Bars maximize the profitability of any operation. 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 Cherry laminate exterior finish are standard to the Premier Series.

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 "Premier 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
- ◇ Cherry molded laminate exterior finish
- ◇ Black laminate top with bull-nose rounded corners
- ◇ Removable bottle speed rack
- ◇ Handy underbar server with 4 bowls
- ◇ Towel ring
- ◇ Tank storage area
- ◇ Opening(s) for dispensing gun tubing
- ◇ Tank retainer strap
- ◇ Two year limited warranty



PROJECT:

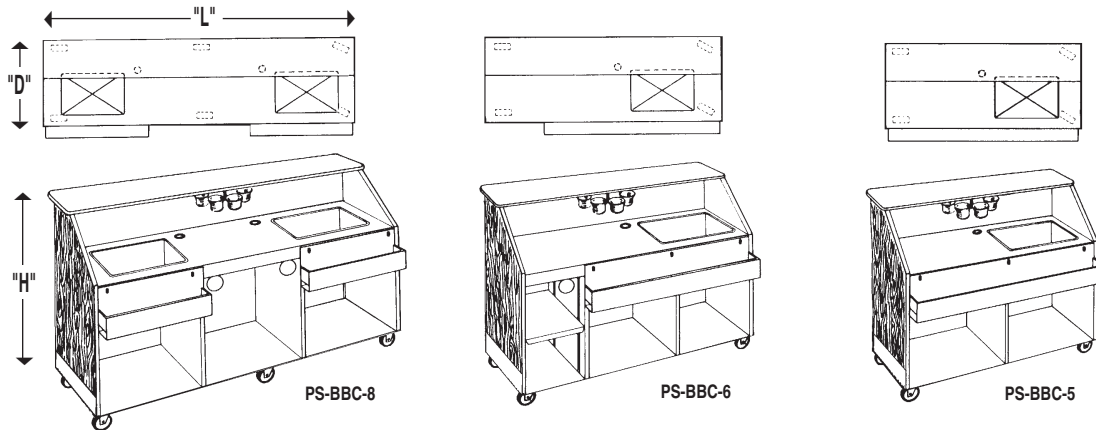
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# SPECIFICATIONS:

## PREMIER "PS-BBC SERIES" BARS available with matching Back-Up Bar and Ice Cart



### BAR SPECIFICATIONS:

MODEL NUMBER	"PREMIER SERIES" BARS				CASTER SIZE	SHIP WT. LBS. (KG)
	LENGTH	WORKING AREA HEIGHT [A]	PRE-MIX TANK CAPACITY	BOTTLE RACK CAPACITY [B]		
PS-BBC-5	60" (1524)	35.5" (902)	4	8 qts	5"	425 (192)
PS-BBC-6	75" (1905)	35.5" (902)	6	12 qts	5"	495 (223)
PS-BBC-8 [C]	96" (2438)	35.5" (902)	8	16 qts	5"	635 (286)


[A] Overall dimensions are 46.5" H x 28.5" D.

[B] Removable bottle speed rack extends 3.5" beyond depth dimension of 31.5".

[C] Dual station model furnished with 2 sinks.

Consult Factory for SHIPPING CLASS

### BACK-UP SPECIFICATIONS:

"PREMIER SERIES" COMPANION PIECE				
MATCHING ICE CART 200 lb. capacity	HIGH "H"	DEEP "D"	WIDE "W"	 Holds 200 lbs. of ice! Fully insulated. Flip-top stainless lid. Drain, push bar handle, and all swivel 5" casters. Welded steel frame.
PS-IC-200	33.5" (851)	24.5" (622)	24.5" (622)	

**EXTERIOR.** Classic raised panel style molded exterior laminate. Durable solid serving surface. Solid brass kick plate provided in front and sides of unit.

Constructed with reinforced joints for additional strength and durability.

**INTERIOR (WORKING SIDE).** Heliarc welded single unit construction shall consist of welded base worktop frame of 1" square steel tubing. Base frame shall have additional 10-gauge stainless steel corner plate reinforcements. 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 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 of work area 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. Casters shall have a reinforced yoke mounted to 10-gauge castor plate. The castor 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. Eight (8) foot models are equipped with six (6) casters: four (4) rigid casters and two (2) swivel with brake.

**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.

**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 CO<sub>2</sub> tank, and a tank retainer strap shall be provided.

**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. Underbar server shall have four (4) removable condiment holders. Towel ring shall be provided under top work surface.

### Optional Accessories:

- Locking bottle speed rack
- Extra stainless steel shelves
- Locking doors for shelf area
- Stainless steel bar gutters
- Pre-mix dispensing equipment
- Post-mix dispensing equipment
- Bag-in-Box dispensing equipment
- Protective storage cover
- All swivel casters
- All swivel with brake casters

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



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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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