



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

MOBILE BARS & BACK-UP SERVICE

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

EXECUTIVE "ES-BBC-BW SERIES"

Increase beverage sales with a portable bar - built to serve as the toughest bar in town!

- 1** Made from solid birch wood - featuring classical architectural elements from old world craftsmanship. Built from real wood and finished in catalyzed lacquer to deter scratching and gouging
- 2** Perfect for event hosting. Designed for a wide range of high performance beverage dispensing systems including: Pre-Mix, Post-Mix and Bag-in-Box
- 3** Made for mobile applications - FWE 5', 6', 8' Executive series bars are constructed with a stainless steel tubular welded base frame, and designed to absorb vibration and shock during transport
- 4** Sealed in cold plate - keeps 6 flavor circuits of beverages chilled for service with 60lb ice bin capacity and stainless steel sliding cover
- 5** Removable bottle speed rail
- 6** Matching back bar and ice carts are available

***Two year limited warranty**



ES-BBC-8-BW
(Shown with optional Post-Mix Dispensing System Optional Accessory)

ES-BBC-6-BW

ES-IC-200-BW



Solid Birch Wood



Perfect For Event Hosting



Ice Sink



Removable Speed Rail



made to serve you better



PROJECT:

MODEL:

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SPECIFICATIONS:

EXECUTIVE "ES-BBC-BW SERIES" BARS available with matching Back-Up Bar and Ice Cart



ES-BBC-5-BW

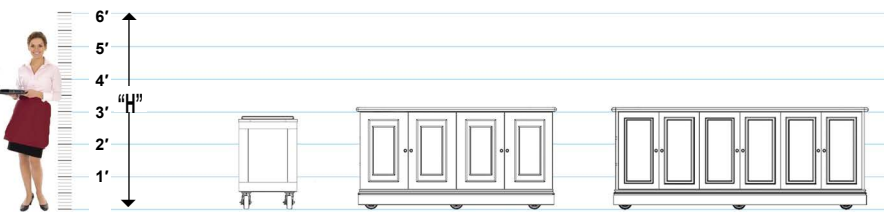
ES-BBC-6-BW

ES-BBC-8-BW



MATCHING BACK BAR WITH OPTIONAL ACCESSORY MIRRORED CANOPY.

Super back-up! Stores extra liquor, glasses and bar accessories. Convenient work / serve top. Recessed can lights above handsome Mirrored Canopy. Interior shelves adjustable on 1.5" spacings. Welded stainless steel frame assures years of profitable use. Large 5" casters with brakes allows easy mobility.



ES-IC-200-BW

ES-PSC-6-BW

ES-PSC-8-BW



MATCHING ICE STORAGE CART.

Holds 200 lbs. of ice! Fully insulated. Sliding stainless top. Drain and all swivel 5" casters. Welded stainless steel frame.

OVERALL EXTERIOR DIMENSIONS IN. (mm)

MODEL NUMBER	HIGH "H"	DEEP "D"	LONG "L"	ICE TANK CAPACITY	CASTER SIZE	SHIP WT. LBS. (KG)
ES-IC-200-BW	34.75" (883)	22.25" (565)	22.25" (565)	200 lbs	5"	140 (64)

MODEL NUMBER	OVERALL EXTERIOR DIMENSIONS IN. (mm)			WORKING STORAGE AREA			SHIP WT. LBS. (KG)
	HIGH "H"	DEEP "D" [A]	LONG "L"	AREA HEIGHT	AREA DIMS (IN)	CASTER SIZE	
ES-BBC-5-BW	46" (1168)	29.25" (743)	59.5" (1511)	35.5" (902)	40.25W x 28.5H x 23D	5"	450 (204)
ES-BBC-6-BW	46" (1168)	29.25" (743)	72" (1829)	35.5" (902)	43W x 28.5H x 23D	5"	495 (223)
ES-BBC-8-BW [B]	46" (1168)	29.25" (743)	95" (2413)	35.5" (902)	30W x 28.5H x 23D	5"	635 (286)

[A] With standard speed rail removed the width dimension is 24.75"

[B] ES-BBC-8-BW model furnished with 2 sinks.

OVERALL EXTERIOR DIMENSIONS IN. (mm)

MODEL NUMBER	HIGH "H" [A]	DEEP "D"	LONG "L"	CASTER SIZE	SHIP WT. LBS. (KG)
ES-PSC-6-BW	38" (965)	26.75" (679)	75" (1905)	5"	470 (213)
ES-PSC-8-BW	38" (965)	26.75" (679)	96" (2438)	5"	630 (286)

[A] Height with canopy dimension is 89" (2261mm)

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. Classic raised solid wood panels. All wood surfaces finished with polymer coating to deter scratching and gouging. Constructed with reinforced joints for additional strength and durability. Solid hardwood: Birch; Finish: Natural. 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 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 covered corners. Front edge shall have raised marine nosing to retard spills. Solid surface, Black Matrix Corian, bar top.

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 frame of the unit.

STORAGE AREA. On all models, the bottom storage area shall be stainless steel lined.

ICE SINK WITH SEALED IN COLD PLATE.

Sink shall be one-piece stainless steel with covered 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 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.

Optional Accessories:

- Locking bottle speed rail
- 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
- Built-in electric hand sink - ES-BBC-8-BW only
- Custom stain
- Custom bar top

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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