



PROJECT:	MODEL:	QUANTITY:	ITEM NO:

# MOBILE BARS & BACK UP SERVICE

## For Conventional Beverage Service Using Cans and Bottles

### PROFESSIONAL "CB" SERIES

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

- 1** Perfect for event hosting in any environment where can and bottle service is required
- 2** Several laminate choices to choose from. Custom laminates and tops are also available to enhance or match existing colors at any establishment
- 3** Made for mobile applications - FWE 4', 5', 6', 8' Professional series bars are constructed with a stainless steel tubular welded base frame, and designed to absorb vibration and shock during transport
- 4** Conventional ice sink with drain. 60lb ice bin capacity with sliding stainless steel cover
- 5** NSF Approved - The sanitary stainless steel work areas and interior make clean up quick and easy
- 6** Removable bottle speed rail
- 7** Matching back bar and ice carts are available

**\*Two year limited warranty**



CB-5  
(Shown with Optional Accessories Locking Doors and Full Bumper)

IC-200

CB-5



Perfect For Event Hosting



Stainless Steel Construction



Ice Sink

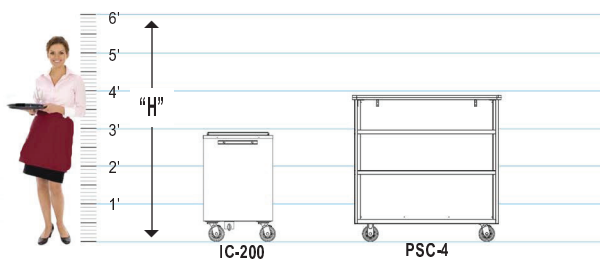
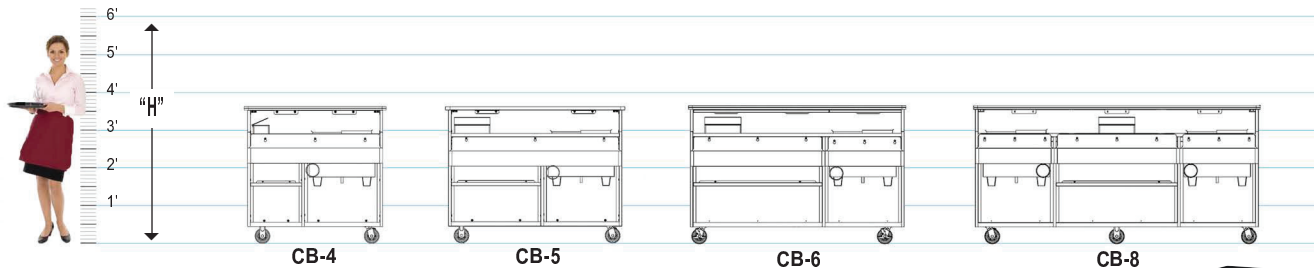


Removable Speed Rail



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# SPECIFICATIONS: MOBILE BARS & BACK UP SERVICE



**ICE STORAGE CART  
IC-200**

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



**BACK BAR  
PSC-4**

Enclosed on 3-sides! Stores glasses and bar accessories. Convenient work/serve black top. Stainless steel interior shelves with 9.5", 11.5", and 14" clearance. Welded stainless steel frame. 5" casters. Shown with full bumper optional accessory

MODEL NUMBER	OVERALL EXTERIOR DIMENSIONS IN. (mm)			WORKING STORAGE AREA			SHIP WT. LBS. (KG)
	HIGH "H"	DEEP "D"	LONG "L"	AREA HEIGHT	STORAGE AREA DIMS (IN)	CASTER SIZE	
CB-4	45.75" (1162)	29.25" (743)	47.5" (1207)	35.5" (902)	40.25W x 28.5H x 23D	5"	315 (143)
CB-5	45.75" (1162)	29.25" (743)	59.5" (1511)	35.5" (902)	40.25W x 28.5H x 23D	5"	390 (177)
CB-6	45.75" (1162)	29.25" (743)	72" (1829)	35.5" (902)	43W x 28.5H x 23D	5"	440 (200)
CB-8 [B]	45.75" (1162)	29.25" (743)	95" (2413)	35.5" (902)	30W x 28.5H x 23D	5"	600 (272)

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

[B] CB-8 model furnished with 2 sinks.

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

MODEL NUMBER	OVERALL EXTERIOR DIMENSIONS IN. (mm)			ICE TANK CAPACITY	CASTER SIZE	SHIP WT. LBS. (KG)
	HIGH "H"	DEEP "D"	LONG "L"			
IC-200	34.75" (883)	23.75" (603)	22.25" (565)	200 lbs	5"	130 (59)

MODEL NUMBER	OVERALL EXTERIOR DIMENSIONS IN. (mm)			CASTER SIZE	SHIP WT. LBS. (KG)
	HIGH "H"	DEEP "D"	LONG "L"		
PSC-4	45.75" (1162)	27" (686)	46.5" (1181)	5"	290 (132)

Specify Laminate Exterior at time of order:

- Harvest Maple 7953-38  
Fine Velvet Finish
- Buka Bark 7982-38  
Fine Velvet Finish
- Hibiscus Cherry 7988-38  
Fine Velvet Finish
- Pinnacle Walnut 7992-38  
Fine Velvet Finish
- Florence Walnut 7993-38  
Fine Velvet Finish
- Sterling Ash 7995-38  
Fine Velvet Finish
- Arcade 4938-38  
Fine Velvet Finish
- Black 1595-60  
Matte Finish

Note: Colors may vary by individual computer monitor or printed sheet from the actual final product. Request sample to ensure proper color match.

**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 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 retard spills. Black laminate top with bull-nose rounded corners.

**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. Provided with one shelf.

**ICE SINK.** Sink shall be one-piece stainless steel with coved corners: 19.75" x 12.75" x 10.5" deep with shut-off drain valve. Sink shall be undercoated to retard condensation.

**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.

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

**Optional Accessories**

- Locking bottle speed rail
- Locking doors for storage areas
- Stainless steel bar gutters
- Protective storage cover
- Custom laminate
- Custom tops
- Powder coated S/S top
- Built-in electric hand sink - not available on CB-4
- Corner bumpers
- Full perimeter bumper
- Vertical S/S corner guards

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 rights reserved.

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