TOBIN ELLIS SIGNATURE SERIES FRONT-FACING REFRIGERATED DRAWER CABINET

WINNER: GOOD DESIGN AWARD, CHICAGO ATHENAEUM MUSEUM OF ARCHITECTURE & DESIGN





JOB	
AREA	
ITEM NO.	
MODEL NO.	

Models BBS36C









NSF/ANSI Standard 7 Listed for open food storage. Note: Models furnished with wine temperature are listed for the storage and display of bottled and canned products only.

A small yet robust front-facing bar-prep system designed with Tobin Ellis' Zero-Step Bartending approach to increase throughput, reduce labor cost, improve bartender wellness, and enhance hospitality.

DELIVERS MORE PROFITABILITY FOR OWNERS

- **Lowers labor costs** by putting bar prep at each station, allowing barbacks to focus on other tasks
- Keeps bar fruit and juices fresh longer at proper holding temperature which lowers food cost
- Increases bartender throughput by eliminating wasted motion behind the bar
- Top drawer holds up to 12 ninth-pans of fresh bar ingredients in-place and to exact temperature all shift long!
- Bottom drawer holds up to 20 liters of backup juice, mixers, or opened wine and champagne bottles
- Reduces spread of germs and viruses by keeping bar fruit protected from staff and guests
- Engineered and built to withstand the punishment high-volume bars dish out

SOLVES CRUCIAL BARTENDER PAIN POINTS

- Reduces bartender bending, stooping, and wasted motion behind the bar
- Keeps bartenders eyes up and forward enhancing the guest experience, speed of service, and genuine hospitality
- Eliminates bartenders turning their backs on guests or leaving the bar just to restock basic bar prep
- Truly brings the bar to the kitchen with the first-ever front-facing bartender refrigeration, just like chefs use on the line
- Lower drawer re-engineered to allow for zero-step storage of the tallest liters including pour spouts! (SS #285-50)
- Ergonoimically-designed 36" drainboard top keeps between 48-72 clean glasses and tools at the bartender's reach to eliminate bending

Additional Features

- Stainless steel interior & top for long life durability and easy-to-clean hygienic storage
- 2" Foamed-in-place eco-friendly insulation provides energy savings with zero ozone depletion
- Anti-Sweat heaters in cabinet face prevent condensation from forming on door, extending door life
- Choose compressor mounted on left or right side to perfectly match your Tobin Ellis Bartender's Cockpit
- NSF-Rated digital controller allows for easy and precise temperature changes
- 1 Year Parts and Labor Warranty, 5-Year Compressor Warranty
- Drawer locks standard
- Made in USA

Form No. Z2388 Rev. 06.16.2022



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MODEL NUMBERS		BBS36C	
EXTERIOR CABINET DIMENSIONS	Length - in. (mm)	36 (914)	
	Depth - in. (mm) w/optional Backsplash for Non-Mod Bar Applications	27% (701)	
	Height - in. (mm)	35% (897)	
INTERIOR CABINET DIMENSIONS	Length - in. (mm)	20 (508)	
	Depth - in. (mm)	18¾ (476)	
	Height - in. (mm)	31 (788)	
INTERNAL VOLUME Net. Cu. Ft. (Litres)		7.4 (210)	
SHIPPING WEIGHT Lbs. (kg.)		254 (115)	
ELECTRICAL SPECIFICATIONS	Electrical Supply	120 VAC/60 Hz/1 Ph	
	Running Load Amps	1.8	
	Electrical Connection	Cord connected	
	Cord Plug Type	NEMA 5-15	
	Cord Length	6'5"	
	Defrost Initiation	Automatic	
	Defrost Type	Off cycle	
	Thermostat	Digital control	
	Lighting Type	LED	
REFRIGERATION SPECIFICATIONS	Horsepower	1/6	
	Refrigerant	R290	
	Refrigerant Charge (grams)	90	
	Heat Rejection at 75F Ambient	900 BTU/Hr	
	Factory Temperature Setting - Refrigerator F (C)	38° (3.3°)	
	Temperature Range - Refrigerator F (C)	33°-40° (0.5°-4.5°)	
	Condensing Unit Location	Left or Right	
	Expansion Device	Capillary tube	
	Pull-Out Condensing Unit	Yes	
	Front Vented	Yes	
PLUMBING	Floor Drain Included	Yes	
	Evaporator Condensate	Automatically	
ACCESSORIES	Garnish/ingredient rack for Ninth size pans, cutting board		

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Note: Open floor drain not provided on models intended for non-packaged food.

