



TOBIN ELLIS SIGNATURE SERIES
FRONT-FACING REFRIGERATED DRAWER CABINET
WINNER: GOOD DESIGN AWARD, CHICAGO ATHENAEUM MUSEUM OF ARCHITECTURE & DESIGN

MODEL NUMBERS - BBS36C



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)
- Ergonomically-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 **more sustainable** 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 ⁷ / ₈ (701)
	Height - in. (mm)	35 ⁵ / ₁₆ (897)
INTERIOR CABINET DIMENSIONS	Length - in. (mm)	20 (508)
	Depth - in. (mm)	18 ³ / ₄ (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.

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