



INSTALLATION AND OPERATION INSTRUCTIONS

PERLICK MOBILE BARS



MOBS-42TE



MOBS-24DSC



MOBS-66TE-S

MODELS

- MOBS-42TE
- MOBS-66TE
- MOBS-66TE-S
- MOBS-42TS
- MOBS-66TS
- MOBS-66TS-S
- MOBS-24DSC



GENERAL INFORMATION

Introduction

Congratulations on your purchase of a Perlick commercial Mobile Bar product. This manual has been prepared to assist you in the setup of your mobile bar and to acquaint you with its operation and maintenance.

We dedicate considerable time to ensure that our products provide the highest level of customer satisfaction. If service is required, your dealer can provide you with a list of qualified service agents. For your own protection, never return merchandise for credit without our approval.

We thank you for selecting a Perlick product and assure you of our continuing interest in your satisfaction.

Warranty

To register your product, visit our web site at www.perlick.com. Click on "Commercial", then "Service". Click on the link "Warranty Registration Form". You must complete and submit this form or the installation date will revert back to the ship date.

Please record the purchase date and the dealer's name, address and telephone number below.

Model Number: _____

Order Number: _____

Purchase Date: _____

Dealer Name & Address _____

Phone Number _____

Form No. Z2654
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SAFETY

PLEASE READ all instructions completely before attempting to install or operate the unit. Take particular note of the DANGER, WARNING and CAUTION information in the manual. The information is important for the safe and efficient installation, operation and care of your Perlick unit.

DANGER Indicates a hazard that WILL result in serious injury or death if precautions are not followed.

WARNING Indicates a hazard MAY cause serious injury or death if precautions are not followed.

CAUTION Indicates a hazard where minor or moderate injury may occur if precautions are not followed.

NOTICE Indicates that property damage may occur if warnings or instructions are not followed.

IMPORTANT!

Read and understand all information in this manual before attempting the installation. All plumbing and electrical work must be performed by a qualified technician and conform to all applicable state and local codes.

PERLICK MOBILE BARS

Operation/Installation Manual



MOBS-66TE



MOBS-66TE-S



MOBS-42TE



MODEL NOS.		MOBS-42TE	MOBS-66TE	MOBS-66TE-S
DIMENSIONS: EXTERIOR (mm)	Length	46-1/4" (1175)	70-1/8" (1785)	70-1/8" (1785)
	Width	35-9/16" (903)	35-9/16" (903)	35-9/16" (903)
	Height	46-5/16" (1176)	46-5/16" (1176)	46-5/16" (1176)
	Weight (lbs)	239 lbs. (108 kg)	351 lbs. (159 kg)	380 lbs. (172 kg)
DIMENSIONS: SHIPPING (mm)	Length	60" (1524)	75" (1905)	75" (1905)
	Width	40" (1016)	40" (1016)	40" (1016)
	Height	70" (1778)	70" (1778)	70" (1778)
	Weight (lbs)	319 lbs. (145 kg)	451 lbs. (205 kg)	480 lbs. (218 kg)
PERLICK BAR EQUIPMENT	Ice Chest	TS301C with sliding Cover	TS301C with sliding Cover	TS301C with sliding Cover
	Insulated Bottle Well	TSC12IBW	TSC12IBW	TSC12IBW
	Drainboard	N/A	TSCS12 (2 ea.)	TSCS12 (1 ea.)
	Hand Sink	N/A	N/A	TS12HSN with side splash
	Speed Rail	SRC-CL left curved (1 ea.) SRC-CR right curved (1 ea.) SRC-S18 18" straight (1 ea.)	SRC-CL left curved (1 ea.) SRC-CR right curved (1 ea.) SRC-S18 18" straight (1 ea.)	SRC-CL left curved (1 ea.) SRC-CR right curved (1 ea.) SRC-S18 18" straight (1 ea.)
ELECTRICAL	Voltage	120V AC	120V AC	120V AC
	Frequency	60 Hz	60 Hz	60 Hz
	Phase	Single	Single	Single
	Amperage	0.3 A	0.4 A	13.3 A
	Connection	NEMA 5-15P	NEMA 5-15P	NEMA 5-15P
	Cord Length	12ft	12ft	12ft
LED BARTENDER TASK LIGHTING	Color Temperature	4000K	4000K	4000K
	Lumen Output	800 LM	1200 LM	1200 LM
WATER HEATER	Temperature Range	N/A	N/A	50°F - 140°F (10°C - 60°C)
	Tank Volume	N/A	N/A	1.5 gal (5.7 L)
	Recovery time @ 60°^A	N/A	N/A	8 minutes
WATER PUMP	Max Flow	N/A	N/A	3 GPM (11.3 LPM)
	Switch Off Pressure	N/A	N/A	45 PSI (3.1 bar)
GRAY WATER/ICE MELT TANK (PRE-PLUMBED)	Capacity	5 gal (18.9 L)	5 gal (18.9 L)	6 gal (22.7 L)
POTABLE WATER TANK (PRE-PLUMBED)	Capacity	N/A	N/A	5 gal (18.9 L)

Perlick is committed to continuous improvement. Therefore, we reserve the right to change specifications without prior notice



PERLICK MOBILE BARS

Operation/Installation Manual



MOBS-66TS



MOBS-66TS-S



MOBS-42TS

MODEL NOS.		MOBS-42TS	MOBS-66TS	MOBS-66TS-S
DIMENSIONS: EXTERIOR (mm)	Length	46-1/4" (1175)	70-1/8" (1785)	70-1/8" (1785)
	Width	32-3/16" (819)	32-3/16" (819)	32-3/16" (819)
	Height	46-5/16" (1176)	46-5/16" (1176)	46-5/16" (1176)
	Weight (lbs)	236 lbs. (107 kg)	339 lbs. (154 kg)	370 lbs. (168 kg)
DIMENSIONS: SHIPPING (mm)	Length	60" (1524)	75" (1905)	75" (1905)
	Width	40" (1016)	40" (1016)	40" (1016)
	Height	70" (1778)	70" (1778)	70" (1778)
	Weight (lbs)	316 lbs. (143 kg)	439 lbs. (199 kg)	470 lbs. (213 kg)
PERLICK BAR EQUIPMENT	Ice Chest	TS30IC with sliding cover	TS30IC with sliding cover	TS30IC with sliding cover
	Insulated Bottle Well	TS12U	TS12U	TS12U
	Drainboard	N/A	TS12 (2 ea.)	TS12 (1 ea.)
	Hand Sink	N/A	N/A	TS12HSN with side splash
	Speed Rail	SR-S42A (1 ea.)	SR-S42A (1 ea.) SR-S12A (2 ea.)	SR-S42A (1 ea.) SR-S12A (2 ea.)
ELECTRICAL	Voltage	120V AC	120V AC	120V AC
	Frequency	60 Hz	60 Hz	60 Hz
	Phase	Single	Single	Single
	Amperage	0.3 A	0.4 A	13.3 A
	Connection	NEMA 5-15P	NEMA 5-15P	NEMA 5-15P
	Cord Length	12ft	12ft	12ft
LED BARTENDER TASK LIGHTING	Color Temperature	4000K	4000K	4000K
	Lumen Output	800 LM	1200 LM	1200 LM
WATER HEATER	Temperature Range	N/A	N/A	50°F - 140°F
	Tank Volume	N/A	N/A	1.5 gal
	Recovery time @ 60°^	N/A	N/A	8 minutes
WATER PUMP	Max Flow	N/A	N/A	3 GPM (11.3 LPM)
	Switch Off Pressure	N/A	N/A	45 PSI (3.1 bar)
GRAY WATER/ICE MELT TANK (PRE-PLUMBED)	Capacity	5 gal (18.9 L)	5 gal (18.9 L)	6 gal (22.7 L)
POTABLE WATER TANK (PRE-PLUMBED)	Capacity	N/A	N/A	5 gal (18.9 L)

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MOBS-24DSC

MODEL NOS.		MOBS-24DSC
DIMENSIONS: EXTERIOR (mm)	Length	28-1/2" (724)
	Width	32" (813)
	Height	46-1/2" (1181)
	Weight	158 lbs. (72 kg)
PERLICK BAR EQUIPMENT	Storage Cabinet	SC24 with locking door and drainboard top
ELECTRICAL	Voltage	120V AC
	Frequency	60 Hz
	Phase	Single
	Amperage	0.2 A
	Connection	NEMA 5-15P
LED BARTENDER TASK LIGHTING	Color Temperature	4000K
	Lumen Output	500 LM
GRAY WATER (PRE-PLUMBED)	Capacity	0.25 gal (1 L)

Preparing the Mobile Bar for Use

UNCRATING AND INSPECTION

Remove all crating material before operating. Carefully inspect cabinet for hidden damage. If damage is discovered, file your claim immediately with the transport company. Perlick is not responsible for damage in transit.

⚠ DANGER Do not use or store flammable liquids (ie; gasoline) or vapors near the appliance to avoid fire.

⚠ WARNING Ensure mobile bar is secured to forklift with straps before lifting to prevent tipping which could cause serious injury or death.

⚠ WARNING Always place mobile bar on level surface and lock casters after moving to desired location to prevent rolling. (Engineering is working on max incline info).

⚠ WARNING Never move or place mobile bar on a steep incline to prevent tipping.

⚠ WARNING TIP OVER HAZARD: This product can tip over while transporting. If this hazardous situation is not avoided, DEATH or SERIOUS INJURY could occur. To safely transport this product, two people must be used to maintain control while moving. DO NOT exceed incline angles of 15° in any direction. DO NOT exceed walking speed, about 3 mph (5 km/h).

⚠ WARNING CRUSH HAZARD: This product is heavy and could pose a crush hazard if a loss of control occurs while transporting. If this hazardous situation is not avoided, DEATH or SERIOUS INJURY could occur. To safely transport this product, two people must be used to maintain control while moving. APPLY parking brakes with the product stationary on level ground. DO NOT park the cart on un-level ground. DO NOT exceed incline angles of 15° in any direction. DO NOT exceed walking speed, about 3 mph (5 km/h).

⚠ CAUTION BIOLOGICAL AND SLIP HAZARD: This product contains a waste water tank that could backflow or spill waste water, which could pose a biological and slip hazard. If this hazardous situation is not avoided, MINOR or MODERATE INJURY could occur. Empty the waste water tank before it is full to reduce the risk of spills. DO NOT raise the tank above the lowest drain height to avoid backflowing waste water. If a fresh water tank is present, then the waste water tank must be at least 15% larger than the fresh water tank, as supplied by Perlick.

⚠ CAUTION FALLING OBJECT HAZARD: This product is moveable and has surfaces for the placement of objects that could pose a falling object hazard. If this hazardous situation is not avoided, MINOR or MODERATE INJURY could occur. Prior to use, ensure that the cart is parked in a level position. APPLY parking brakes with the product stationary on level ground. DO NOT park the cart on un-level ground. DO NOT place objects on the product while transporting.

⚠ CAUTION PINCH AND CUT HAZARD: This product may have sharp edges or pinch points that could pose a pinch or cut hazard. If this hazardous situation is not avoided, MINOR or MODERATE INJURY could occur.

⚠ CAUTION BURN HAZARD: This product may have a hot water heater that could pose a burn hazard. If this hazardous situation is not avoided, MINOR or MODERATE INJURY could occur. Set water heater temperature at 120°F.

⚠ CAUTION BIOLOGICAL HAZARD: This product may contain a fresh water tank that could pose a biological hazard. If this hazardous situation is not avoided, MINOR or MODERATE INJURY could occur. Fresh water tanks require manual cleaning after each use. Consult with your local health code for cleaning and sanitizing requirements.

NOTICE If a fork lift is used to lift the mobile bar, extreme care should be taken to avoid damaging the casters.

NOTICE Ensure hose from ice chest, bottle well, and drainboards are all routed to the grey water tanks supplied with your mobile bar and that they have not become disconnected during shipping.

NOTICE While your mobile bar is designed to be waterproof and can be used outdoors, prolonged exposure to heavy rain, UV light, extreme temperatures, snow, etc. can cause damage. Bar should be stored indoors after each use.

USE AND CARE OF GREY WATER TANKS

- Be sure to empty grey water tanks after each use
- Clean tanks with regular dish soap and sanitize with a mild bleach solution after each use and before placing in storage

NOTICE Prior to first use, Prime pump and heater, refer to the included manuals for those items.

ELECTRICAL

WARNING Inspect the electrical cord and plug for damage prior to energizing the unit to avoid potential electric shock.

WARNING Use electrical grounding to avoid electrocution or electric shock.

This appliance is equipped with a 3-prong (grounding) polarized plug for your protection against possible shock hazards. Failure to use grounding may result in death, serious injury, or property damage.

WARNING Never use an extension cord to connect the unit to the electrical source. Do not use a two-prong adapter or remove the power cord ground prong. Failure to use grounding may result in death, serious injury, or property damage.

NOTICE Using any voltage other than specified will result in serious damage to the unit.

NOTICE Task lighting is intended for lighting bar equipment only, and should not be relied upon for lighting any surrounding environment.

Maintenance

⚠ WARNING Shut off the electricity to the unit before cleaning and other routine maintenance.

⚠ CAUTION NEVER use hydrochloric acid (muriatic acid) on stainless steel. Do not use abrasive cleansers or cloths on any interior or exterior surfaces or removeable parts.

STAINLESS STEEL CARE & CLEANING

General

Stainless steel is a “passive” metal because it contains other metals like chromium, nickel and manganese that stabilize the atoms. Chromium provides an invisible passive film that covers the steel surface, acting as a shield against corrosion. As long as the film is intact and not contaminated, the metal is passive and stainless. If the passive film of stainless steel has been broken, equipment can start to corrode and rust.

Three materials or processes can break down stainless steel’s passive layer and allow corrosion to occur:

- Mechanical abrasion
- Deposits and water
- Chlorides

Mechanical abrasion refers to items that will scratch a steel surface. Steel pads, wire brushes and scrapers are prime examples.

Water comes out of the faucet in varying degrees of hardness. Hard water may leave spots. When allowed to sit, these deposits will break down the passive chromium layer and rust stainless steel. Other deposits from food preparation must be promptly removed with an appropriate cleaning agent.

Chlorides are found nearly everywhere. They are in water, food and table salt. Household and industrial cleaners are the worst offenders.

Preventing Stainless Steel Rust

Use non-abrasive tools to clean stainless steel products. Soft cloths and plastic scouring pads will not harm the steel’s passive layer.

Clean with polish lines. Some stainless steels have visible polishing lines or “grain”. When visible lines are present, always scrub in a motion parallel to the lines. When the grain cannot be seen, polish in a consistent straight pattern and not in a circular motion.

Use alkaline, alkaline chlorinated or non-chloride containing cleaners. While many traditional cleaners are loaded with chlorides, the industry is providing an ever-increasing choice of non-chloride cleaners. If you are not sure of chloride content in the cleaner being used, contact your cleaner supplier. If your present cleaner contains chlorides, ask your supplier for an alternative. Avoid cleaners containing quaternary salt; it also can attack stainless steel and cause pitting and rusting. Keep food equipment clean. Use alkaline, alkaline chlorinated or non-chloride cleaners at recommended strength. Clean frequently to avoid build-up of hard, stubborn stains. The single most likely cause of damage is chlorides in the water. Remember, adding heat to cleaners that contain chlorides dramatically increases their effect on stainless steel.

If chlorinated cleaners are used, immediately rinse and wipe equipment and supplies dry. The sooner you wipe standing water, especially when it contains cleaning agents, the better. After wiping equipment down, allow it to air dry. Oxygen helps maintain the stainless steel passive film.

To clean interior and exterior non-metallic surfaces and removeable parts, wash with mild solution of soap and lukewarm water with a little baking soda. Rinse and dry thoroughly. Avoid getting water on the lights.

LAMINATE OR ENGINEERED SOLID SURFACE CLEANING INSTRUCTIONS

General

Everyday cleaning of laminate exterior and bar tops, as well as Engineered Solid Surface bar tops, is as simple as a quick wipe with a damp sponge. All resist muddy fingerprints, coffee spills and so much more. Be sure to read and follow the recommended care and cleaning procedures.

ROUTINE CARE

To clean the surface, use a damp cloth or sponge and a mild soap or detergent. Rinse thoroughly with warm water and wipe dry. Difficult stains such as coffee or tea can be removed using a mild household cleaner/detergent and a soft bristled brush, repeating as necessary. If a stain persists, use a paste of baking soda and water and apply with a soft bristled brush. Light scrubbing for 10 to 20 strokes should remove most stains. Although baking soda is a low abrasive, excessive scrubbing or exerting too much force could damage the decorative surface, especially if it has a gloss finish. Stubborn stains that resist any of the above cleaning methods may require the use of undiluted household bleach or nail polish remover. Apply the bleach or nail polish remover to the stain and let stand no longer than two minutes. Rinse thoroughly with warm water and wipe dry. This step may be repeated if the stain appears to be going away and the color of the laminate has not been affected.

⚠ WARNING Prolonged exposure of the laminate or engineered solid surface to bleach will cause discoloration. Hot pans and heat-producing appliances (such as electric skillets), when set directly upon countertops, can mar the product's beauty. Always use a heat shield, hot pad or trivet.

CARE & MAINTENANCE OF LAMINATE AND ENGINEERED SOLID SURFACE

Recommended Cleaners:

- Windex®
- Glass Plus®
- Fantastik®
- Mr. Clean®
- Formula 409®
- Isopropyl Alcohol (Isopropanol)

⚠ CAUTION Do NOT use cleaners containing the following chemical ingredients on laminate or engineered solid surfaces:

- Hydrochloric Acid
- Sulfuric Acid
- Hydrofluoric Acid
- Phosphoric Acid
- Sodium Hydroxide
- Pumice (abrasive)



Recommended Cleaners for Specific Situations

Job	Cleaning Agent	Comments
Routine cleaning	Soap, ammonia, detergent	Apply with sponge or soft cloth
Fingerprints and smears	Areal 20, Lac-O-Nu, Lumin Wash, O-Cedar Cream Polish	Provides barrier film to minimize fingerprints. Can be used on all finishes. Rub the surface with a cloth as directed on the package.
Stubborn stains and discolorations	AllChem Concentrated Cleaner, Samae, Twinkle, Cameo Copper Cleaners, Grade FFF Italian Pumice Whiting, Steel Bright, Lumin Cleaner, Zud Restoro, Sta-Clean, Highlite Cooper's Stainless Steel Cleaner or Revere Stainless Steel Cleaner	Apply with a damp sponge or cloth, then rinse with clear water and wipe dry.
	Old Dutch, Lighthouse Sunbrite, Wyandotte Bab-O, Gold Dust, Sapollo, Bon Ami or Comet	For these household cleaners, rub with a damp cloth. They may contain chlorine bleaches so rinse thoroughly after use and wipe dry.
	Liquid NuSteel or Dubois Temp	For these products, rub the surface with a dry cloth using only a small amount of cleanser. Rinse with water and dry.
Heat tint or heavy discoloration	Penny-Brite, Copper Brite, Paste Nu-Steel, Dubois Temp or Tarnite	Rub onto surface with a dry cloth
	Bar Keepers Friend, Revere Stainless Steel Cleaner, Allen Polish, Steel Bright Wyandotte Bab-O or Zud	When using these cleaners, apply with a damp sponge or cloth, rinse thoroughly and wipe dry.
Tenacious deposits, rust, discoloration, industrial atmospheric stains	Oakite No. 33 Dilac, Texo NY, Flash-Klenz Caddy Cleaner, Turco Scale 4368 or Permag 57	Swab and soak with a clean cloth. Let stand for 15 minutes or more according to directions on package, then rinse and wipe dry.
Rust discoloration or corrosion caused by cleaning agents containing hydrochloric (muriatic) acid or chlorine bleach	3M Scotch Pad, type A, grade "fine"	Clean off the surface soil using cleaning methods above. Then rub discolored or corroded areas lightly with a dry pad.
<p><i>Use of property names is intended only to indicate a type of cleaner and does not constitute an endorsement. Omission of any proprietary cleaner does not imply its inadequacy. All products should be used in strict accordance with instructions on the package.</i></p> <p>NOTE: Do NOT use steel wool or scouring pads to clean stainless steel.</p>		

To Obtain Product Information

- Contact your selling dealer.
- Inquire on the web at www.perlick.com.
- Call 800-558-5529 for factory assistance for information, planning, installation or product information.
- Write **Perlick Corporation, Customer Service Department**, 8300 W. Good Hope Road, Milwaukee, Wisconsin 53223.
- E-mail us at warrantyserv@perlick.com.

To Obtain Product Service, Replacement Parts or Accessories:

Use only genuine Perlick replacement parts and accessories. Genuine Perlick parts and accessories are designed to work

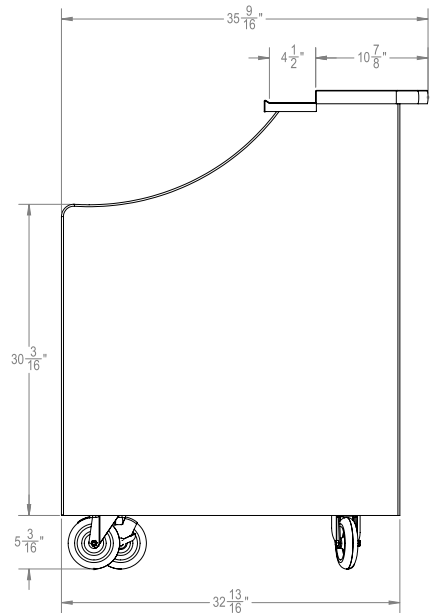
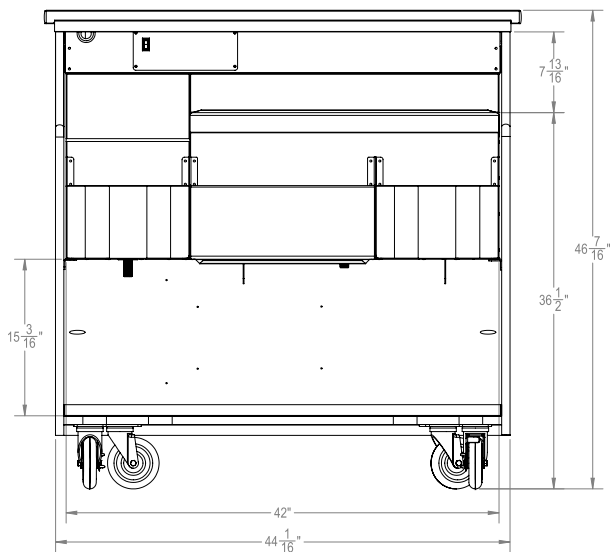
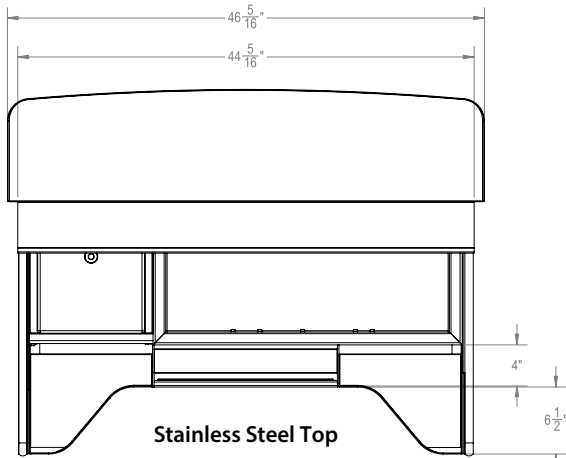
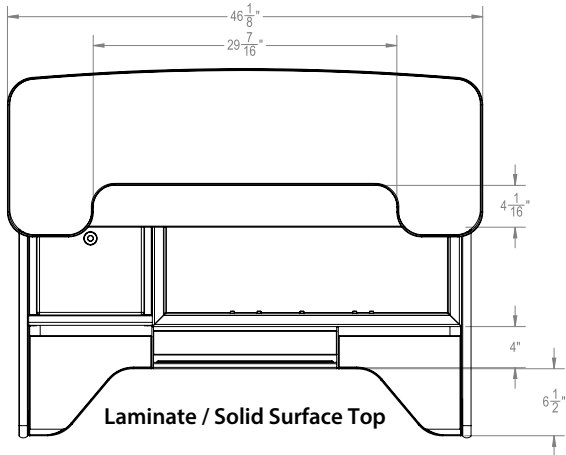
correctly with Perlick products and offer superior service life. The use of non-Perlick parts can damage the unit and may void the warranty.

Check the model and serial number of the unit located on the label attached to the inside top of the cabinet.

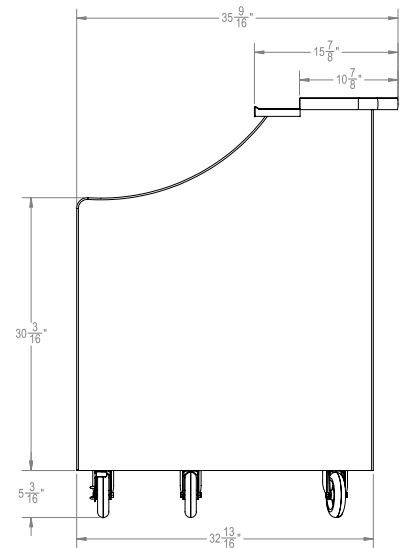
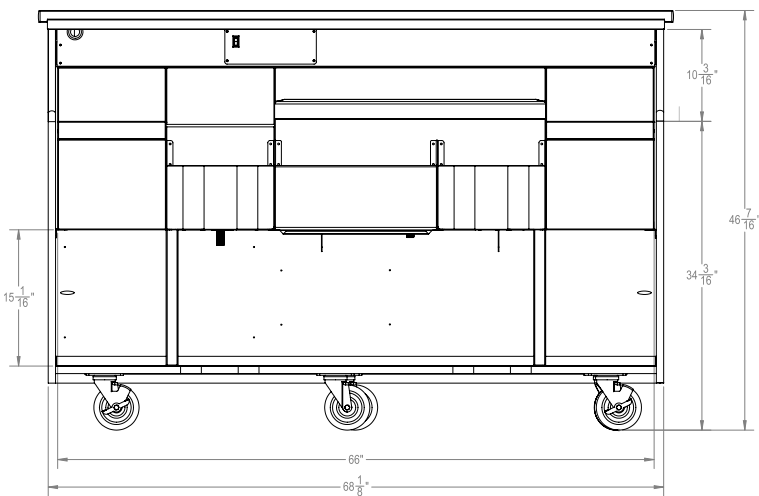
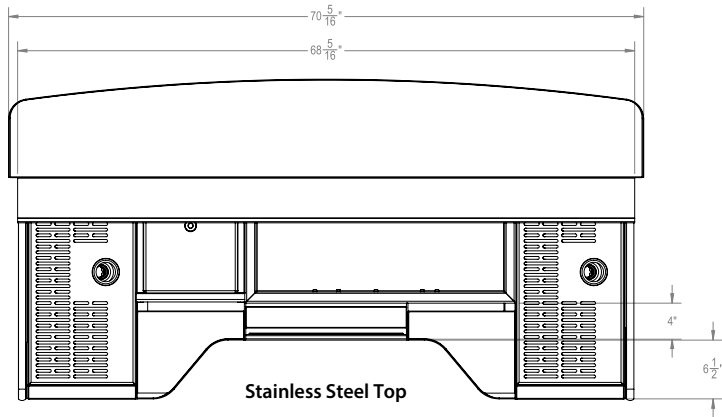
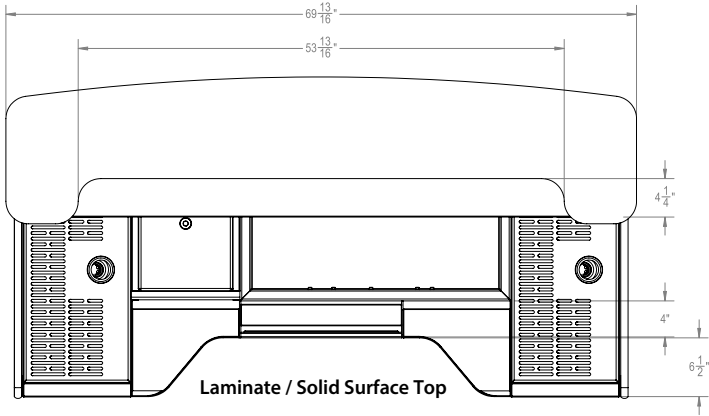
Call a Perlick Factory Authorized service center. For the location of the nearest Service Center, contact your dealer, or inquire via the web at www.perlick.com, or write to:

Perlick Corporation, Customer Service Department, 8300 W. Good Hope Road, Milwaukee, Wisconsin 53223, call 800-558-5592, or e-mail us at: warrantyserv@perlick.com.

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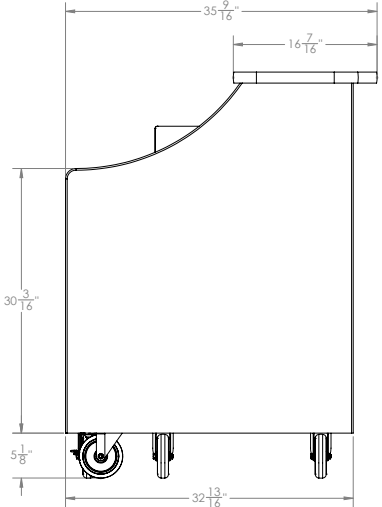
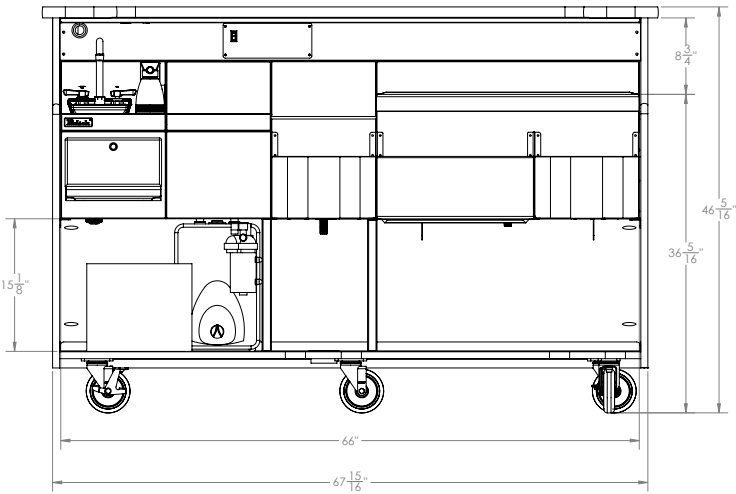
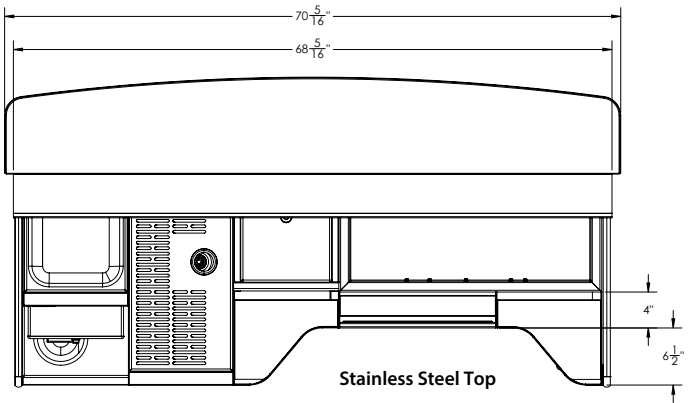
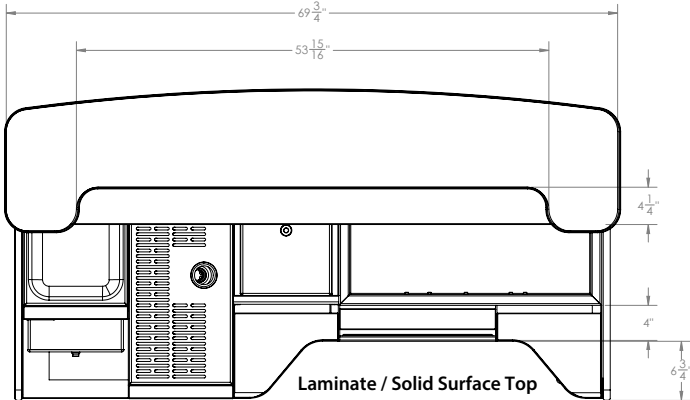


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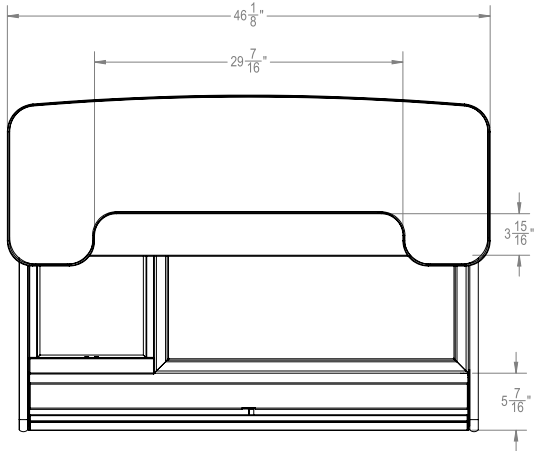


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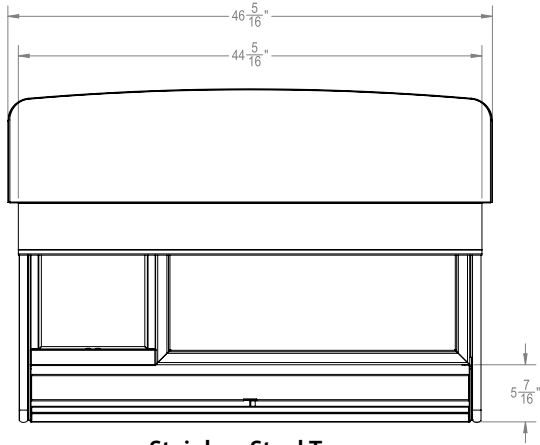


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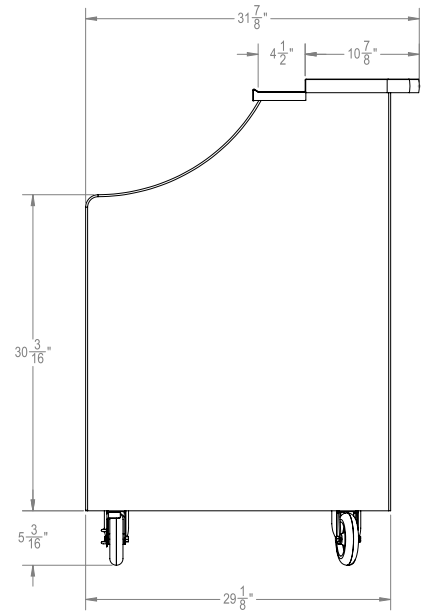
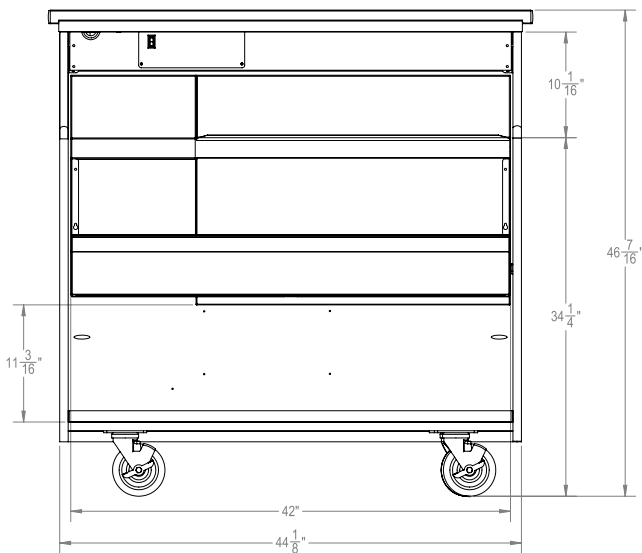
MOBS-42TS



Laminate / Solid Surface Top

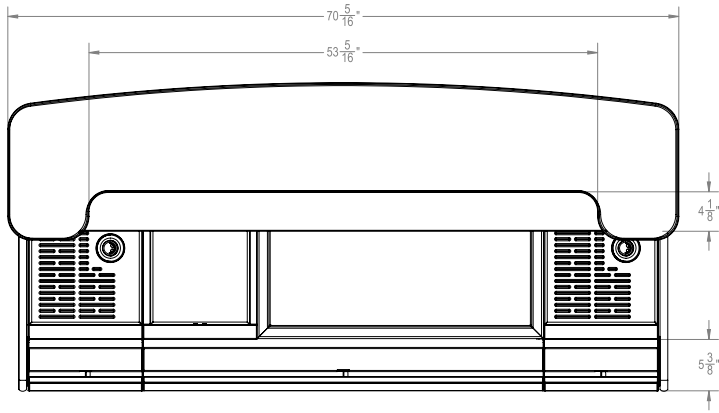


Stainless Steel Top

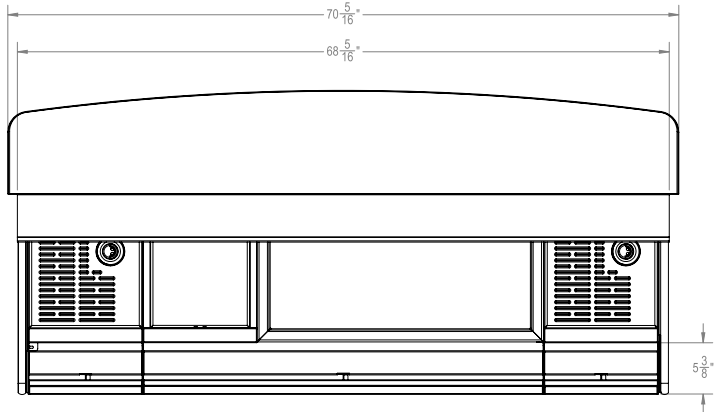




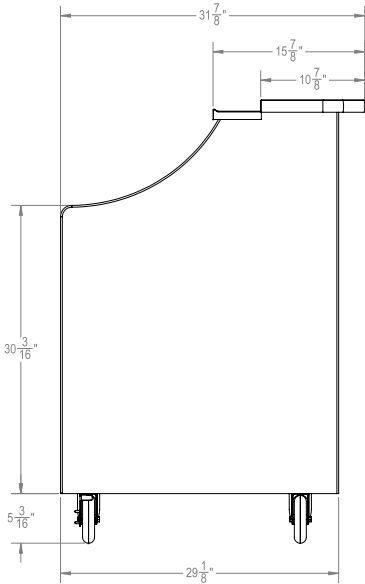
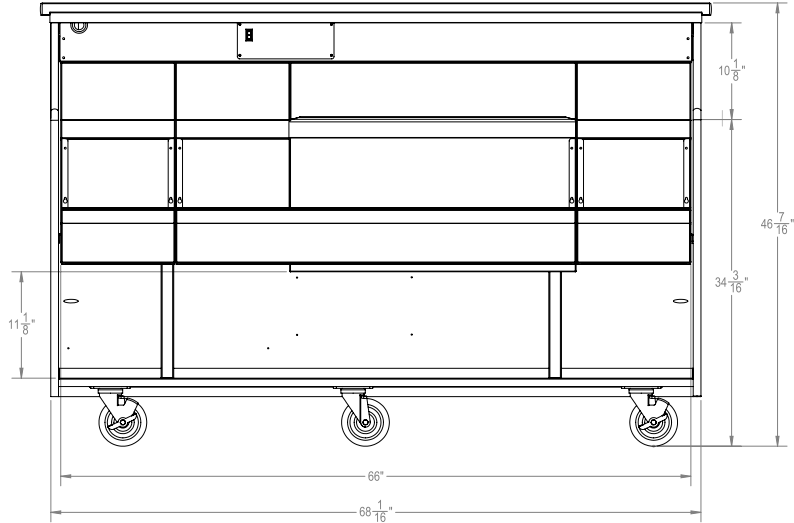
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Laminate / Solid Surface Top

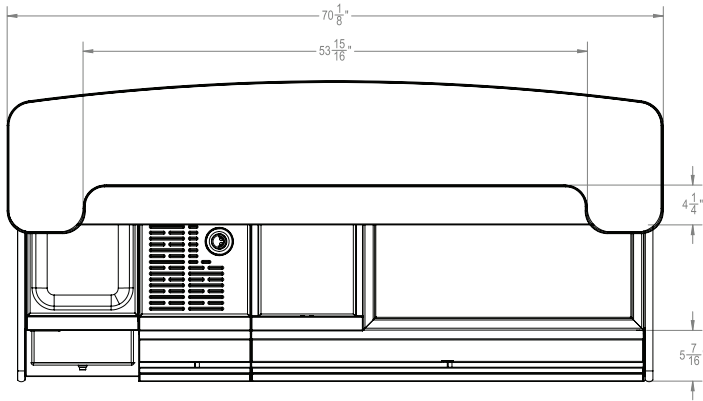


Stainless Steel Top

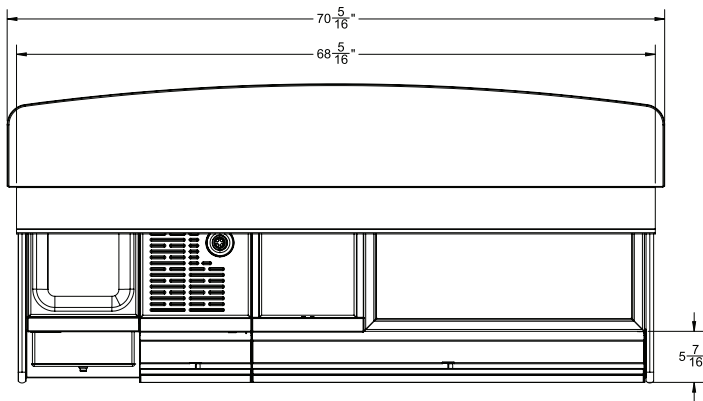


Perlick is committed to continuous improvement. Therefore, we reserve the right to change specifications without prior notice

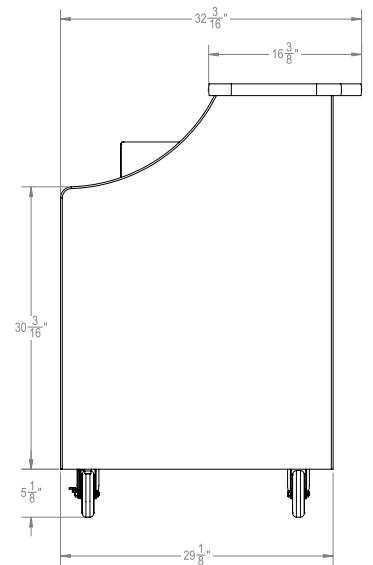
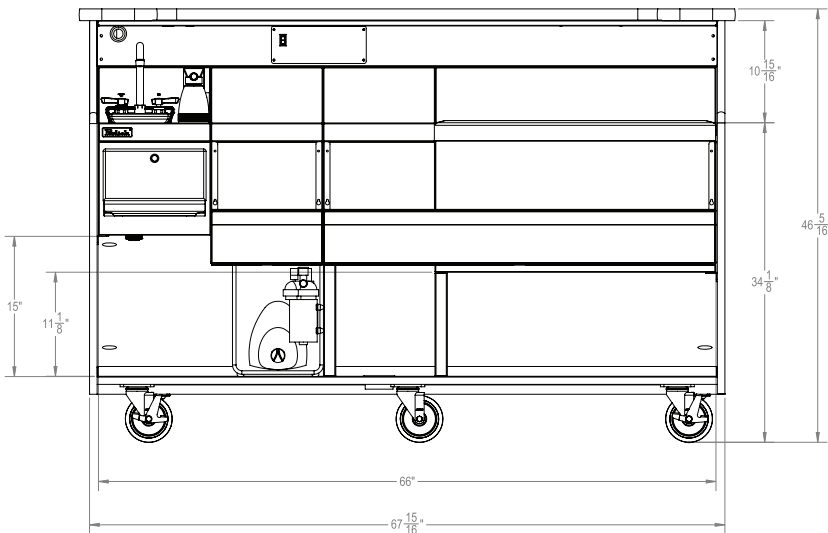
MOBS-66TS-S



Laminate / Solid Surface Top

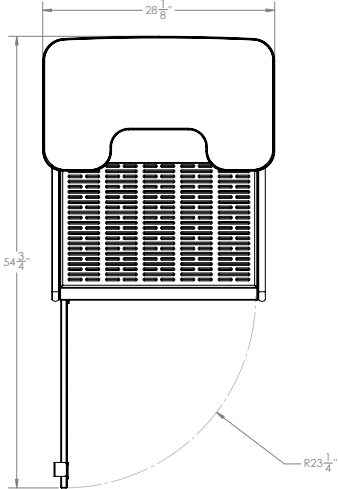


Stainless Steel Top

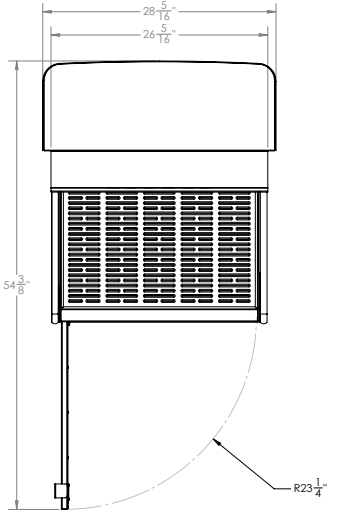




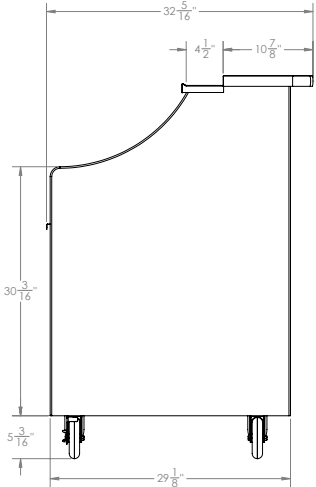
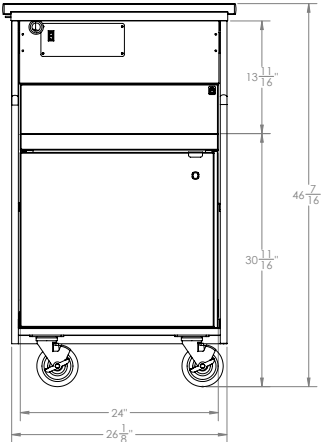
MOBS-24DSC



Laminate / Solid Surface Top



Stainless Steel Top





Replacement Parts

Item	Description	Customer Order Number
Caster Option 1	REP Caster 5" SS, Swivel with no brake	1030590
Caster Option 2	REP Caster 5" SS, Swivel with brake	1030591
Water Heater	REP Water heater 1.5 Gallon	1030592
Water Pump	REP Water Pump	1030593
Grey Water Tank (2.5 Gal)	REP 2.5 Gallon Water Tank	1030594
Grey Water Tank (6 Gal)	REP 6 Gallon Water Tank	1030595
Potable Water Tank	REP 5 Gallon water tank	1030596
LED Lights (for 66" bars)	REP LED lights 48"	1030597
LED Lights (for 42" bars)	REP LED lights 36"	1030598
Power Cord	REP Power cord with 5-15P	1030599



NOTES



Form No. Z2654
Rev. 04.21.21