

A StepAlong by Monster Shop (UK)

Mobile Cocktail Bar Station

214782

Unit Overview

Introducing the Mobile Cocktail Bar Station, a versatile and professional solution for indoor and outdoor events. Built for mobility with durable wheels, this station features a knife holder, integrated ice well, gastro pots, and a speed rail for efficient bartending. The front includes a magnetic whiteboard that doubles as a display area for branded posterboards, adding a customisable touch to your setup. With its dedicated preparation area and sleek design, this bar station ensures seamless service and style for any occasion.

Specifications

Preparation Area: 49.5cm x 41cm

Working Counter Height: 80cm

Serving Counter Dimensions: 40cm x 150cm

Ice Well Size: 53.9 (L) x 39.8cm (W) x 29.2cm (D)

Sink Size: 28.9cm (W) x 35cm (L) x 23cm (D)

Wheel Size: 5"

Boston Shaker Tin Capacity: 750ml (25oz)

Boston Shaker Glass Capacity: 550ml (18oz)

Gastro Pot Dimensions: 1/9 100mm

Ice Well Capacity: 62L

Whiteboard Size: 45cm x 140cm



Advertising Area Size: 50cm x 146cm

Safety Advice

- Ensure you have read and fully understood the instruction manual and safety advice before using this product.
- Inspect the product upon delivery for any signs of damage. Do not use the product if any parts are missing, damaged, or not functioning correctly. Contact the manufacturer or supplier for replacements.
- Assemble the product following the instructions provided. Ensure all components are securely fastened before use.
- Ensure that the brakes on the wheels are engaged before use to prevent unintended movement. The bar station must always be on a flat, stable surface during operation.
- Use the inset knife holder only for its intended purpose and ensure that knives are securely placed to avoid accidents. Keep sharp objects out of reach of unauthorised users or children.
- The removable side of the advertising frame must be securely reattached after inserting artwork. Ensure the frame is properly fastened to prevent it from detaching during use or transport.
- When moving the bar station, ensure all contents are removed or secured to prevent spillage or injury. Unlock the brakes on the wheels and move the station with caution, avoiding sharp turns or uneven surfaces.
- Do not climb, lean heavily on, or sit on the bar station. This product is not designed to support body weight or excessive loads beyond its intended usage.
- Regularly inspect the brakes, wheels, and structural components for signs of wear or damage. Replace any worn or damaged parts immediately using manufacturer-approved components.
- Clean the stainless steel surfaces with a mild detergent and a soft cloth. Avoid using abrasive cleaning products or tools that could damage the finish. Dry thoroughly to prevent water spots or corrosion.



- Clean the station thoroughly after each use, particularly any surfaces in contact with food and drink, to maintain hygiene and prevent contamination.
- Keep the bar station away from open flames or high heat sources to prevent warping or heat damage.
- This product is intended for indoor use or use in covered outdoor areas. Avoid exposing the station to rain, snow, or other adverse weather conditions.
- Always ensure the bar station is stored in a secure, dry environment when not in use. Do not leave the station unattended in high-traffic areas to minimise risks of accidents or theft.
- Follow local health and safety regulations regarding food preparation and handling if using this product in a commercial setting.
- Ensure all moving parts, such as wheels and brakes, are functioning properly before each use. Lubricate wheels if required, using manufacturer-recommended products.
- Ensure that all users of the product are trained in its proper use and understand all safety instructions provided.

Parts

Counter Top

1 Piece(s)

Left Panel

1 Piece(s)

Faucet

1 Piece(s)

Gastro Pot Frame

1 Piece(s)

Wheels

6 Piece(s)

Back Panel

1 Piece(s)

Right Panel

1 Piece(s)

Knife Holder

1 Piece(s)

Gastro Pots

3 Piece(s)

Speed Rail

1 Piece(s)



M6*20 Hex Screws

20 Piece(s)

Waste Pipe

1 Piece(s)

Knife Hole Drain Pipe

1 Piece(s)

Waste Connector

1 Piece(s)

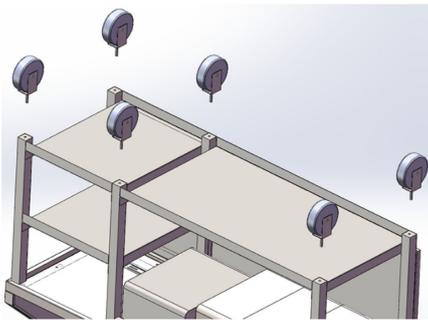
Ice Well Drain Pipe

1 Piece(s)

Steps (7)

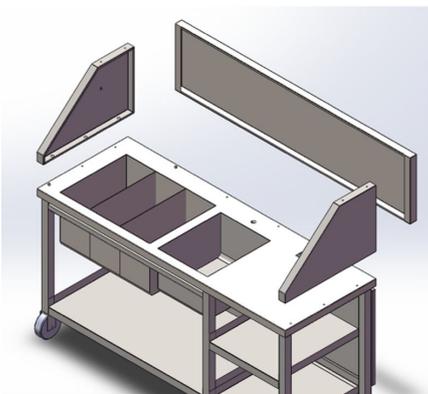
1. Installing the wheels

Screw the wheels into the holes on the underside of the legs of the Mobile Cocktail Bar Station.

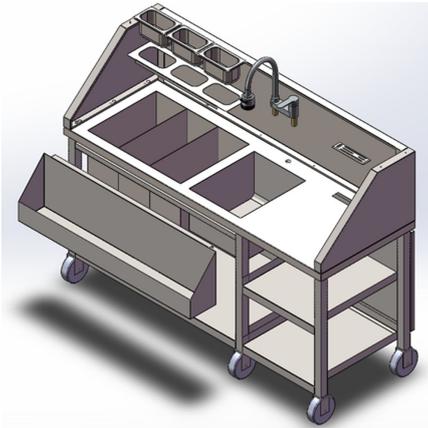


2. Installing the supporting top panels

Using the M6*20 Hex screws secure the top panels to the Mobile Cocktail Bar Station. Tighten the screws until they feel secure in the fittings.

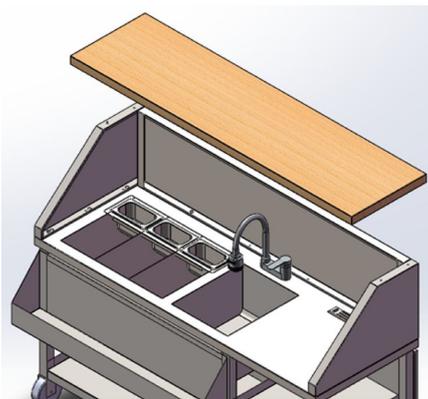


3. Installing the accessories



- Place the faucet into the corresponding hole above the sink.
- Fit the knife holder into the area above the shelves on the Bar station.
- Attach the Speed Rail to the Bar Station in front of the sink.
- Place the gastro pot frame over the remaining three ice wells before fitting the gastro pots into the gaps, so you end up with one pot per well.

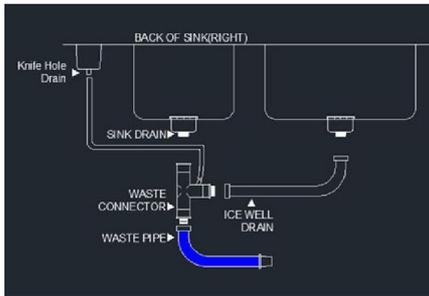
4. Installing the counter top



Using the M6*20 Hex screws, attach the counter top of the bar station to the supporting top panels, screwing until the top is fitted securely to the Mobile Cocktail Bar Station.



5. Installing the drain pipe



- Fit the Sink drain to the top of the waste connector.
- Attach the Ice Well Drain to the waste connector using the corresponding pipe as the connector.
- Fit the waste pipe to the bottom of the waste connector to allow for drainage from the Knife Holder, the Sink and the Ice Well.

6. Maintenance

- Clean the stainless steel surfaces with a mild detergent and a soft cloth.
- Avoid using abrasive cleaning products or tools that could damage the finish.
- Dry thoroughly to prevent water spots or corrosion.

7. Troubleshooting

WHAT DO I DO IF THERE ARE MISSING PARTS FROM MY ORDER?

- If there appears to be any part missing from your order, contact our friendly and helpful Customer Support Team within 7 days of receipt.

FOR ALL OTHER ISSUES, PLEASE CONTACT OUR CUSTOMER SUPPORT TEAM.

