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imc

Technical Information

F2 stainless steel underbar system



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S/S = Stainless Steel

Overview

The F2 stainless steel underbar system has been specially designed to provide a cost effective alternative to traditional wooden bars and is ideal for use in pubs, clubs, restaurants and bars. The fully integrated system maximises underbar space and storage while increasing staff efficiency.

F2 consists of a range of standard modules that can be combined to create an extensive choice of underbar options.

F2 is designed and built to conform to BS EN ISO9001: 2000.

Product Care

The worktops and shelves must be cleaned with a damp soft cloth only. **PLEASE DO NOT USE CLEANING MATERIALS CONTAINING ABRASIVES OR BLEACHES.**

In the event of heavy soiling, a mild liquid detergent can be used.

Drainage Information

Waste Connection

F2 units have 1 $\frac{1}{4}$ inch waste outlets. The waste outlets from the drainers and ice chests carry very little water and can therefore be run in pairs. Alternatively, one drainer/ice chest waste outlet can be connected to the waste outlet from a sink unit.

NOTE: Two 1 $\frac{1}{4}$ inch waste pipes can be connected into one common 1 $\frac{1}{4}$ inch pipe only when the flow of water down one is minimal. If not, they must be connected into a pipe that is at least 1 $\frac{1}{2}$ inch; e.g. two adjacent sink units.

Water Connection

F2 taps have standard $\frac{3}{4}$ inch hot and cold connections. Where possible, fit a stopcock to each tap. IMC recommends that a check valve be fitted to both hot and cold water supplies before connecting them to mixer taps. A suitable unit is Barking Grohe Model No 14165 that IMC can supply to order (part no. JO3/114).

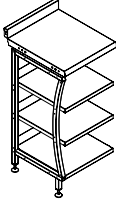

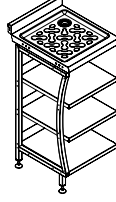
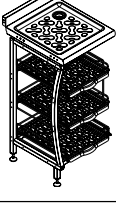
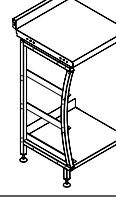
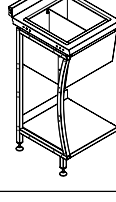
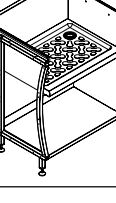
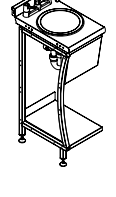
NOTE: Use PTFE tape on all connections.

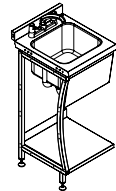
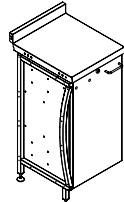
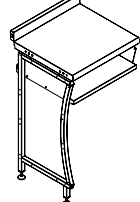
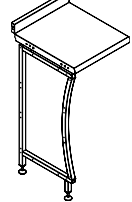








Ordering Information

An extra side frame, plus either a left or right handed worktop end infill, should be ordered to complete each run of F2 units.

A template of the required worktop infill should be sent to IMC with your order.

Optional décor panels are also available.

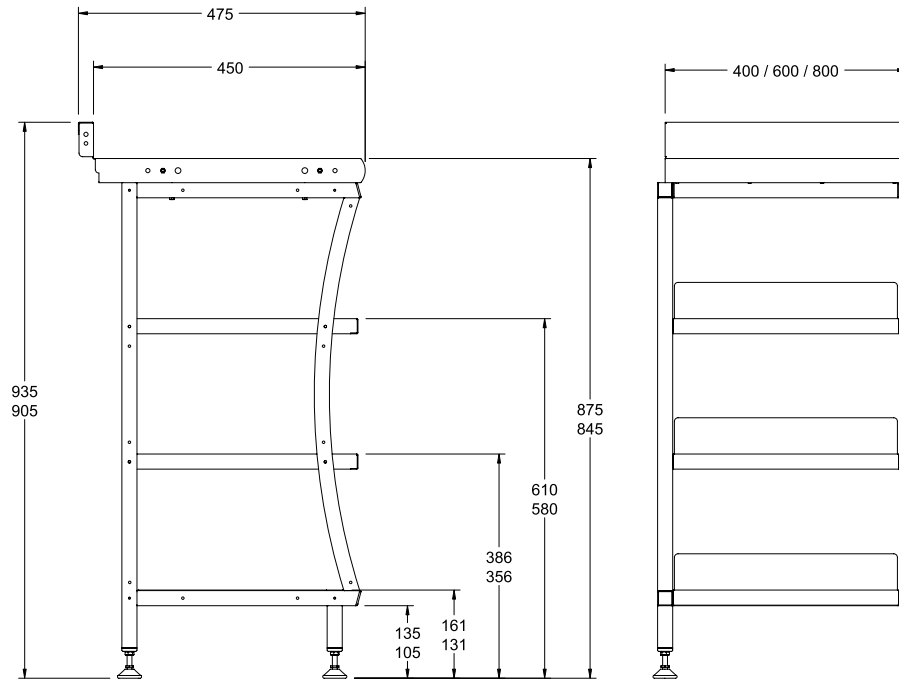
Product	Width(mm)	Product Code	
Shelf Unit Shelf Unit Shelf Unit (Stainless steel shelves)	400 600 800	BF15/040 BF15/060 BF15/080	
Shelf Unit Shelf Unit (4 wire shelves with drip trays)	400 600	BF38/041 BF38/061	
Shelf Drainer Shelf Drainer (Stainless steel shelves)	400 600	BF25/040 BF25/060	
Shelf Drainer Shelf Drainer (Wire shelves with drip trays)	400 600	BF38/040 BF38/060	
Basket Rack Basket Rack Basket Rack	400 450 500	BF23/040 BF23/045 BF23/050	
Ice Chest Ice Chest	400 600	BF53/040 BF53/060	
Beer Station	600	BF34/060	
Hand Wash Basin	300	BF50/031	

Product	Width(mm)	Product Code	
Sink Unit	400	BF51/040	
Cupboard Unit	400	BF61/040	
Till Unit Till Unit Till Unit	500 600 750	BF67/050 BF67/060 BF67/075	
Plain Bridge Worktop Plain Bridge Worktop Plain Bridge Worktop	400 600 800	BF09/040 BF09/060 BF09/080	
Speed Rail Single Speed Rail Single	400 600	BC52/040 BC52/060	
Speed Rail Double Speed Rail Double	400 600	BC69/040 BC69/060	
Bottle Opener		BC55/001	
Décor Panel		BC56/001	
Worktop End Infill LH Worktop End Infill RH		BC71/001 BC71/002	
Side Frame		BC02/208	
Bar Support		BC70/001	
Bottle Skip (460W x 586L x 566H)		BC13/001	

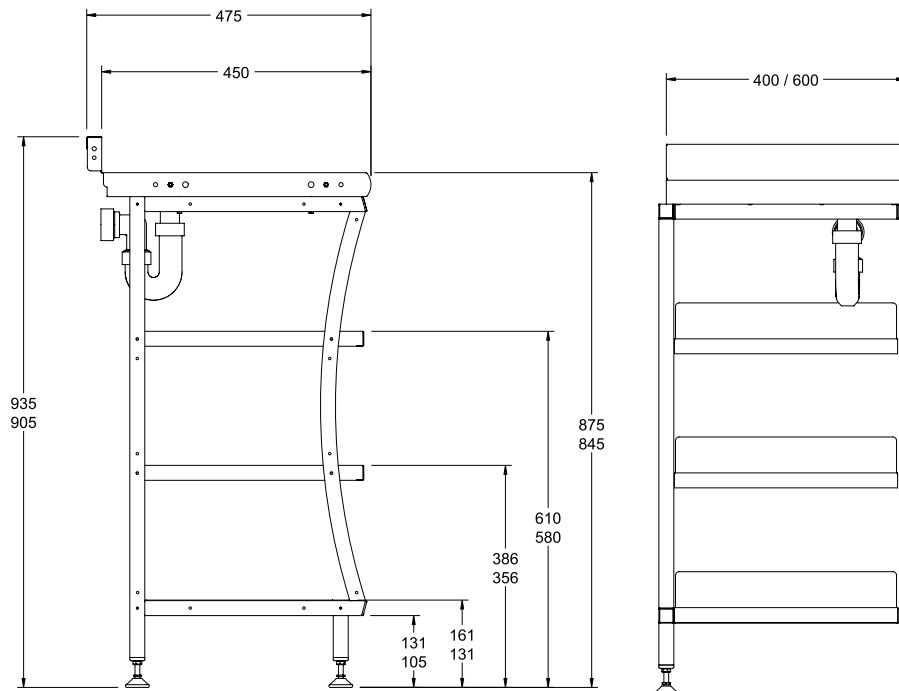
Module Dimensions:

(All measurements are shown in mm; please note that height dimensions are shown for maximum and minimum leg adjustment.)

BF15 Shelf Unit (S/S Shelves)

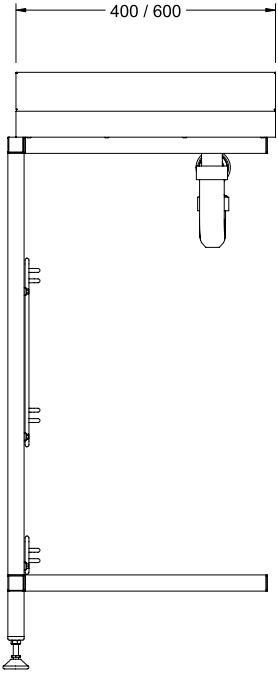
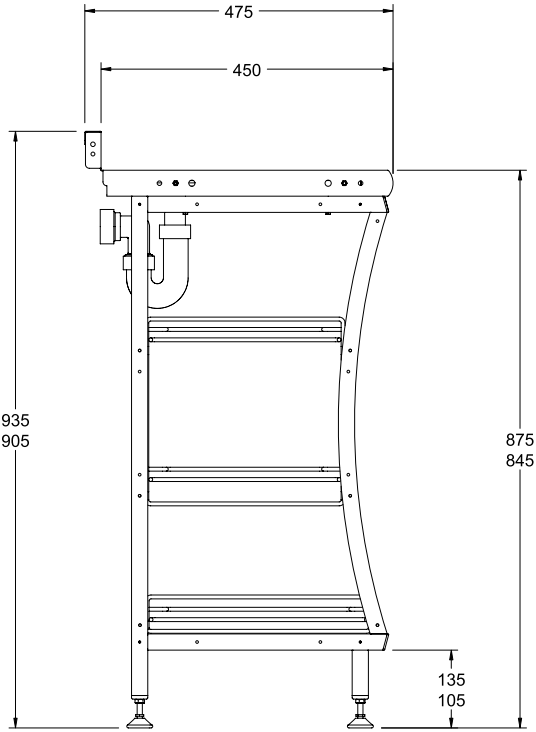


BF25 Shelf Drainer (S/S Shelves)

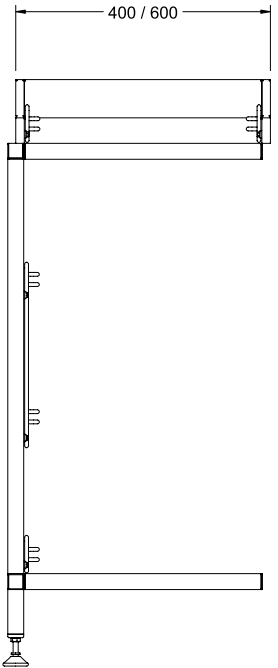
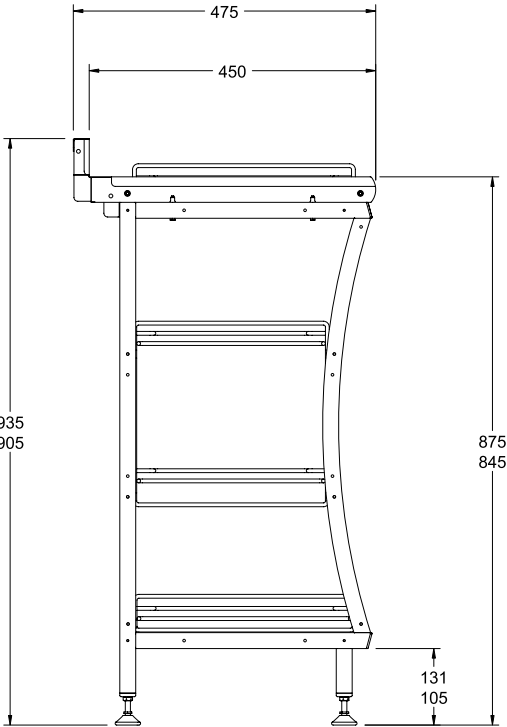


Module Dimensions:

(All measurements are shown in mm; please note that height dimensions are shown for maximum and minimum leg adjustment.)



BF38 Shelf Drainer
(3 wire shelves)

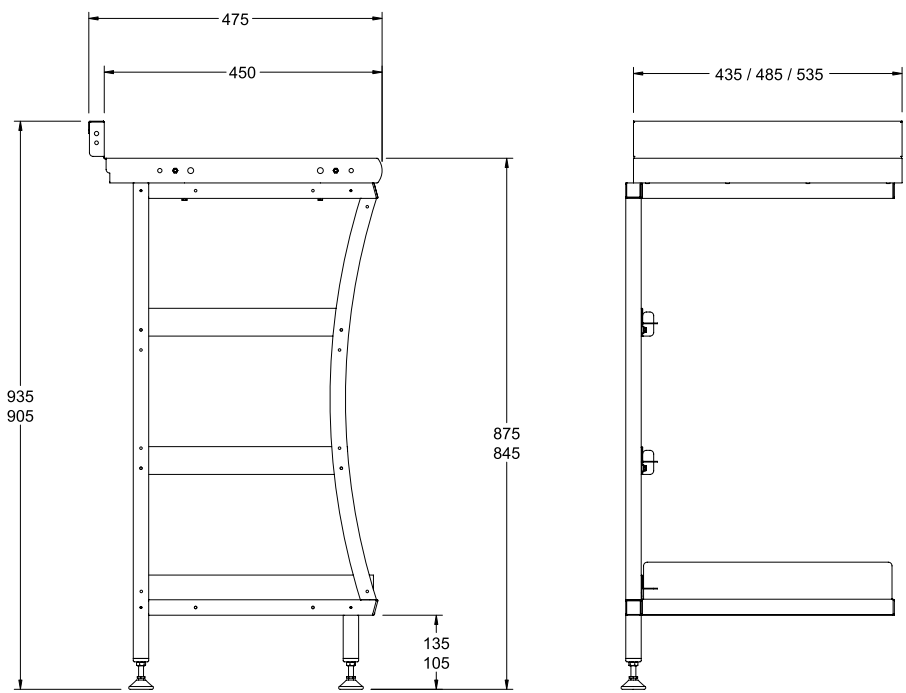


BF38 Shelf Unit
(4 wire shelves)

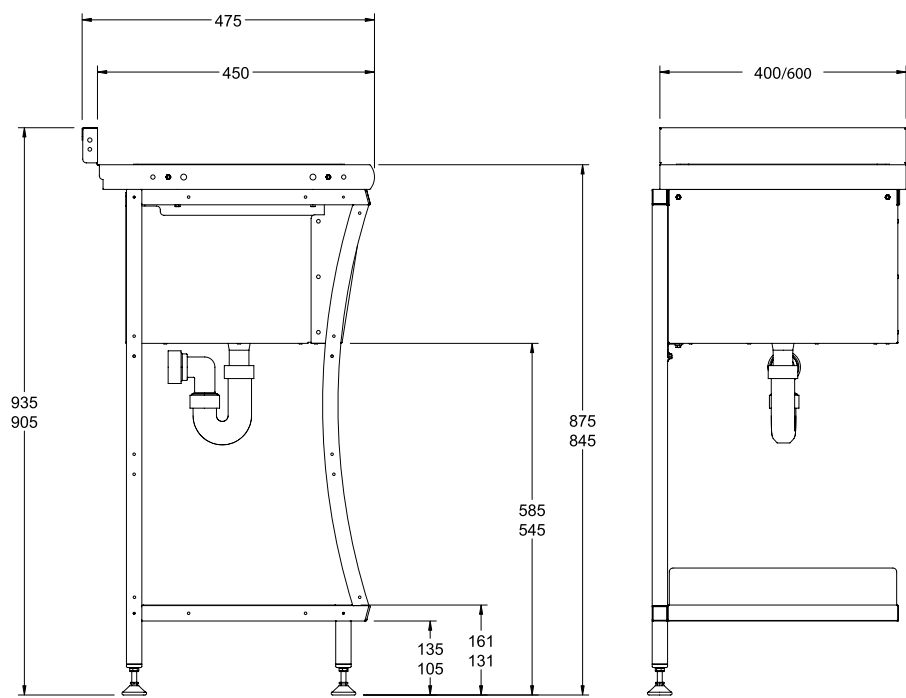
Module Dimensions:

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BF23 Basket Rack

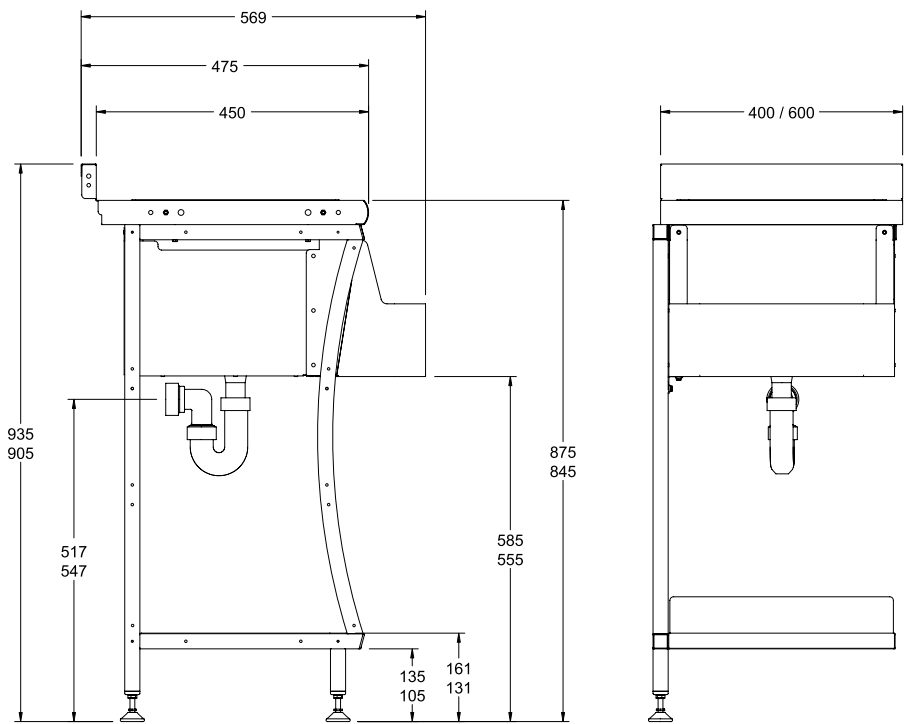


BF53 Ice Chest

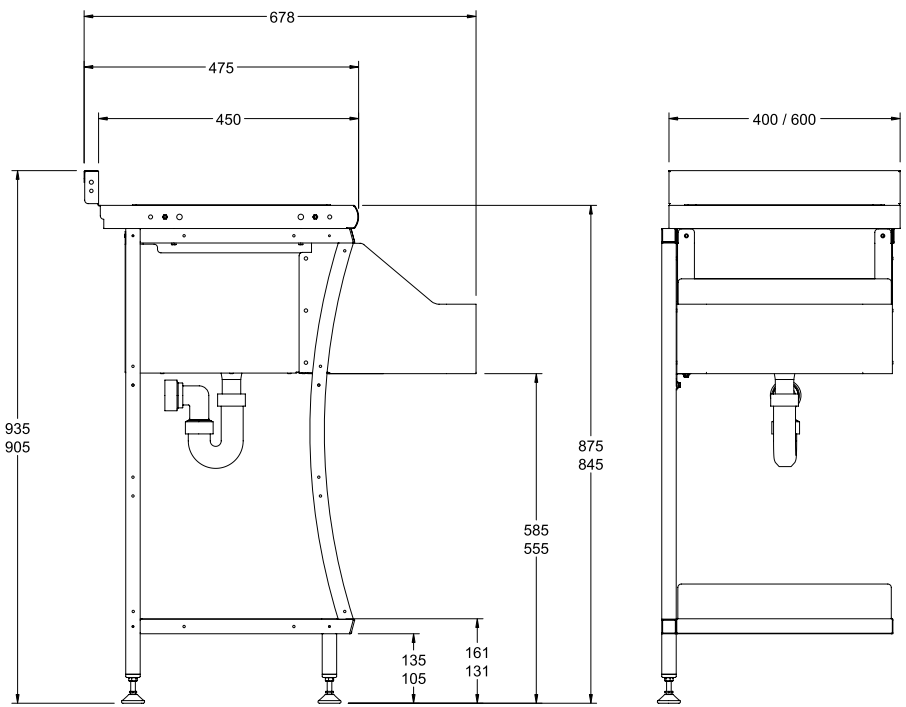


Module Dimensions:

(All measurements are shown in mm; please note that height dimensions are shown for maximum and minimum leg adjustment.)



BF53 Ice Chest (single speed rail)

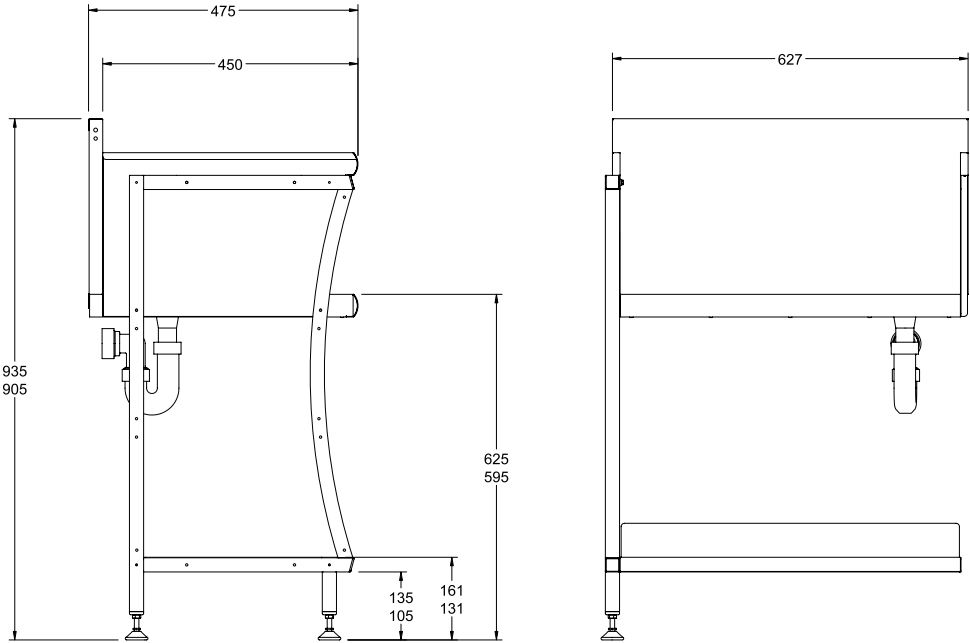


BF53 Ice Chest (double speed rail)

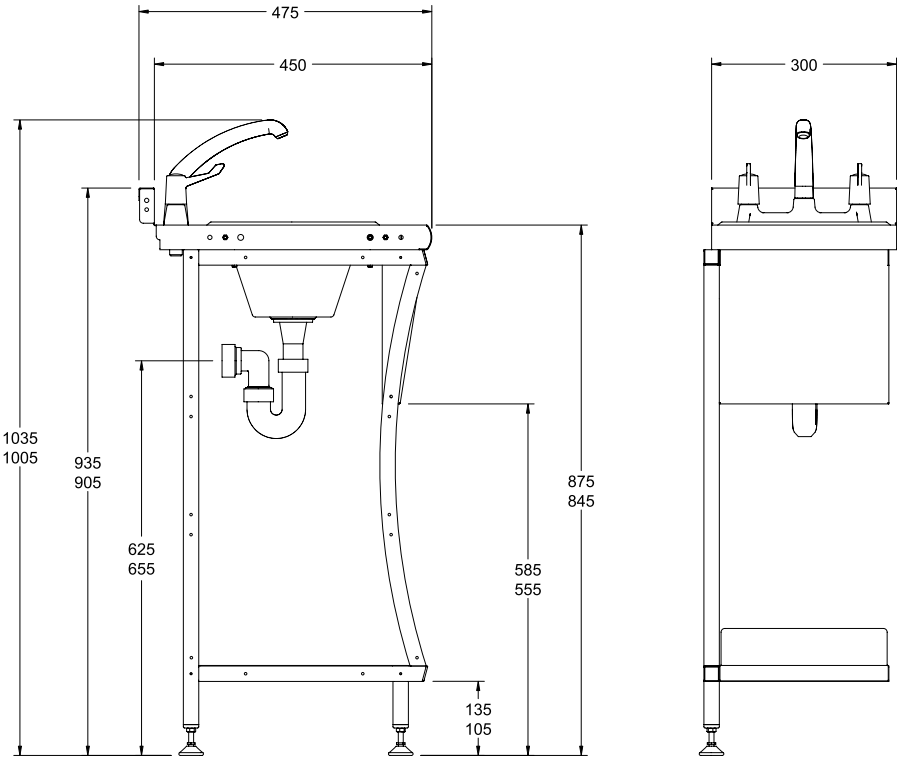
Module Dimensions:

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BF34 Beer Station

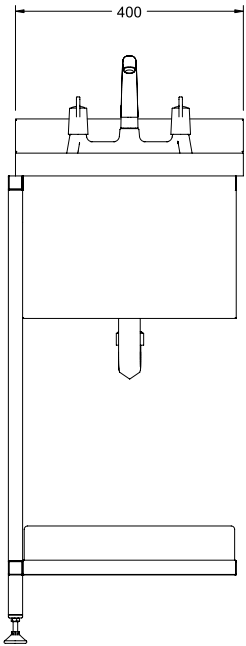
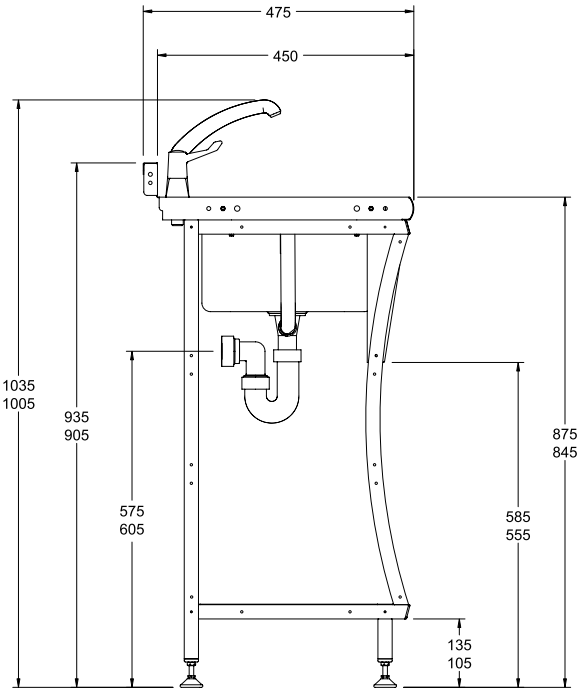


BF50 Hand Wash Basin

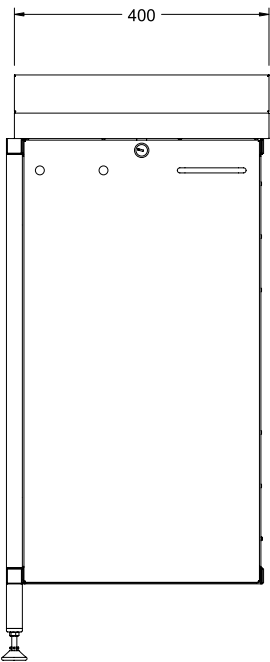
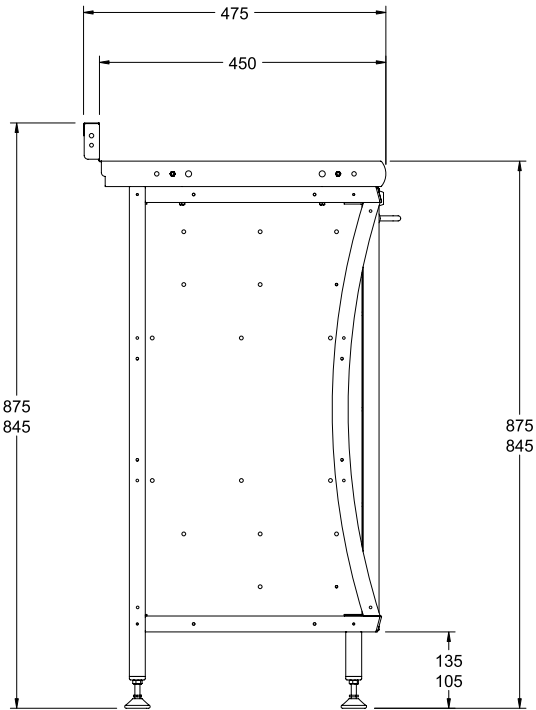


Module Dimensions:

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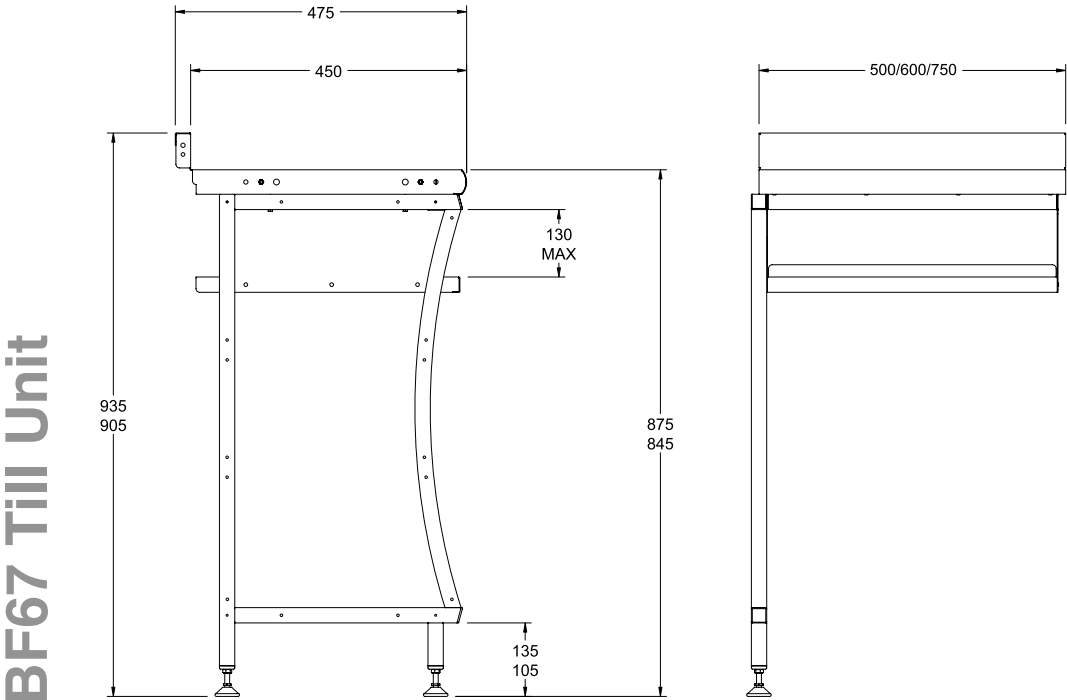
BF51 Single Sink



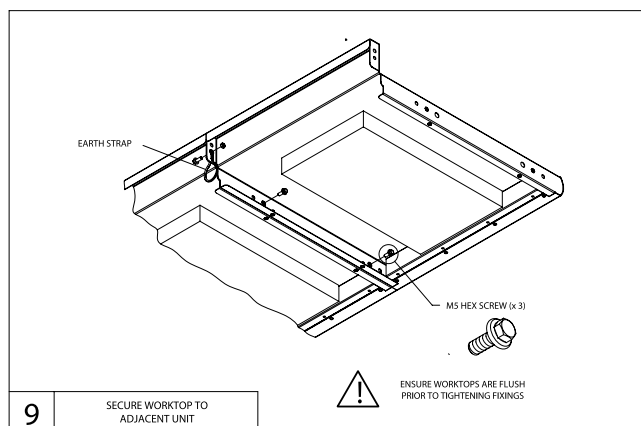
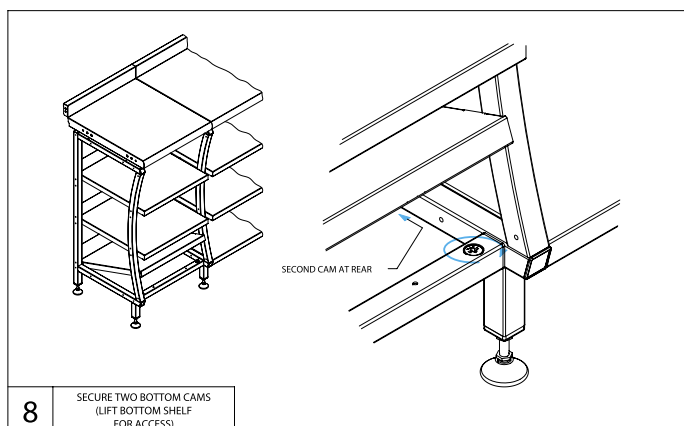
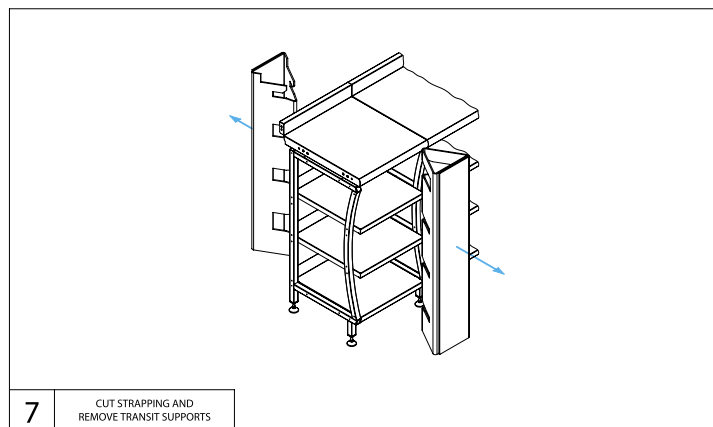
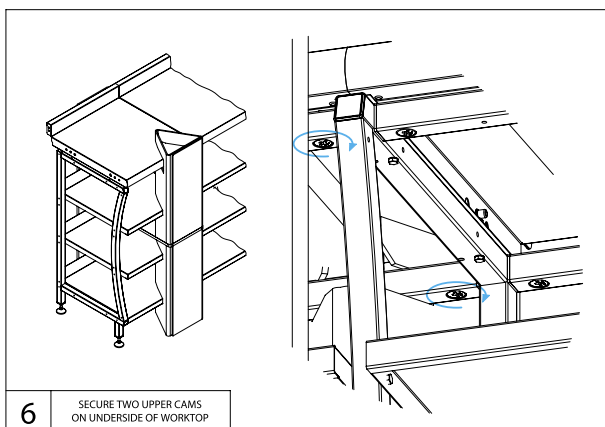
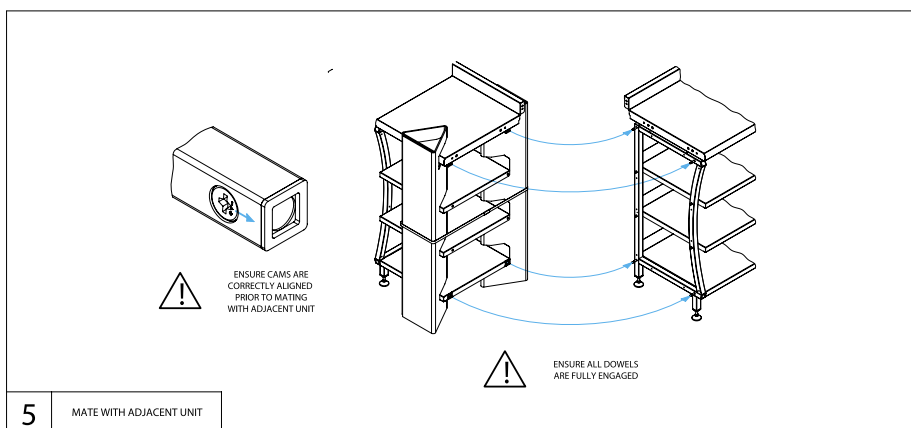
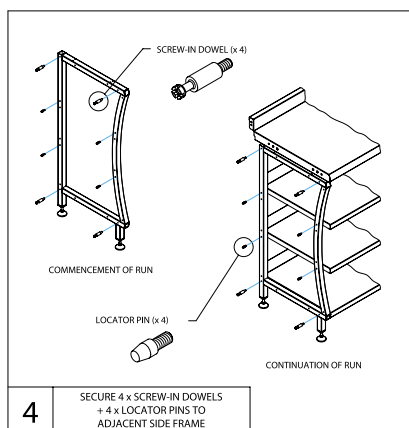
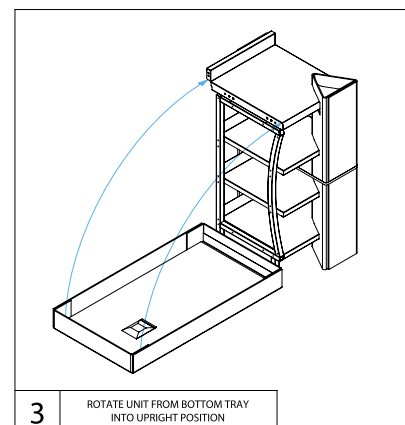
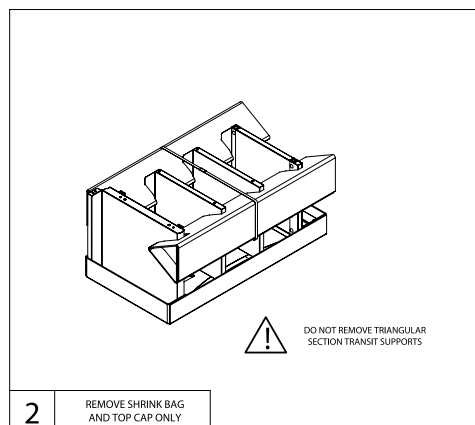
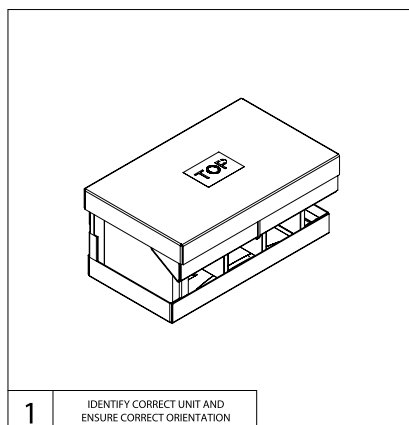
BF61 Storage Cupboard

Module Dimensions:

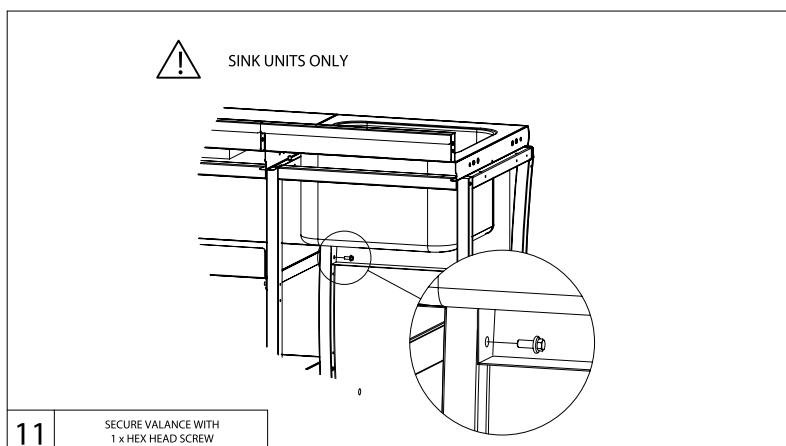
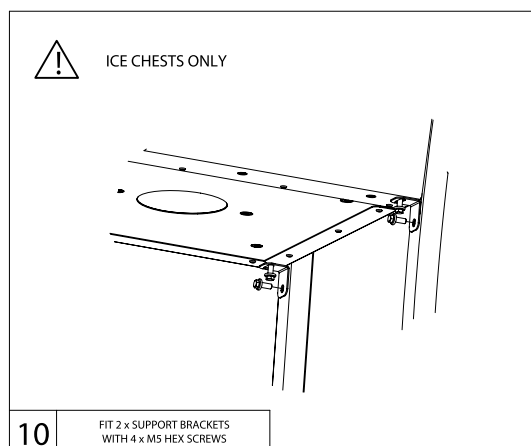
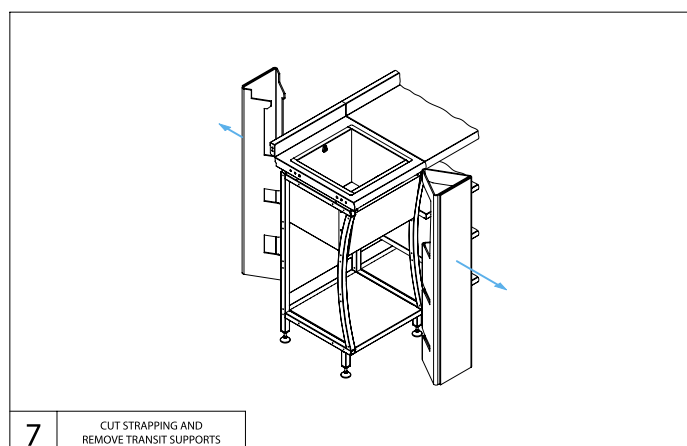
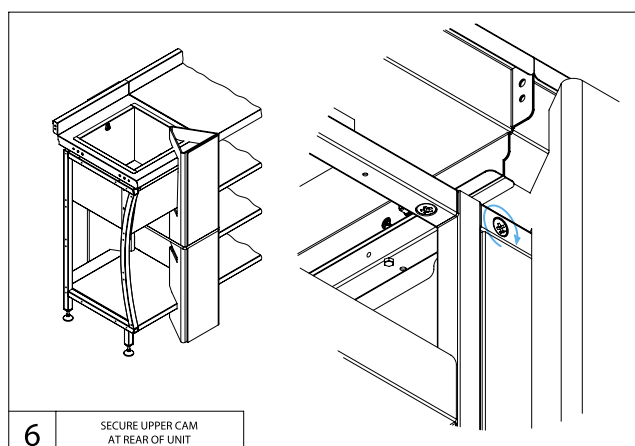
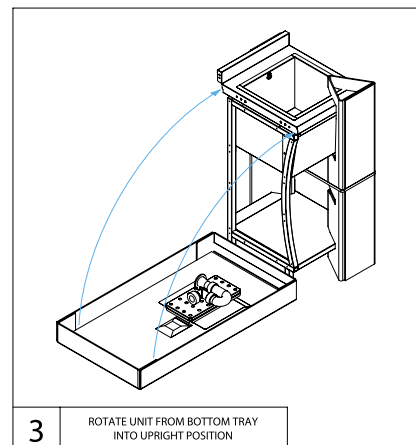
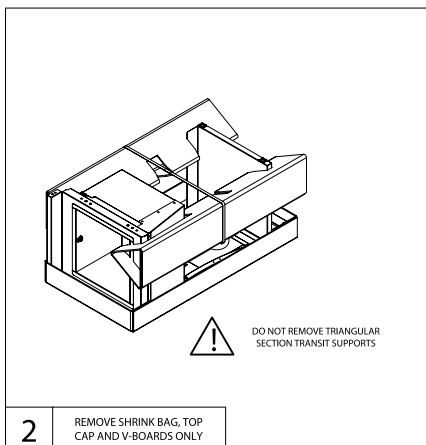
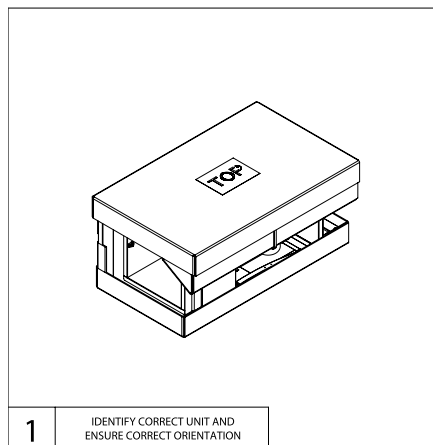
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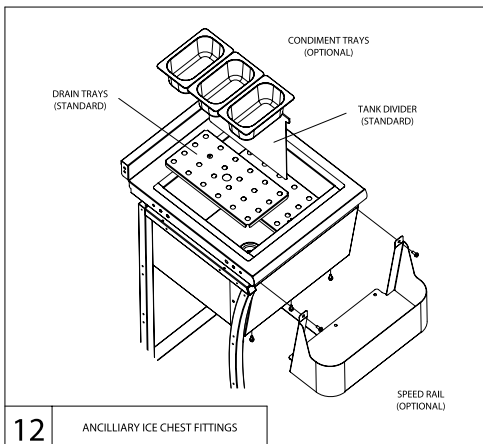
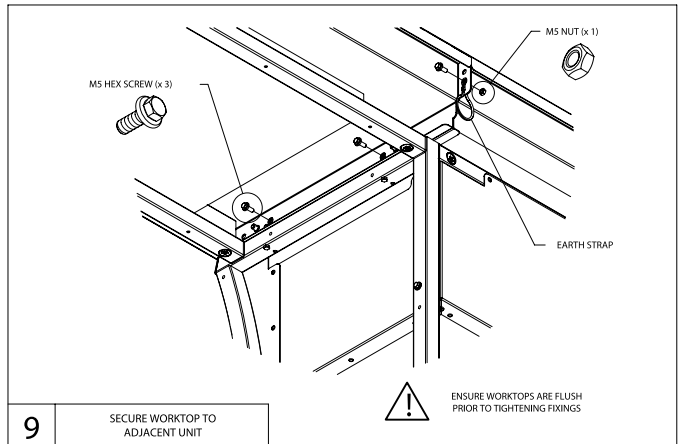
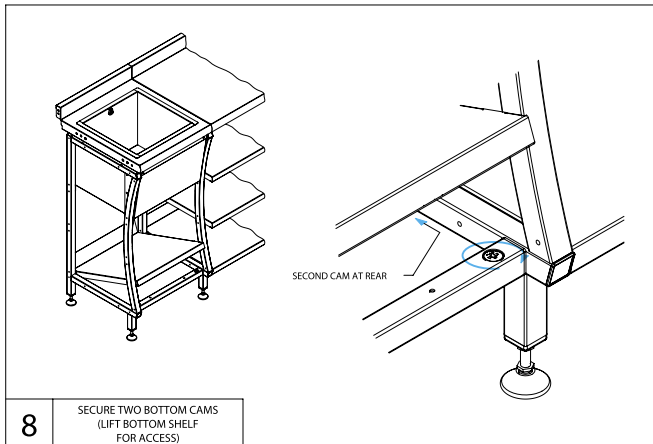
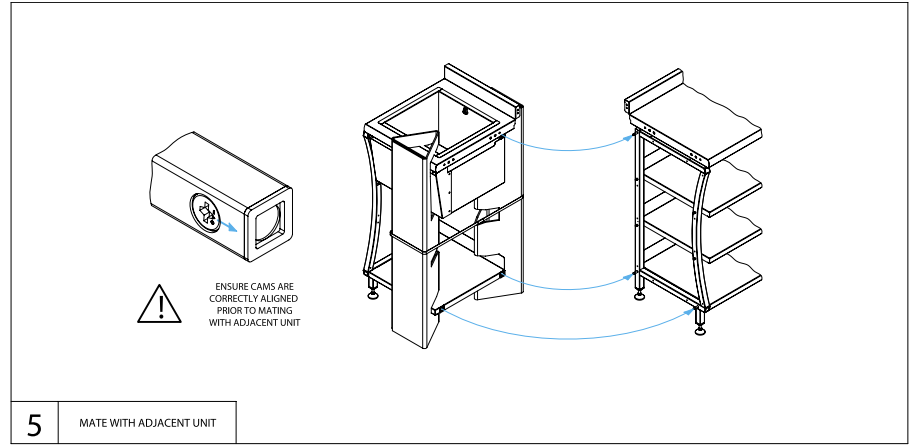
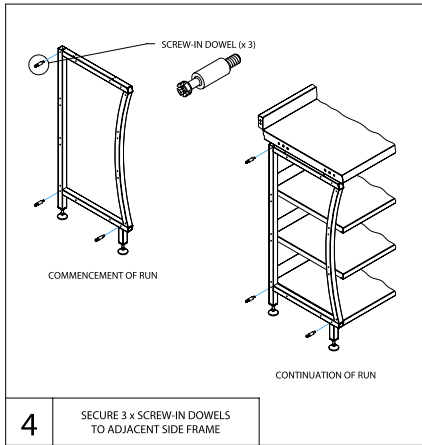


Installation Instructions: BF15 & BF25 Shelf Units & Drainers

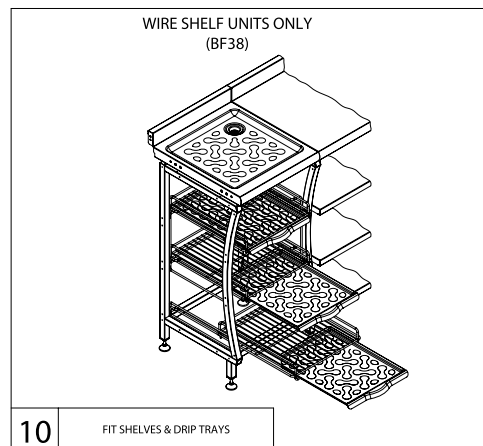
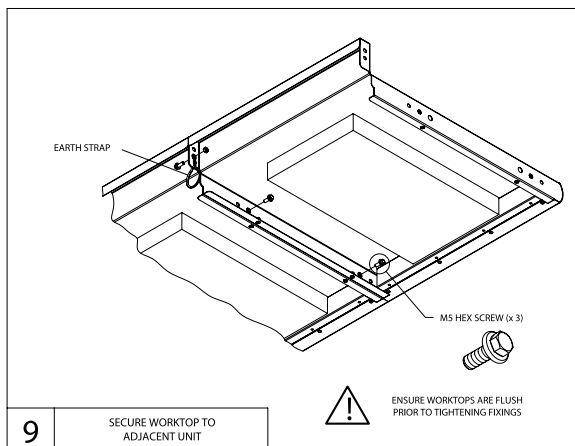
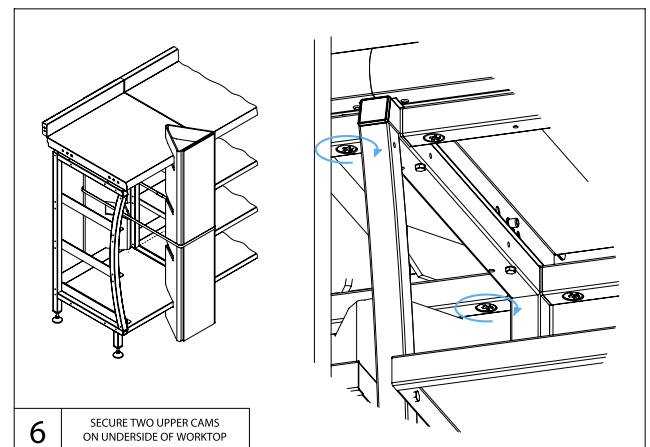
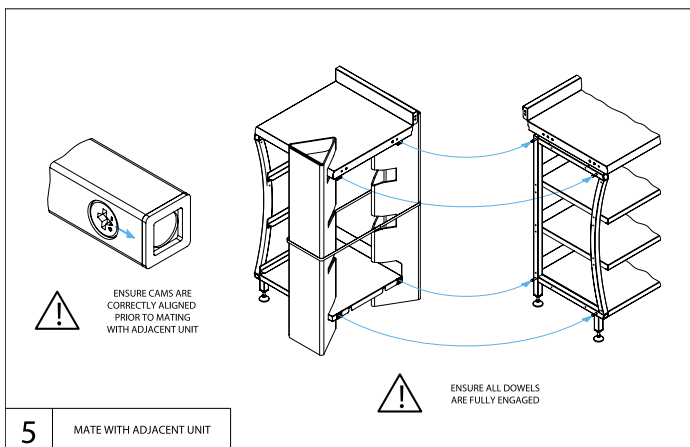
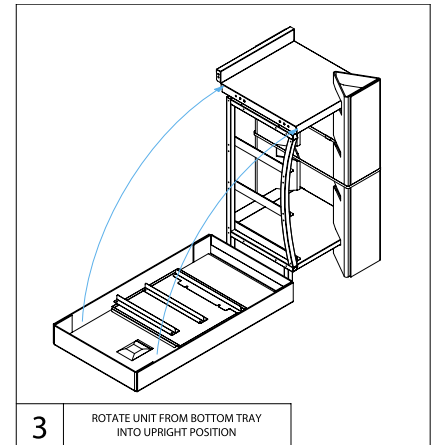
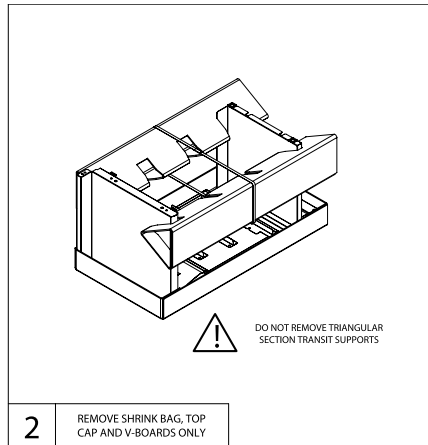
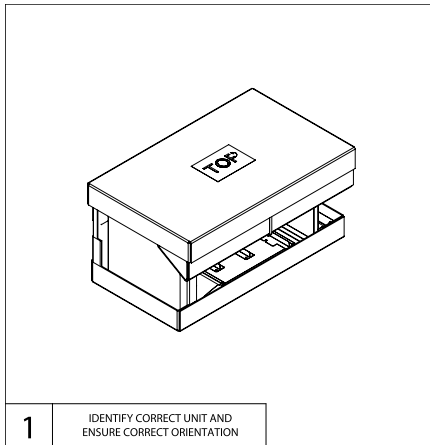


Installation Instructions: BF50/51/53 Sinks & Ice Chest





Installation Instructions: BF23 & BF38 Drainers & Basket Racks



BASKET RACKS ONLY
(BF23)

SCREW-IN DOWEL (x 4)

COMMENCEMENT OF RUN

MS HEX HEAD SCREW (x 6)

CONTINUATION OF RUN

4a

SECURE SCREW-IN DOWELS
AND BASKET RUNNERS TO
ADJACENT SIDE FRAME

WIRE SHELF UNITS ONLY
(BF38)

SCREW-IN DOWEL (x 4)

COMMENCEMENT OF RUN

MS HEX HEAD SCREW (x 6)

CONTINUATION OF RUN

4b

SECURE SCREW-IN DOWELS
AND WIRE RUNNERS TO
ADJACENT SIDE FRAME

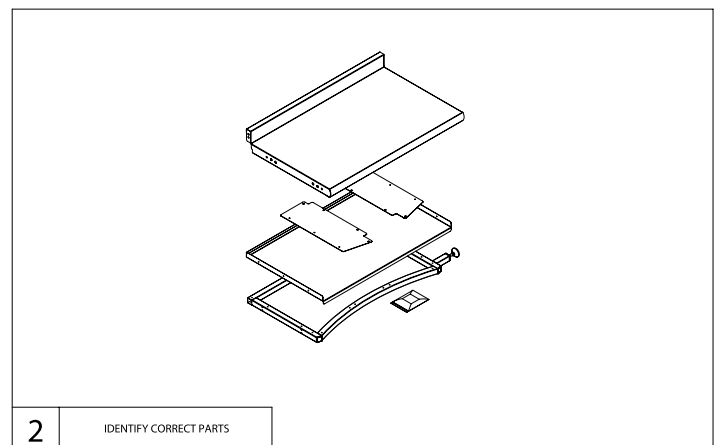
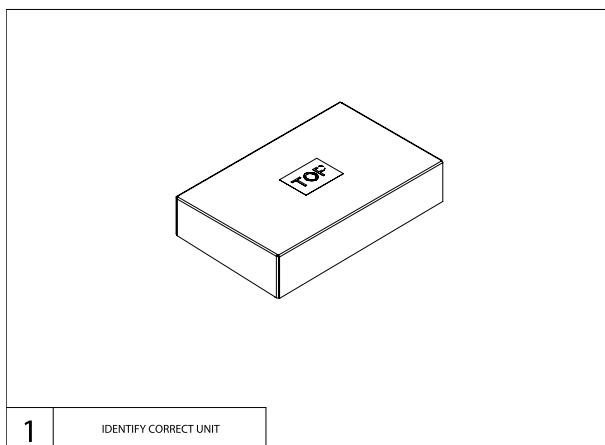
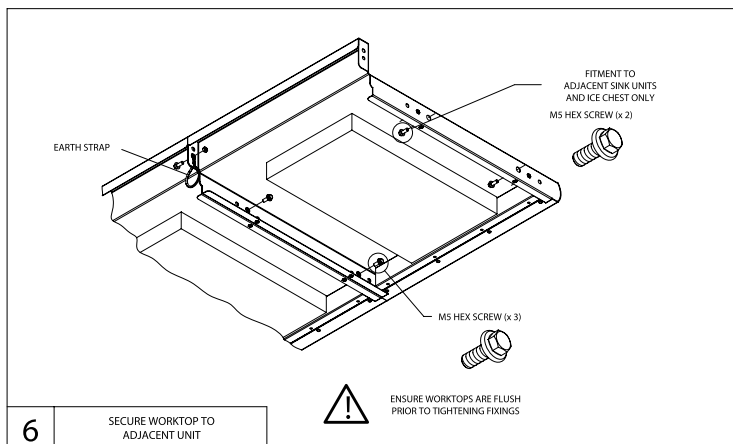
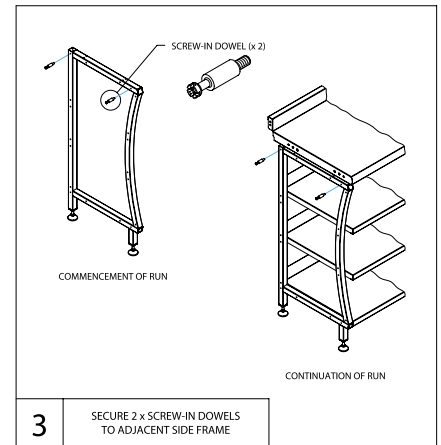
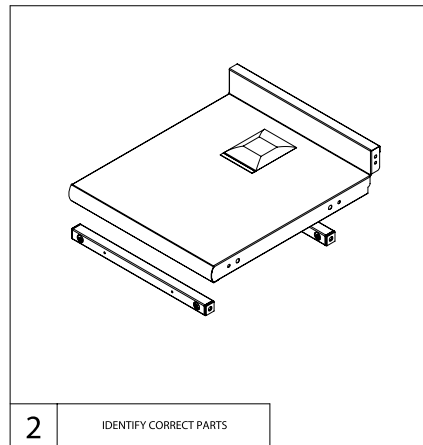
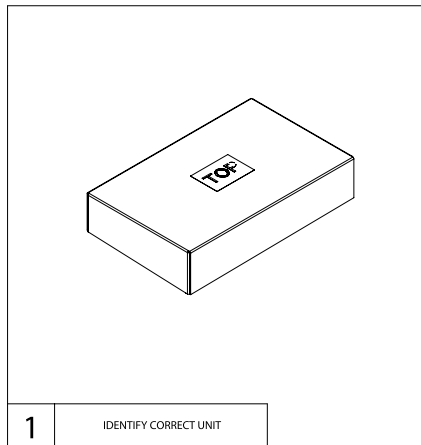
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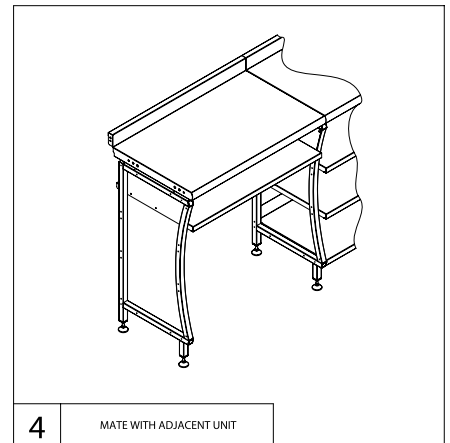
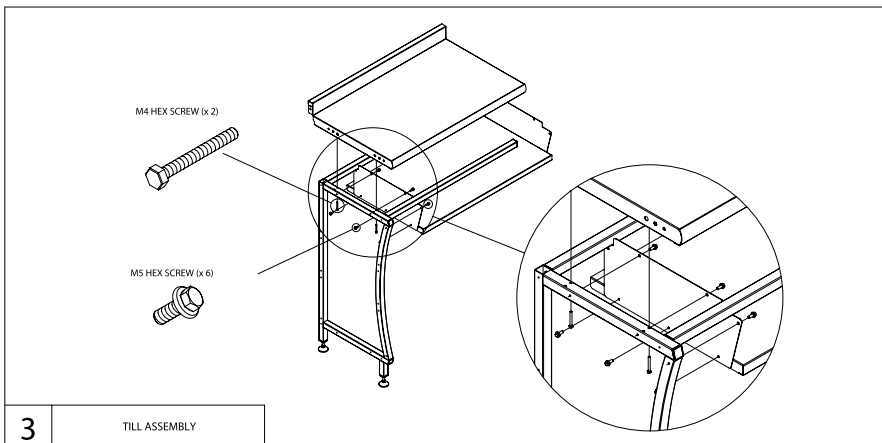
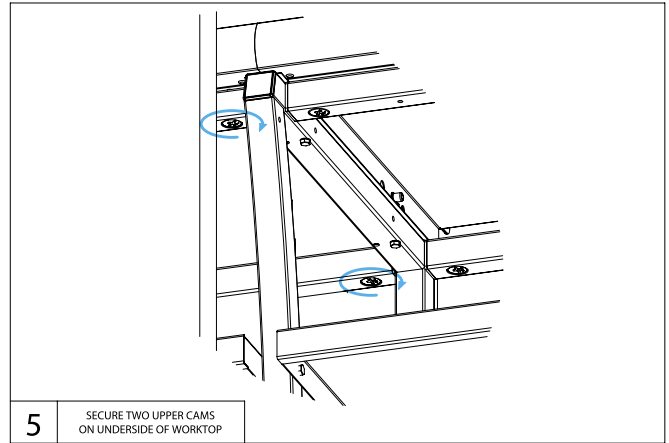
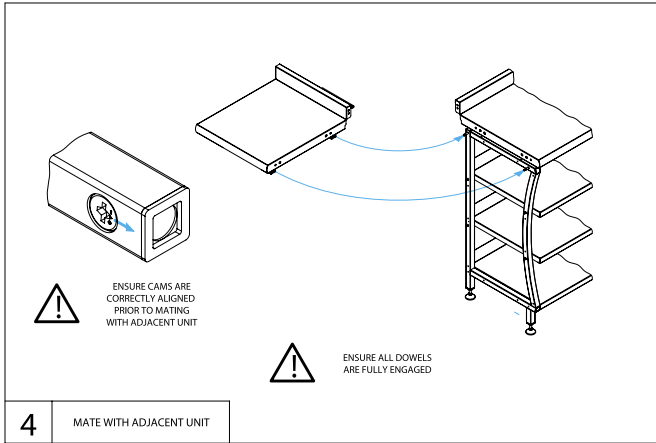
CUT STRAPPING AND
REMOVE TRANSIT SUPPORTS

8

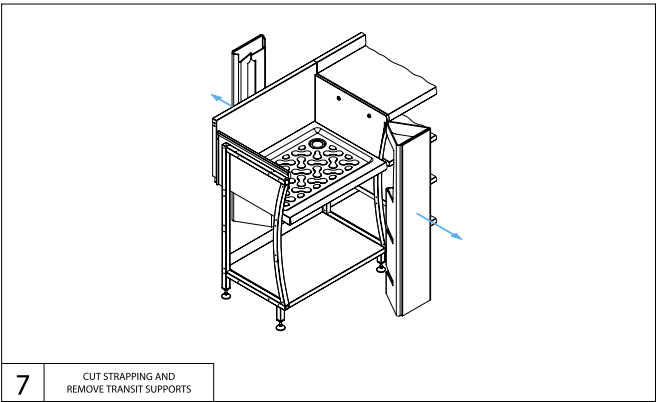
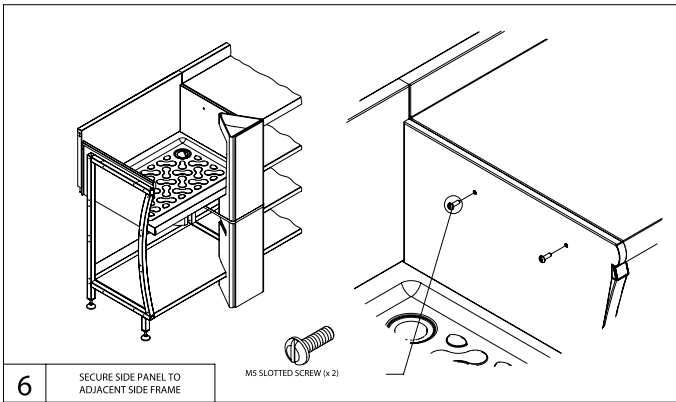
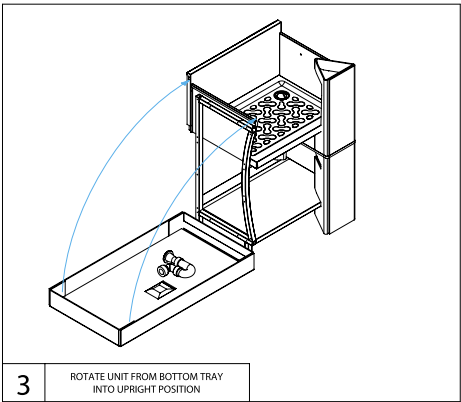
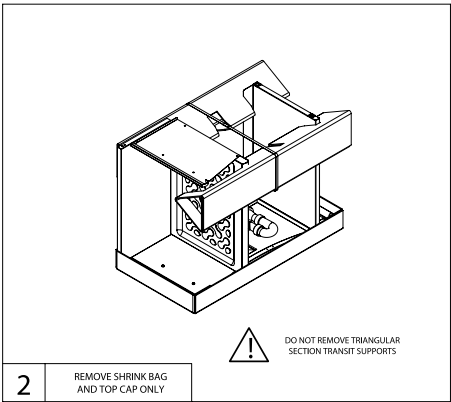
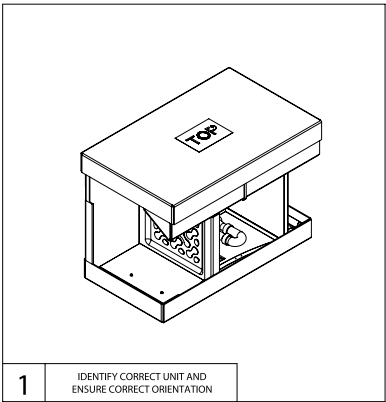
SECURE TWO BOTTOM CAMS
(LIFT BOTTOM SHELF AND
RUNNERS FOR ACCESS)

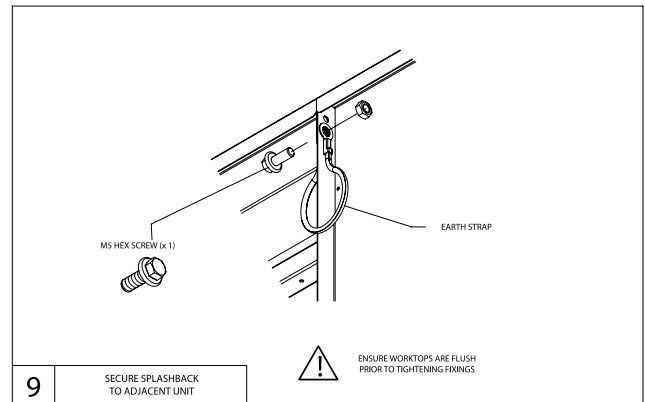
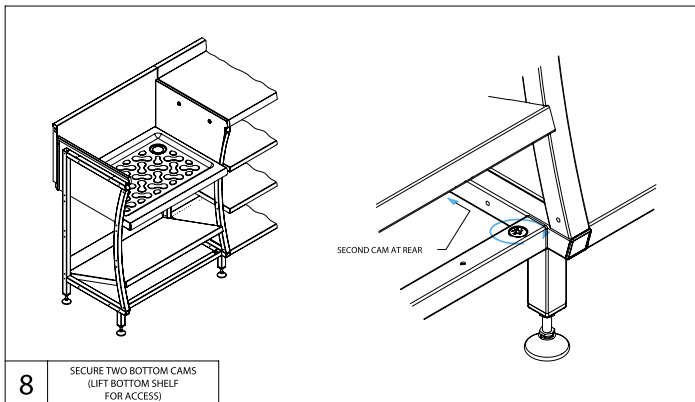
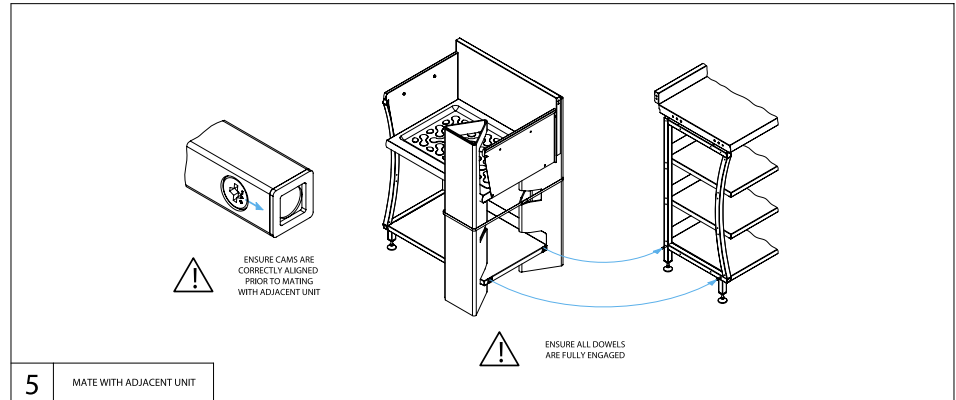
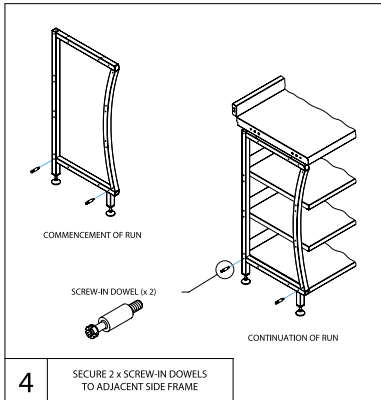
Installation Instructions: BF09 & BF67 Plain Bridge Worktop & Till Unit



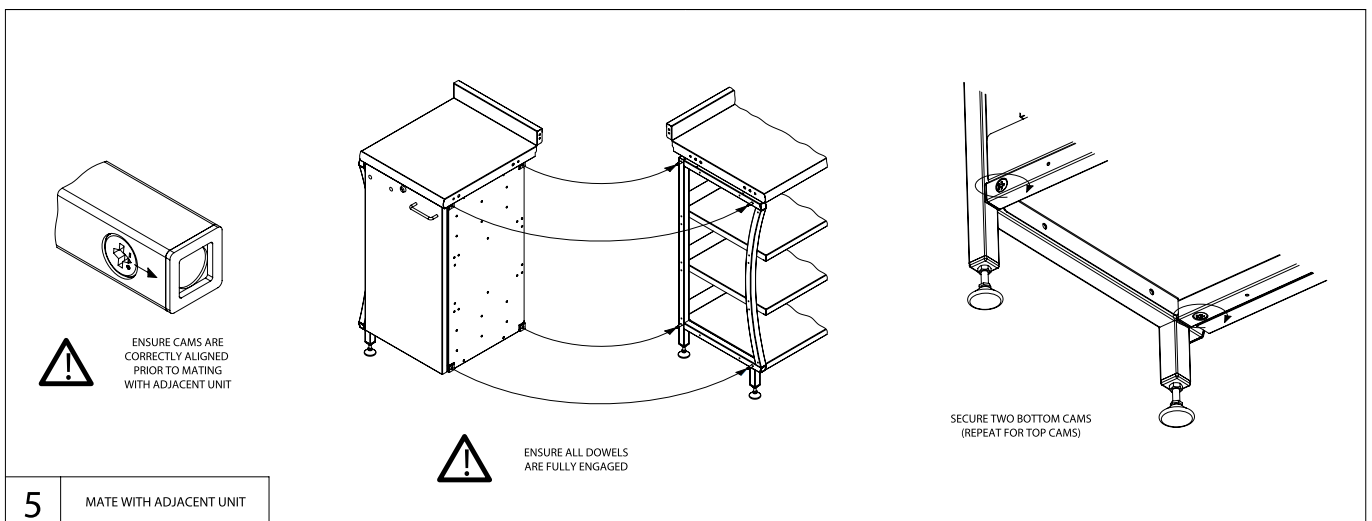
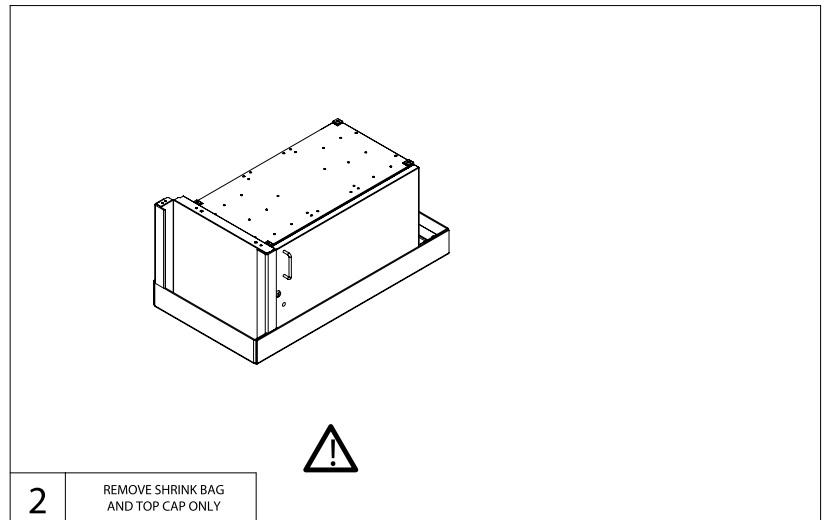
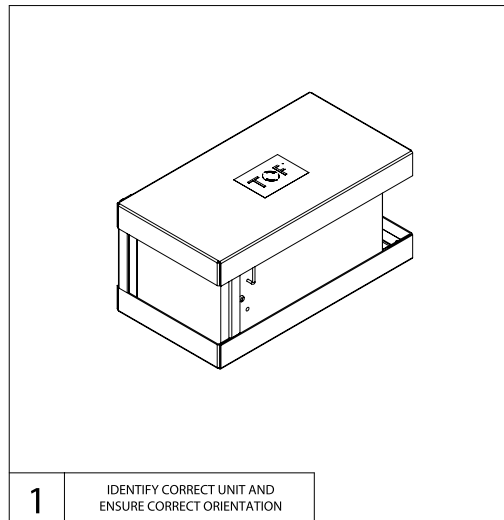


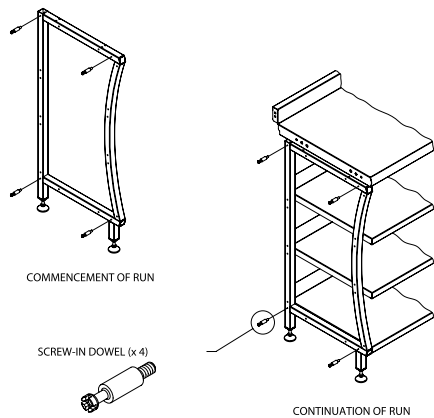
Installation Instructions: BF34 Beer Station





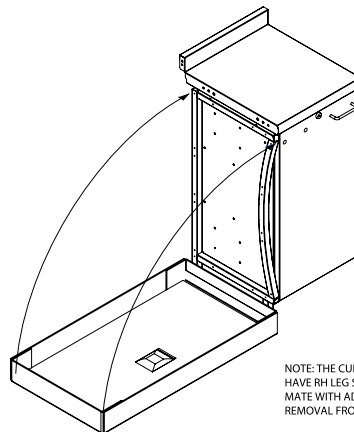
Installation Instructions: BF61 Cupboard





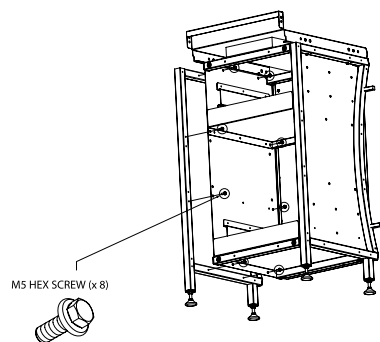
3

SECURE 4 x SCREW-IN DOWELS
TO ADJACENT SIDE FRAME



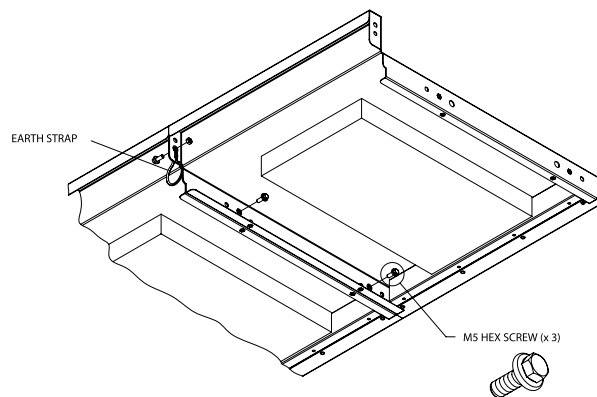
4

ROTATE UNIT FROM BOTTOM TRAY
INTO UPRIGHT POSITION



6

FITMENT TO ADJACENT
SIDE FRAME

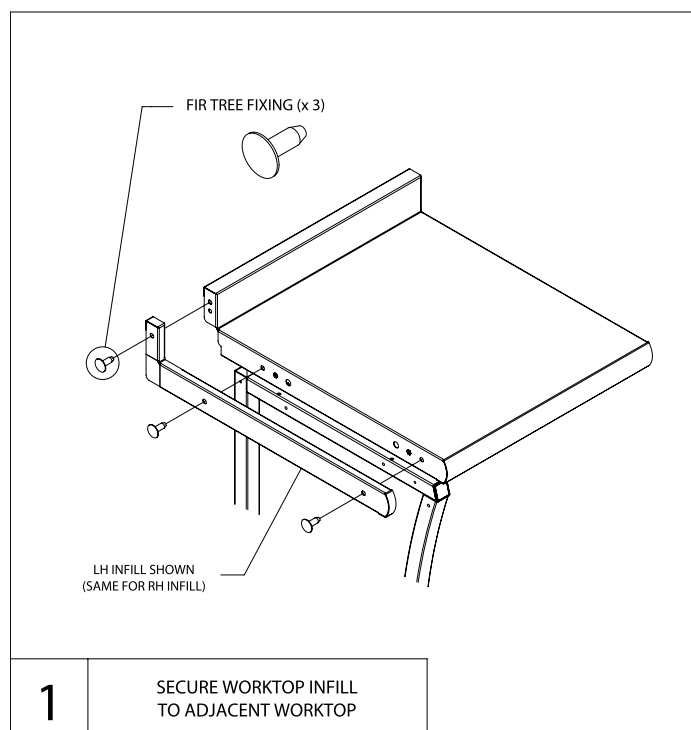


7

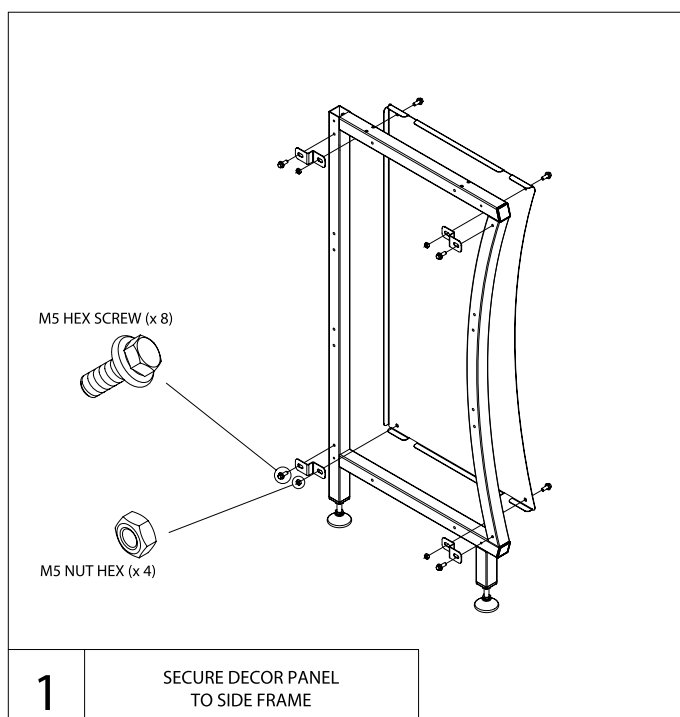
SECURE WORKTOP TO
ADJACENT UNIT

ENSURE WORKTOPS ARE FLUSH
PRIOR TO TIGHTENING FIXINGS

Installation Instructions: BC71 Worktop End Infill



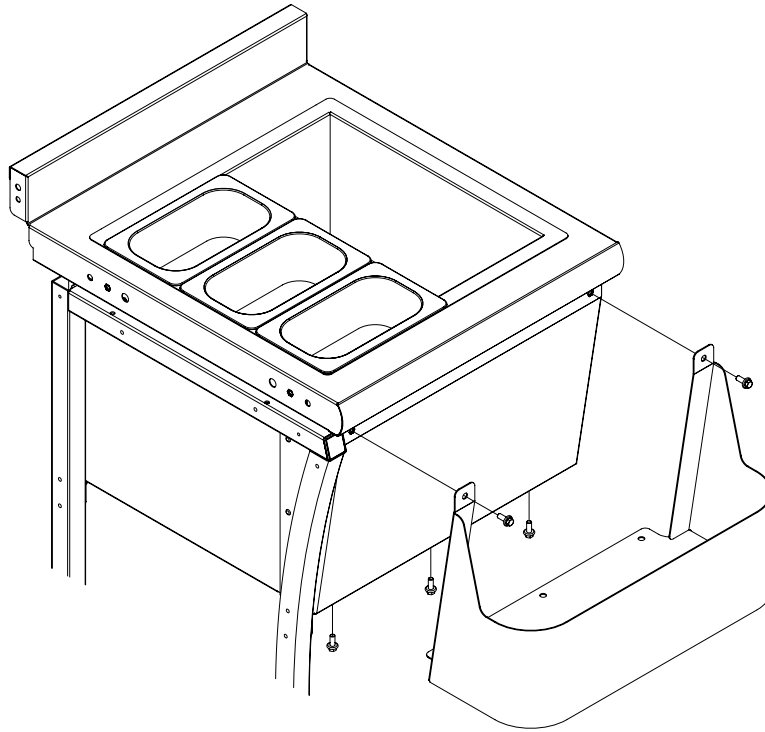
Installation Instructions: BC56 Decor Unit



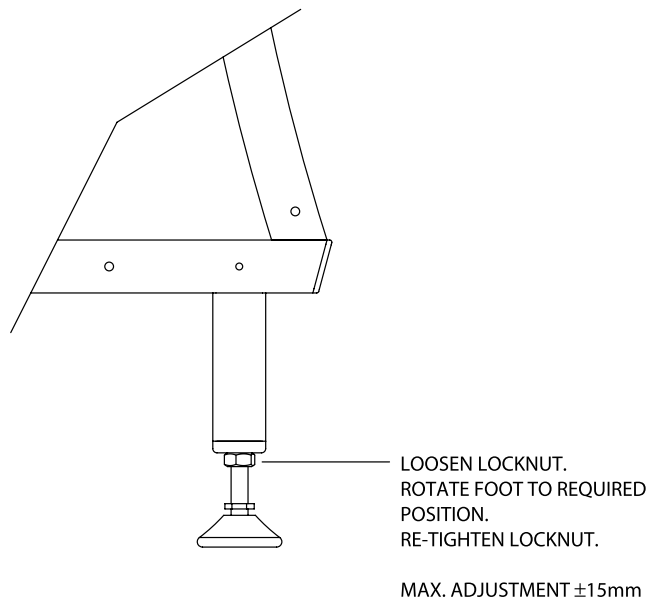
Installation Instructions: BC70 Bar Supports

For most bars, bar supports should be placed at 1000mm intervals. For special materials and applications, please contact IMC for advice.

Installation Instructions: Speed Rails



Installation Instructions: Leg adjustment

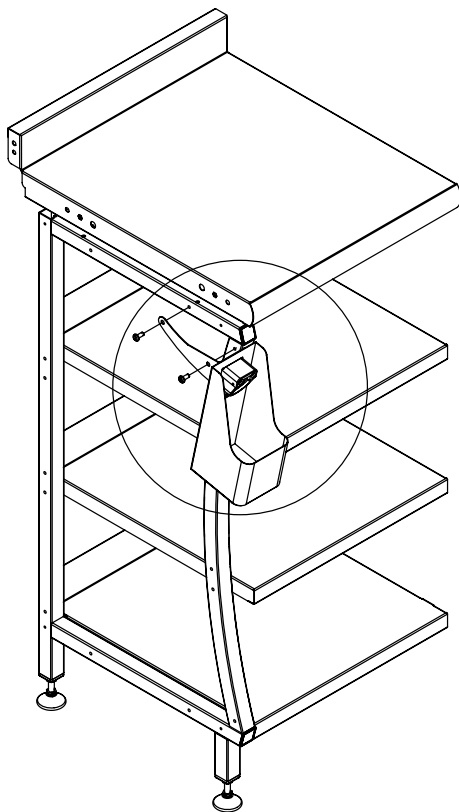


Installation Instructions: BC55 Bottle Openers

Bottle openers can be fitted to any side frame **except** when adjacent to the following units:

Ice chests with speed rails, basket racks, cupboard, wire shelf units and till units

In addition, openers cannot be fitted on side frames that fall between two units with front valances (e.g. between a sink and an ice chest)



LH & RH FIXING

