



## NomadBar Mobile + Collapsible System

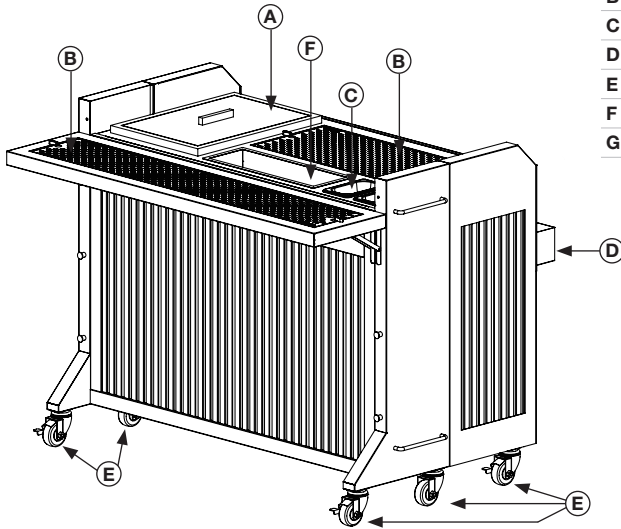
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KR-MCB, KR-MCB-B



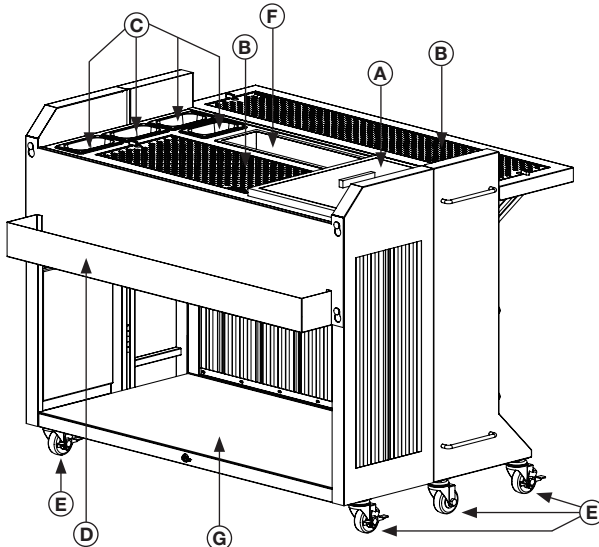
NOMADBAR™  
MOBILE + COLLAPSIBLE SYSTEM

**Customer Side**



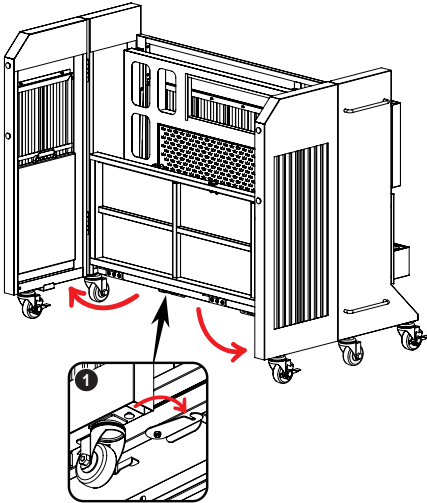
Letter	Description
A	Ice Bin
B	Perforated Insert
C	Garnish Tins
D	Removeable Speed Rail
E	Casters
F	Drop-In Bottle Well
G	Anti-Slip Mat

**Bartender Side**

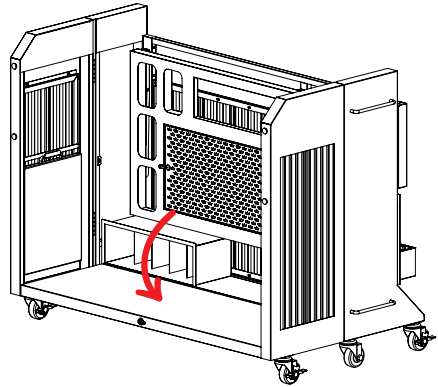


## Installation Instructions

1.



2.



### 1. Unlock and Open the Unit

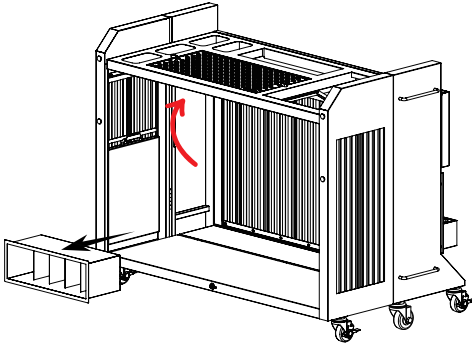
- Begin by accessing the interior of the unit so all components can be unfolded.
- Put casters in the lock position and locate the hook underneath (figure 1) the unit.
- Release the hook to unlock. (figure 1)
- Swing both side panels fully open.

### 2. Fold Down the Base

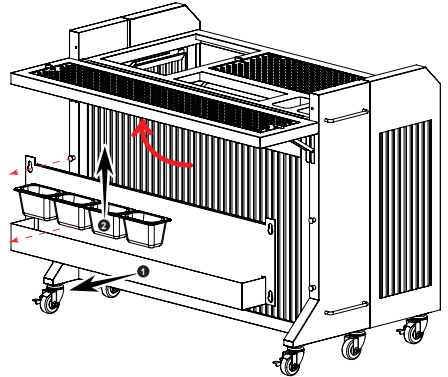
- Locate the locking mechanism at the base of the unit and rotate it to the unlocked position.
- Pull the base panel downward until it locks into place.
- Ensure it sits flat and stable on the bottom of the unit, then engage lock.

## Installation Instructions

3/4.



5.



### 3. Remove Bottle Well and Open Workstation Surface

- Remove the bottle well from the bottom storage area.
- Flip open the workstation surface until fully extended and clicks into place.

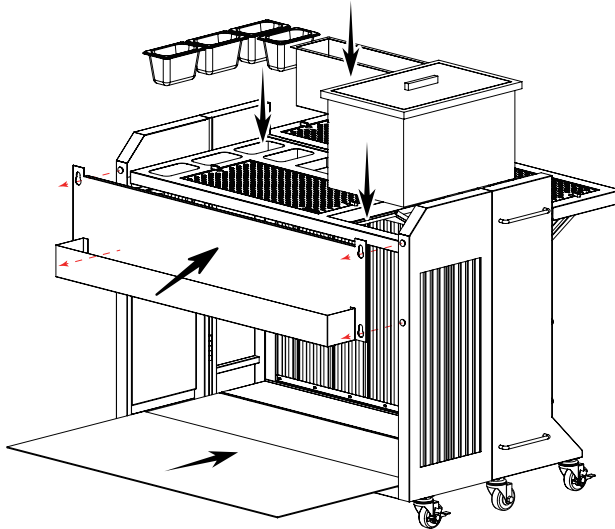
### 4. Raise the Perforated Insert

- Flip up the perforated insert.
- Adjust height using the side bullet positions to match your preferred working level.
  - Customers can set the unit into customer mode or competition mode. Allen key is needed to switch modes.

### 5. Remove Front-Stored Accessories

- Remove the speed rail (figure 1) and garnish tins (figure 2), then relocate them to the bartender side of the unit.

## Installation Instructions



### 6. Install All Removable Components

- Place each accessory in its designated location behind the unit for proper workflow.

### 7. Attach the Speed Rail

- The speed rail mounts to the front of the unit for quick bottle access.
- Align the speed rail with the in-place mounting points.
- Press firmly until it locks into position.

### 8. Insert the Anti-Slip Mat

- Place the removable mat at the bottom of the unit.

### 9. Load the Unit for Service

- Once assembled, the unit is ready to be stocked for cocktail preparation.
- Add liquor bottles to the speed rail and bottle well.
- Fill garnish tins with desired ingredients.
- Add ice bin to the workstation area.
- Connect one end of the drain to the the ice bin and the other end to grey water tank.





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