

Krowne x Death & Co Launch New Collaborative Adaptive Scupper System

Wayne, NJ — [March 19, 2026] — Krowne is excited to announce the launch of the Krowne x Death & Co Adaptive Scupper System, a redesigned flush-mount scupper station created in partnership with the world-renowned Death & Co team. Originally developed for D&C locations, this design has been reimagined as a universal, high-end solution for cocktail bars seeking to elevate workflow, presentation, and station organization—without compromising durability or adaptability. The purpose of these modular scuppers is to supplement the bar equipment below with additional organized and accessible storage of bottles, garnishes, tools and more to improve bartender ergonomics and efficiency behind the bar.

The collaboration itself began a few years ago when the teams connected to discuss equipment, workflow, and the future of the bar industry. What started as a shared philosophy around innovation quickly evolved into a hands-on design partnership—refining concepts drawn from Death & Co’s custom-built stations and translating them into a scalable product for bars around the world.

For years, Death & Co has approached bar design with a singular focus: creating environments that empower bartenders to do their best work. That meant utilizing expensive custom builds that required resources and funds few could justify. As conversations with Krowne began, both teams recognized a shared commitment to questioning long-held assumptions in bar design and pushing the category forward.

Engineers from Krowne worked closely with Death & Co operators to develop a scupper system that feels intuitive, adaptable, and visually refined. Drawing on real-world service experience and years of custom station experimentation, the teams collaborated to centralize the bartender’s workflow, bringing tool storage, cleaning, garnish, cheater bottles, and work surface into one cohesive, modular system. The result is a scupper station that supports efficient service while maintaining the elevated aesthetic expected in top-tier cocktail programs.



“From the beginning, this project was about listening to bartenders and rethinking ways to improve ergonomics and efficiency,” said Kyle Forman, President of Krowne. “Death & Co challenged us to

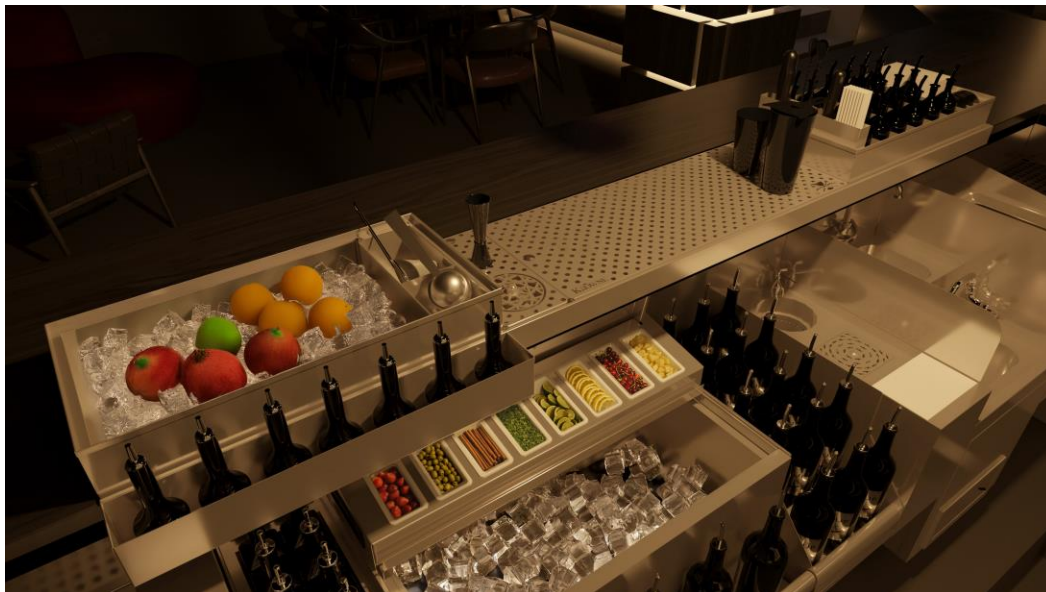
move beyond legacy designs and create something that truly supports how bartenders work today. Together, we built a solution that's innovative, adaptable, and built to last, one that can serve both highly technical and high-volume cocktail bars with equal confidence."

The new Adaptive Scupper System features a streamlined design that keeps tools and work surfaces organized by utilizing dead space above the bar equipment, helping bartenders maintain speed and consistency even during peak hours. Modular sections can be configured for left, or right-handed workflows or tailored to individual bartender preferences, making each station both personal and functional. The uniform design also enhances visual continuity across bars and multi-unit venues, creating a cohesive, professional look.

"We're thrilled to join forces with Krowne to bring new tools to the cocktail community," says Alex Day, Co-Owner, Death & Co and COO, Gin & Luck. "The Scupper Series was born after years of trial and testing in our bars. What was once an expensive custom design is now accessible to everyone - a modular system that can fit into every type of bar. This is the same setup that is the cornerstone of every new Death & Co bar station - a kit of parts that allows us to create precise cocktails at speed while supporting the bartender's health."

Thoughtful engineering ensures a smooth workflow, with scupper rails positioned to reduce clutter and allow bartenders to move freely and efficiently. An elevated work area provides a dedicated space to build and finish cocktails, enhancing both presentation and guest experience. Integrated storage accommodates a wide range of bar tools—including bitters—keeping everything within easy reach, while the fully insulated garnish section ensures ingredients stay fresh throughout service.

Designed by bartenders, engineered by Krowne, and built for bars everywhere, the Krowne x Death & Co Adaptive Scupper System sets a new standard for performance-driven bar design.



About Krowne

Krowne is a third generation, family-owned company manufacturing in the U.S.A. for over 75 years. Rapid expansion and innovation have solidified Krowne as the fastest growing bar system company in the world, with experience ranging from custom bar systems, refrigeration, and beverage dispensing systems to high quality faucets, pre-rinses, and gas connectors. Krowne's drive for tech-fueled design has propelled them to new heights with cutting-edge configurators like BarFlexPro and FloorDesigner, along with winning several awards for excellence in innovation. While the brand continues to expand and flourish, Krowne remains committed to their values of quality and sustainability. For more information, please visit: <https://krowne.com/>.

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About Death & Co

Death & Co is one of the most significant and influential bars to emerge from the current craft cocktail revival. Since its opening in 2006, Death & Co has been a must-visit destination for serious drinks and cocktail enthusiasts, and the winner of several major industry awards, including America's Best Cocktail Bar and World's Best Cocktail Menu at the Tales of the Cocktail convention. Boasting a supremely talented and creative bar staff, Death & Co is also the birthplace of some of the modern era's most iconic drinks, such as the Oaxaca Old Fashioned, Naked and Famous, and the Conference. Today, Death & Co serves four major cities, including New York, Denver, Los Angeles, and Washington, D.C. Though the brand continues to evolve and expand, Death & Co remains steadfast in its commitment to fine product and exceptional experiences, a focus on hospitality, and a deep desire to be a center for communities. For more information visit DeathandCompany.com, or connect with the bar on Instagram or Facebook, @deathandcompany.