

ZERO-STEP WORKSTATIONS

DESIGNED BY BARTENDERS, FOR BARTENDERS.

Every bartender is different and at Krowne we understand that there is no perfect workstation for every application. Our new configurable approach allows bartenders and designers to create a solution that is perfect for you without the custom price tag.

Elixir
Station

Ice Bin with Dividers
& Garnish Tray

Liquor
Steps

Speed
Unit

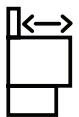
Dump Sink w/
Cutting Board



Zero-Step Zone

Based on average (M/F) reach

CREATE COMPLEX COCKTAILS WITHOUT TAKING A SINGLE STEP



Larger front-to-back depth ice bin holds approximately 25% more ice than competitor design



100% configurable without any custom equipment utilizing our BarFlexPro™ software

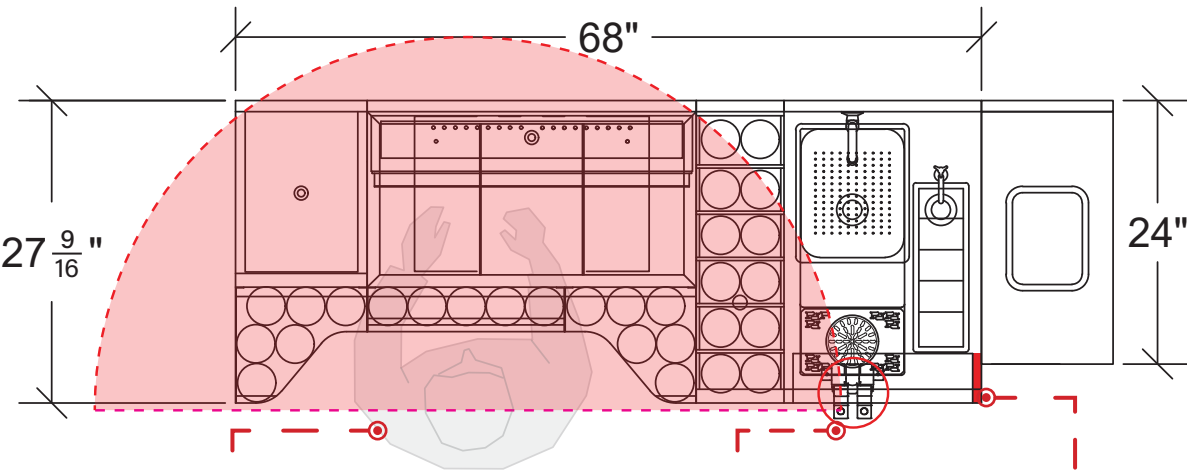


Flush front-to-back depth prevents knee injuries



Offered in over 10,000 different configurations

COMPETITOR CURVED SPEEDRAIL DESIGN DISADVANTAGES



Bartenders work close to bar equipment to avoid collisions, but the curved speedrail forces them to step backward into the walkway to reach distant items.

The foot pedal’s placement outside the bartender’s pocket creates unnecessary steps, significantly reducing efficiency.

Most competitors’ 24" standard depth creates a protruding 4" steel corner, a common cause of knee injuries.

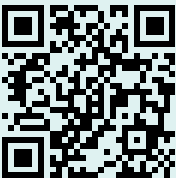
Equipment	Krowne® * Zero-Step Zone	Competitor * Zero-Step Zone
Garnishes	Yes	No
Glass Rinser	Yes	No
Dipperwell	Yes	No
Dump Sink	Yes	No
Liquor Bottles	Yes	Yes

* Zero Step Zone = Average US bartender reach based on height of 5'6"

Equipment	Krowne® * Footsteps	Competitor * Footsteps
Dump Sink	0	4
Glass Rinser	0	4
Dipperwell	0	6

* Footsteps = Footsteps required to utilize equipment and return to "Home" position.

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