



Model: _____ Item #: _____ Date: _____
 Project: _____ Qty: _____ Approved By: _____

Zero-Step Workstations

ROYAL SERIES



Standard Features

- Removable Garnish Station with integrated cover & pint cups
- Insulated Elixir section with stainless steel dividers & perforated bottom for ice separation
- Ice Bin dividers which allow for storage of different types of ice
- 5-Tier Liquor Display maximizes storage capacity
- Speedrail included
- Tool well with dipperwell faucet
- High performance speed rinser
- 24" front to back depth
- Ships in sections up to 7 ft.
- Available on stainless legs or modular bar die
- Built-in options available with Modular Bar Die: Junction box for outlets & LED lights

Models without Cold Plates

Models	Overall Size	Ice Bin Size	Ice Capacity	Garnish Cups	Elixir Bottles	Liquor Bottles	Ice Bin Dividers	Cold Plate	Weight
KR24-MX54	54"	18"	55	5	10	17	0	N/A	246
KR24-MX60	60"	24"	74	6	10	19	1	N/A	252
KR24-MX68A	68"	30"	92	8	15	26	2	N/A	239
KR24-MX70	70"	30"	92	8	10	27	2	N/A	267
KR24-MX84	84"	30"	92	6	15	30	2	N/A	286

Models with Cold Plates

Models	Overall Size	Ice Bin Size	Ice Capacity	Garnish Cups	Elixir Bottles	Liquor Bottles	Ice Bin Dividers	Cold Plate	Weight
KR24-MX54-7	54"	18"	63	5	10	17	0	7-Circuit	281
KR24-MX60-10	60"	24"	80	6	10	19	1	10-Circuit	347
KR24-MX68A-10	68"	30"	92	8	15	26	2	10-Circuit	239
KR24-MX68B-10	68"	30"	92	8	10	26	2	10-Circuit	321
KR24-MX70-10	70"	30"	92	8	10	27	2	10-Circuit	362
KR24-MX84-10	84"	30"	92	6	15	30	2	10-Circuit	375

Note: Models with Cold Plates have the exact same dimensions as models without cold plates.

Specifications

Materials	<ul style="list-style-type: none"> ▪ Interior, Front Apron & Backsplash: 20 gauge stainless steel ▪ Back & Bottom: 20 gauge galvanized steel ▪ Legs: 18 gauge stainless steel 	Backsplash	<ul style="list-style-type: none"> ▪ 6-1/2"H x 1-1/2"D
Drains	<ul style="list-style-type: none"> ▪ 1-1/2" IPS Drain, Sink bowl ▪ 1/2" NPS Drain, Dipperwell ▪ 1" NPS Drain, Elixir section ▪ 1" IPS Drain, Ice bin ▪ 1/2" IPS Drain, Ice bin with Cold Plate. 4" PVC tailpiece provided. PVC tailpiece required to avoid condensation through metal to metal contact. 	Faucet	<ul style="list-style-type: none"> ▪ 4" Center wall mount Royal Series faucet ▪ 1/4" turn ceramic cartridge valves ▪ 1/2" IPS Hot & Cold water
Cold Plate	<ul style="list-style-type: none"> ▪ Cast aluminum post mix plate with 7 or 10 circuits depending on model. Plate is sealed into bottom. Each circuit is 5/16" OD stainless steel tubing. Two full with remainder to be half circuits. Bump and swedge fittings on ends. 	Dipperwell Faucet	<ul style="list-style-type: none"> ▪ 1/2" IPS Cold
		Cutting Board	<ul style="list-style-type: none"> ▪ Non-slip flush mounted cutting board ▪ 11.5"W x 10"L
		Speed Rinser	<ul style="list-style-type: none"> ▪ 1/2" IPS Cold
		Legs	<ul style="list-style-type: none"> ▪ 18 gauge stainless steel tubular legs w/ grey plastic bullet foot
		Sink Bowl	<ul style="list-style-type: none"> ▪ 10"W x 12"L x 7"D

Cold Plate units supplied with 1/2" x 4" PVC tailpiece. 1/2" - 20 male threaded

Model KR-CPN4



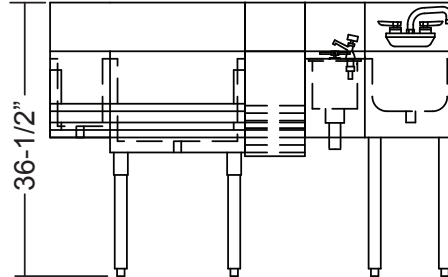
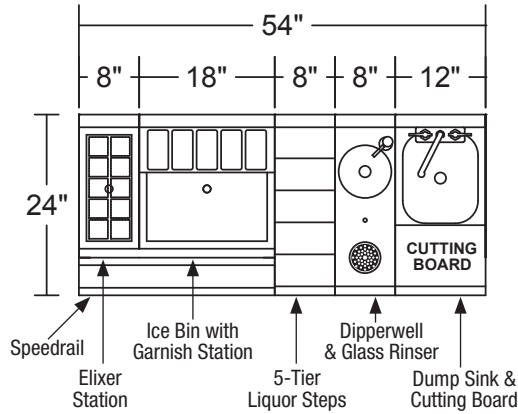
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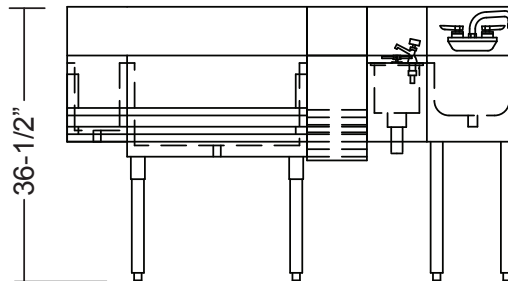
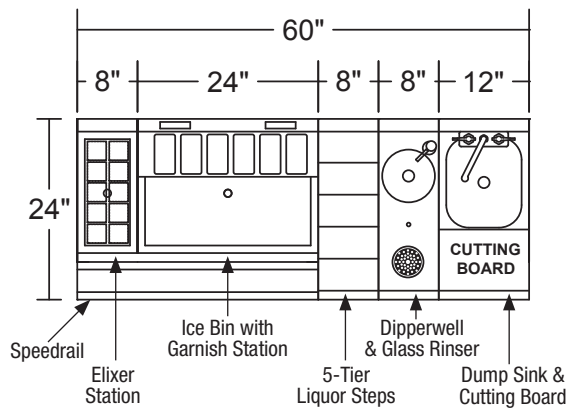
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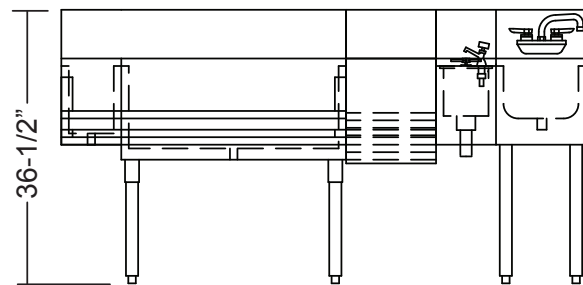
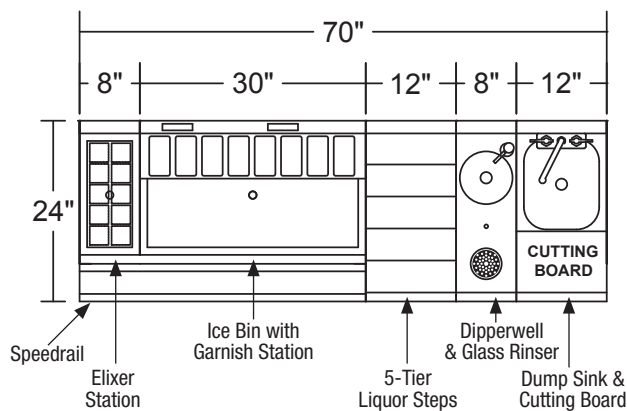
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KR24-MX60 or KR24-MX60-10



KR24-MX70 or KR24-MX70-10





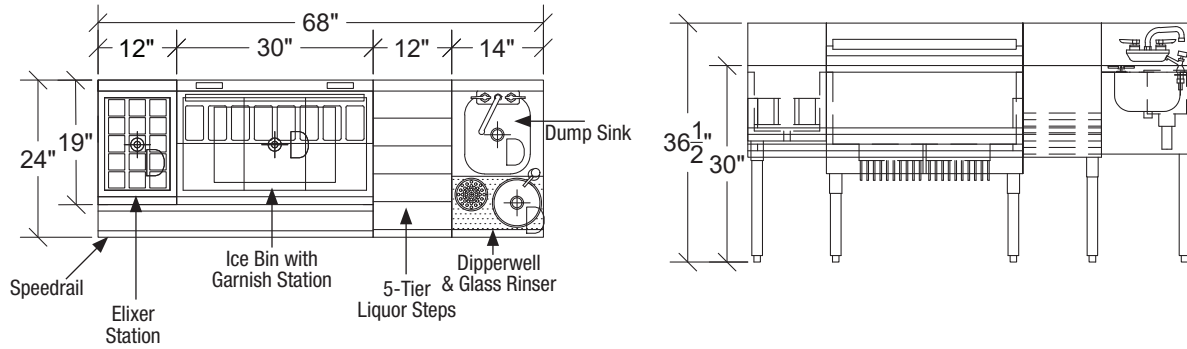
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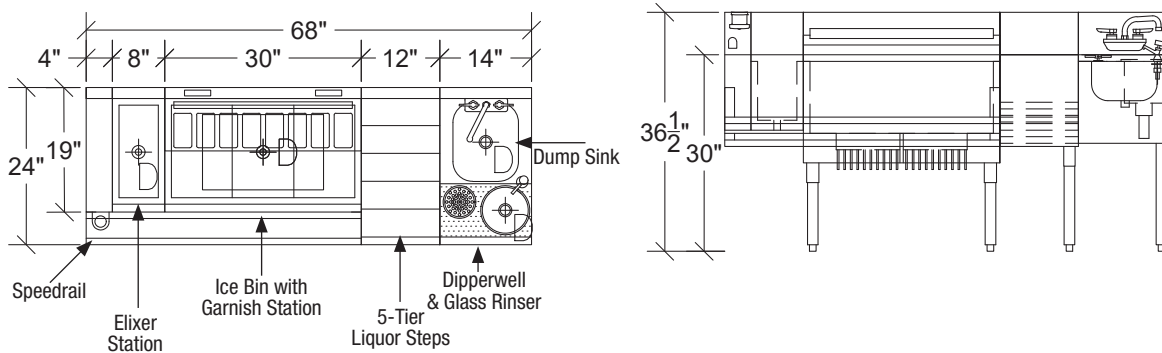
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KR24-MX68A or KR24-MX68A-10



KR24-MX68B-10



KR24-MX84 or KR24-MX84-10

