



# Craft Cocktail Zero-Step Zone

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

Equipment	Krowne® *Zero-Step Zone	Competitor *Zero-Step Zone
Garnishes	Yes	No
Glass Rinsers	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"

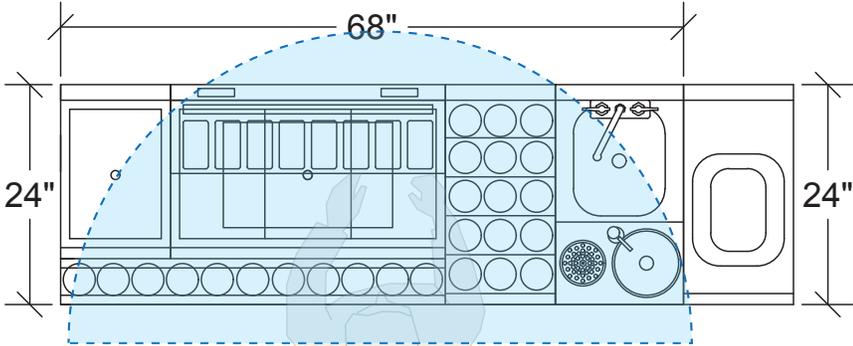
Equipment	Krowne® *Footsteps	Competitor *Footsteps
Dump Sink	0	4
Glass Rinsers	0	4
Dipperwell	0	6
Activate Dump Sink Faucet	2	6

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



## Zero-Step Design Advantages



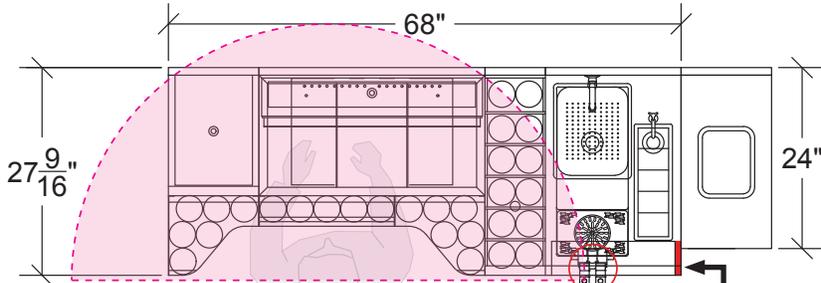


- 100% configurable without any custom required
- BarFlex3D™ allows you to build your dream workstation in minutes
- On average **25% less expensive** than competitor design
- 100% flush front to back depth to prevent knee injuries
- Significantly less footsteps required to access more ingredients/equipment
- Larger ice bin hold approximately 25% more ice than competitor design
- Offered in over 2,000 configurations



[krowne.com/BarFlex3D](http://krowne.com/BarFlex3D)

## Competitor Curved Speedrail Design Disadvantages



Bartenders operate with their hips in close proximity to bar equipment to prevent interference with passing bartenders. The curved speedrail design requires bartender to first step backwards directly into walking path before moving laterally towards out of reach equipment.

Foot pedal is located outside of bartender pocket resulting in unnecessary footsteps in order to utilize the faucet. These additional footsteps significantly reduce overall bartender efficiency.

Outside of a few specialty pieces, competitor standard depth is 24". As seen above, this creates an approximate 4" protruding steel corner that can cause knee injuries.

