



Model: \_\_\_\_\_ Item #: \_\_\_\_\_ Date: \_\_\_\_\_

Project: \_\_\_\_\_ Qty: \_\_\_\_\_ Approved By: \_\_\_\_\_

## Single Zero-Step Speed Stations

## 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"	63	5	10	17	0	N/A	246
KR24-MX60	60"	24"	80	6	10	19	1	N/A	252
KR24-MX70	70"	30"	97	8	10	30	2	N/A	267

### 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-MX70-10	70"	30"	97	8	10	30	2	10-Circuit	362

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

## Specifications

<b>Materials</b>	<ul style="list-style-type: none"> <li>▪ Interior, Front Apron &amp; Backsplash: 20 gauge stainless steel</li> <li>▪ Back &amp; Bottom: 20 gauge galvanized steel</li> <li>▪ Legs: 18 gauge stainless steel</li> </ul>	<b>Backsplash</b>	<ul style="list-style-type: none"> <li>▪ 6-1/2"H x 1-1/2"D</li> </ul>
<b>Drains</b>	<ul style="list-style-type: none"> <li>▪ 1-1/2" IPS Drain, Sink bowl</li> <li>▪ 1/2" NPS Drain, Dipperwell</li> <li>▪ 1" NPS Drain, Elixir section</li> <li>▪ 1" IPS Drain, Ice bin</li> <li>▪ 1/2" IPS Drain, Ice bin with Cold Plate. 4" PVC tailpiece provided. PVC tailpiece required to avoid condensation through metal to metal contact.</li> </ul>	<b>Faucet</b>	<ul style="list-style-type: none"> <li>▪ 4" Center wall mount Royal Series faucet</li> <li>▪ 1/4" turn ceramic cartridge valves</li> <li>▪ 1/2" IPS Hot &amp; Cold water</li> </ul>
<b>Cold Plate</b>	<ul style="list-style-type: none"> <li>▪ 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.</li> </ul>	<b>Dipperwell Faucet</b>	<ul style="list-style-type: none"> <li>▪ 1/2" IPS Cold</li> </ul>
		<b>Cutting Board</b>	<ul style="list-style-type: none"> <li>▪ Non-slip flush mounted cutting board</li> <li>▪ 11.5"W x 10"L</li> </ul>
		<b>Speed Rinser</b>	<ul style="list-style-type: none"> <li>▪ 1/2" IPS Cold</li> </ul>
		<b>Legs</b>	<ul style="list-style-type: none"> <li>▪ 1-5/8" tubular legs w/ grey plastic bullet foot</li> </ul>
		<b>Sink Bowl</b>	<ul style="list-style-type: none"> <li>▪ 10"W x 12"L x 7"D</li> </ul>

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

Model KR-CPN4





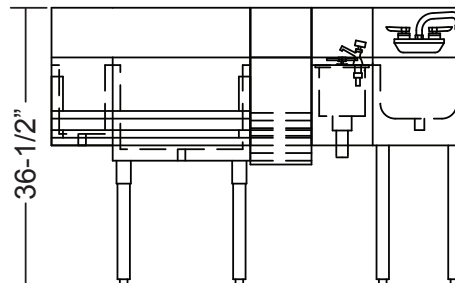
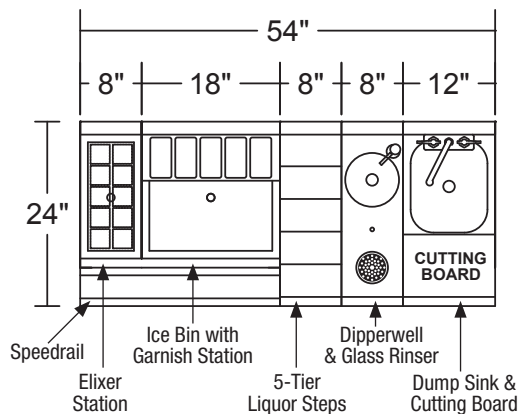
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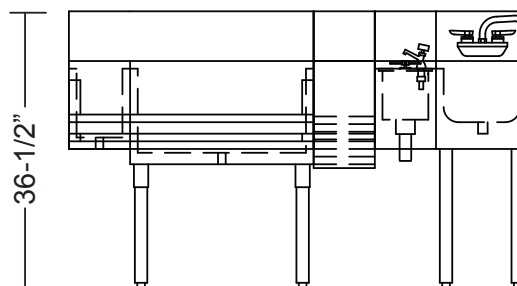
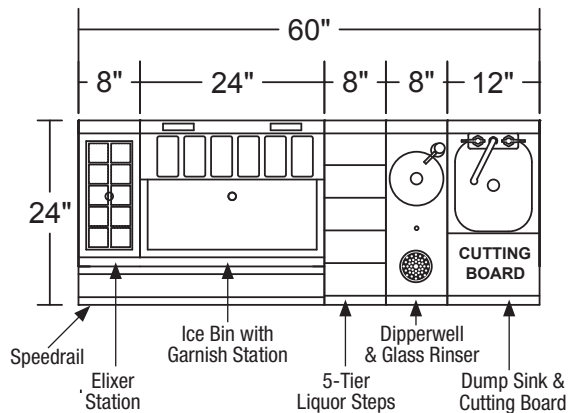
## Single Zero-Step Speed Stations

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### KR24-MX54 or KR24-MX54-7



### KR24-MX60 or KR24-MX60-10



### KR24-MX70 or KR24-MX70-10

