

INTRODUCING THE

# ALCHEMY SERIES

## ELEVATE YOUR CRAFT



AL24-LAB48-R

The Alchemist  
Refrigerated Base (122"W x 24"D x 32.5"H)



Built at an ergonomic 32.5" working height. Traditional equipment is built at 30" working height which puts more strain on lower back.



Designed with a central "mise-en-place" prep area to allow bartenders to work directly on their elevated station instead of on a narrow drink rail above an ice bin.



Stations come fully loaded with cabinet bases or refrigerated bases, hinged door on trash unit, quick-release faucets, all premium stainless-steel construction and more.



Horizontal fully insulated ice bin behind prep area allows for cold storage of garnishes in large 1/9" containers.



KROWNE®



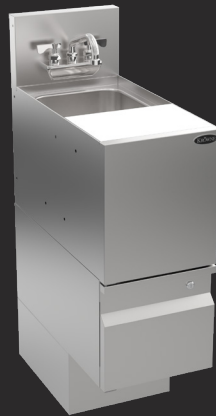
**AL24-LAB48-R** | The Forty-Eight Lab  
Refrigerator Base (48"W x 24"D x 32.5"H)



**AL24-LAB38-C** | The Thirty-Eight Lab  
Pull-Out Drawer Base (38"W x 24"D x 32.5"H)



**AL24-24**  
Ice Bin/Cocktail Unit with  
Quick Release burn faucet  
(24"W x 24"D, 32.5" H)



**AL24-MC12**  
Speed Station/Dump sink  
& cutting board  
(12"W x 24"D x 32.5"H)



**AL24-T14**  
Trash Station with swing door  
(14" W x 24" D, 32.5"H)



**AL24-ML12**  
Space Maximizing  
Liquor Display  
(12"W x 24"D, 32.5"H)



**AL24-TC12**  
Tool Caddy  
(12"W x 24"D, 32.5")

**AL-GT2**  
2-Cup Garnish Tray