Your Solutions Partner

DUKE MANUFACTURING

Hot Holding Solutions

Quality+Speed of Service = Profitability

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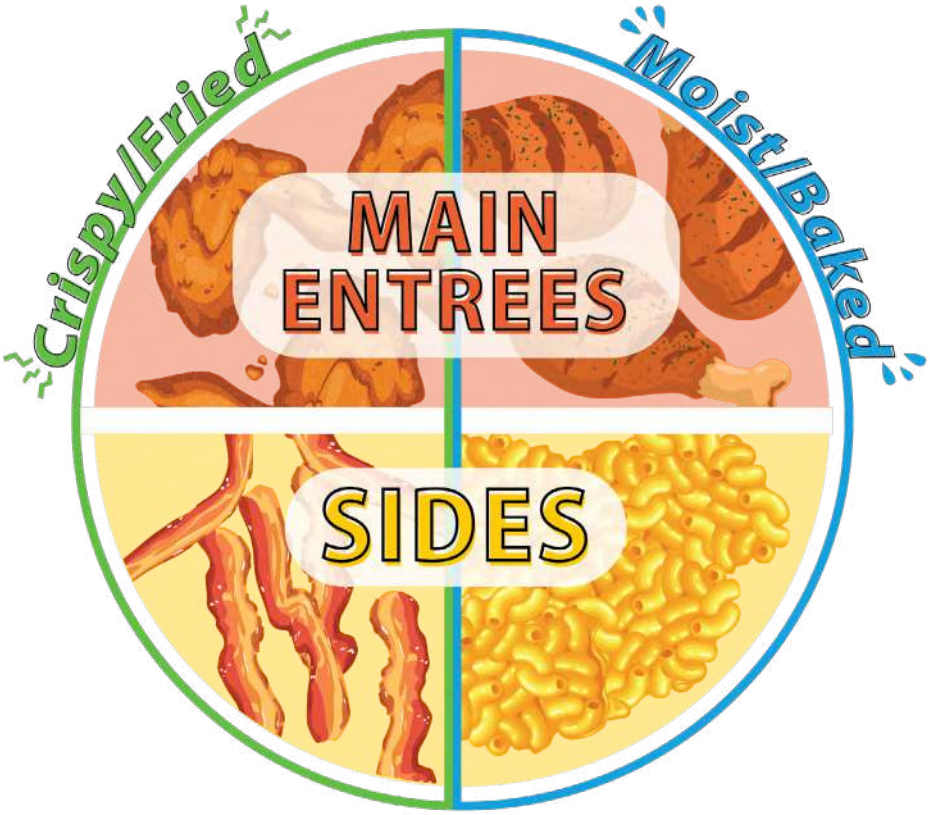
WARNING for CA residents: go to www.dukemfg.com/prop65 for Prop 65 warning

What kind of food can it hold?...



Benefits of Hot Holding

Hot holding **enhances your restaurant profitability** through an improved customer experience and increased operational efficiency and flow. Food holding is the critical link between food preparation, cooking and serving your guests.

FOOD QUALITY

Better food gets guests in the door

- Delight your guests with food at the proper temperature, texture and flavor profile
- Precisely control each food product's environment and eliminate flavor transfer

CONSISTENCY

Consistently good food gets them back again

- Confidently serve your guests knowing your food will have the same sensory appeal whether it was just cooked or has been held for an extended period
- Enhance food safety by ensuring food is maintained at safe temperatures
- Provide a uniform system-wide brand experience for your guests

SPEED

Faster service allows more guests to enjoy the quality food

- Decrease service times by maintaining a prepared food inventory
- Consolidate cooked food into one location for expedited assembly and plating
- Potentially double throughput with unique pass-through designs

PROFITABILITY

Facilitates improvement in your bottom line

- Keep your brand fresh with more product offerings, menu flexibility and seamless introductions of limited time offerings
- Efficiently deploy labor by cooking in batches instead of individual orders
- Increase product yields, lower energy use and eliminate water from holding
- Reduce food waste through extended hold times

Providing a uniform, consistent hot holding environment requires matching your culinary goals with the ideal technology to meet your sensory specifications. No matter what food product you are holding, the right technology will pay off with satisfied guests and increased profitability.

Contact us today to explore further incorporating hot holding into your operation and evaluating the ROI for your operation.

Applications of Hot Holding

Unlike traditional bin warmers/drawer warmers, Hot Holding **allows you to hold a multitude of products within the same unit**, at different temperatures; pan sizes; and with different moisture profiles. The variety of food you can hold is extensive providing great flexibility for your menu and profitability for your restaurant.

These are just some of the options:

ENTREES

- Crispy Chicken *(wings, strips, nuggets, bone-in)*
- Grilled Chicken
- Burger Patties
- Pulled Pork

BREAKFAST

- Eggs
- Sausage
- Hash Browns
- Breakfast Sandwiches

SIDES

- Tater Tots
- Biscuits
- Mac & Cheese
- Mashed Potatoes
- Vegetable Medley
- Rice

The breadth of options for sides is extensive. Duke's hot holding will support your menu.

Introduction to Duke ReadyFlex®

What is READYFLEX®?

READY

Ready WHERE you need it – in the production area for ease of access and assembly and reducing travel.

Ready WHEN the food is needed, allowing faster speed of service during peak hours.

Ready WHEN staff is available, allowing cooking to take place in advance.

Ready to switch – between day parts; between seasonal menus; even ready to hold in the same pan you cook in saving labor and transfer time.

Ready to enhance your profitability through flow and speed of service.

FLEX

Flexible to hold a wide variety of cooked products at varying temperatures.

Flexible to hold different moisture profiles with precision and quality.

Flexible physical size and configuration to fit your footprint; capacity; and operational requirements.

1. Broad Menu Flexibility

Heating

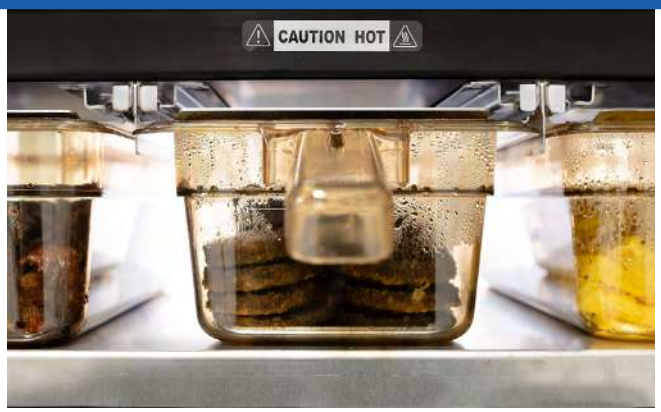
- Independent top and bottom heat with **multiple heat zones per shelf**
- Allows operation at ideal holding temperatures across all menu combinations

Flexible Lid System*

- **Accommodates multiple pan configurations** that work together: 1/3, 1/2, and full sizes with depths of 2.5" and 4" plus 1/2 size sheet pans
- **Doesn't require the use of tools** to change pan configurations

**Dedicated Lid System, fixed sizes, also available*

2. Ultimate Holding Environment



- **Quickly transitions cooked food to the ideal hot holding temperature**
- Shortened duration of carryover cooking
- Minimized moisture reduction in food
- Maintains ideal texture and color of food
- Enables increased service speed and **maintains a high food quality standard for any menu or environment**

3. Intuitive Touchscreen

Works with gloves!

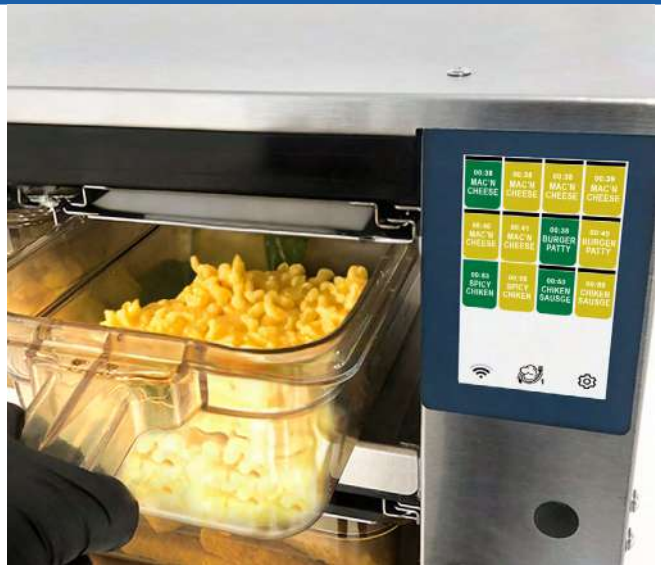
Managing recipes on-site has never been easier with the easy-to-use touchscreen control.

- Quickly program, configure and store recipes on the face of the unit
- Wells and lids are **colorfully represented** for easy identification
- Switch between 3 customized menus with one touch

Colorful well representation

Program recipes on the unit

4. Error Proof Operations



Unit will display ONLY the menu options that fit the temperature profile selected – to mitigate inadvertent errors and ensure consistent food quality.

- The unit will **indicate which product to serve first**, enabling **First In First Out (FIFO)** operations to enhance quality and consistency.
- Unit will also indicate a recommendation to **"Cook More" when the remaining hold time approaches a user's defined threshold**, eliminating inadvertent shortages.
- Unit will **display whether a lid is required,** based on menu item selected reducing operator error and increasing quality.

5. Recipe Management

LOCAL

Add, edit, & store recipes on the unit

- **Color touchscreen** that is easy to learn and program
- 15 popular recipes pre-loaded
- Recipe library holds up to 30 recipes
- Up to **3 customized menu configurations** *For example: breakfast/lunch/dinner, weekdays/weekends/specials*

REMOTE

Use WiFi to connect remotely

- **Program recipes** from your computer, phone or tablet and utilize **unlimited storage** via the Sous Chef Cloud
- **Distribute recipes** to your kitchen, a couple of restaurants, a region, nationally, or globally

Whether local or remote, you can adjust: top heat, bottom heat, hold time, cook more, FIFO, well configuration, menu/daypart settings

6. Built-In Connectivity

The ReadyFlex has **built-in WiFi and Ethernet**. ReadyFlex is ready to connect when you are through the Sous Chef Cloud. With Sous Chef Cloud you can access remote recipe management, basic diagnostic capability and asset management tools. ReadyFlex is ready to interact with 3rd party cloud and on-premise solutions.

QUICK OVERVIEW

HOLDING TECHNOLOGIES

Passive Venting:
Provides a non-mechanically controlled form of adjusting heat profiles in the space. It allows hot, stale, moist air to escape without influence.

Conduction:
Heat is transferred directly to the pan and then to the food. Conduction uses physical contact to transfer heat.

Radiant Heat:
Heat is instantly transferred from above to the food, minimizing temperature variation.

Independent Top & Bottom Heat:
Allows operation at ideal holding temperatures across all menu combinations.

HOLDING PAN TYPES & SIZES

Plastic Pans

1/3	1/2	Full	1/2 Long
2.5" & 4" DEEP	2.5" & 4" DEEP	2.5" & 4" DEEP	2.5" & 4" DEEP

Sheet Pans

1/2

F: Flexible (STANDARD)
(can switch between different pan sizes within the unit at any time)

D: Dedicated (CUSTOM)
(fixed sizes that cannot be changed, contact Duke if interested)

RECIPE MANAGEMENT SYSTEM

Daypart Flexibility
Change menu throughout cabinet during different dayparts – breakfast, lunch and dinner.

USB Compatible
Quickly and easily load new menu sets via USB Web programming allows you to customize multiple configurations.

Firmware Updates
Easily add or update firmware to allow for future enhancements.

Remotely update menus for single locations or entire regions without needing to be in the store.

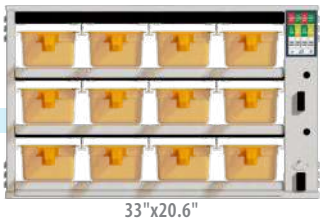
LID SELECTION

Vented
For crispy products
(e.g., chicken, fried products)

Solid
For moisture retention
(e.g., burger patties, mashed potatoes)

Configurations

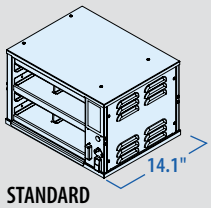
Standard Size All have a 14.1" Depth

2.5" Deep Pan Model		4" Deep Pan Model
19"x11.8"	RFHU-22	19"x14.5"
26"x11.8"	RFHU-23	26"x14.5"
33"x11.8"	RFHU-24	33"x14.5"
19"x16.6"	RFHU-32	19"x20.6"
33"x16.6"	RFHU-34	 33"x20.6"
11.8"x21.5"	RFHU-41	11.8"x26.8"
19"x21.5"	RFHU-42	19"x26.8"

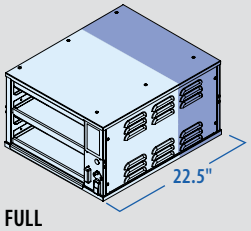
A configuration to fit any space!

No matter what size space you have and what volume of food you need to maintain, **there is a ReadyFlex configuration for you**. ReadyFlex is stackable and easy to fit into your lineup.

Standard vs. Full



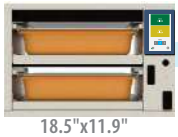
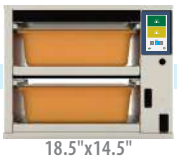
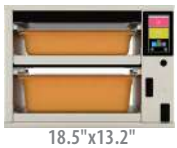
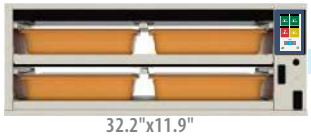
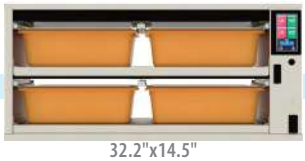
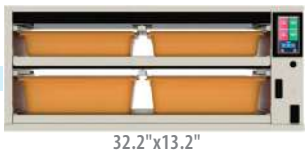
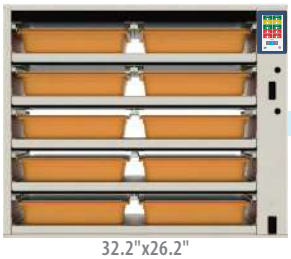
STANDARD
RFHU-22



FULL
RFHU-21F

Full Size All have a 22.5" Depth

Hybrid models have both 2.5" and 4" depths available in the same full size unit.

2.5" Deep Pan Model		4" Deep Pan Model	Hybrid Model
 18.5"x11.9"	RFHU-21F	 18.5"x14.5"	 18.5"x13.2"
 32.2"x11.9"	RFHU-22F	 32.2"x14.5"	 32.2"x13.2"
45.9"x11.9"	RFHU-23F	45.9"x14.5"	45.9"x13.2"
18.5"x16.7"	RFHU-31F	18.5"x20.7"	18.5"x18"
18.5"x21.4"	RFHU-41F	18.5"x26.7"	18.5"x24.1"
18.5"x26.2"	RFHU-51F	18.5"x32.8"	18.5"x28.8"
 32.2"x26.2"	RFHU-52F	32.2"x32.8"	32.2"x28.8"

Holding Pans

Your ReadyFlex unit is configurable to a wide variety of pans that you can adjust in moments…to Flex for different seasons, day or even day parts!

1/3 Size Pans

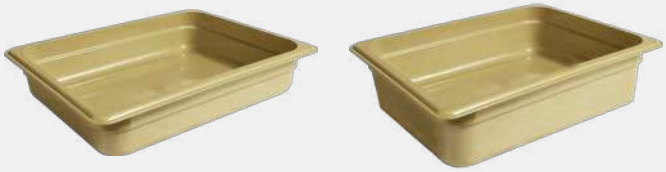
(2.5" & 4" Deep)

1/3 size pans are optimal for lower volume, fast-turn menu items.
These pans come with single handle or dual handle – depending upon whether you'll access from one side or both of the unit.

Half Size Pans

(2.5" & 4" Deep)

Offer greater volume.



Half Size Long Pan

(2.5" & 4" Deep)

Full Size Pans

(2.5" & 4" Deep)

For greatest volume and space.

**ReadyFlex will accomodate your pans, including half sheet pans.*
Pans are not automatically included with the unit; parts and options sold separately.

Lids & Accessories

The right lids and accessories will go further to ensure your crispy products maintain the perfect texture and quality your customers deserve, and your patties and sides remain moist, hot and flavorful!

Plastic Trivets for Crispy Product

1/3 Size

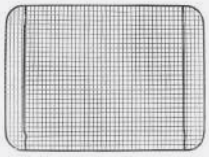
1/2 Size

Half Size Long

Stainless Steel Trivets for Crispy Product

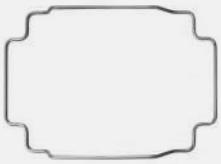
1/3 Size

Full Size



Pan Carriers *(for pans with no handles)*

Full Size



Half Size

Half Size Long

Stainless Steel Lids *(for standard size ReadyFlex)*

RFHU Solid Lid w/o pan guide
(moist product)

RFHU Solid Lid w/ pan guide
(moist product)

RFHU Vented Lid w/o pan guide
(crispy product)

RFHU Vented Lid w/ pan guide
(crispy product)

USB Drive

Use to load and program recipes on your ReadyFlex unit if not connected via WiFi to Sous Chef Cloud

* Color of USB subject to change

** Parts and options sold separately*

The Details

Duke ReadyFlex®

OPTIONS

Front & Back 4.3" Touchscreen • Front 4.3" Touchscreen w/ Front Timer Bars • Front 4.3" Touchscreen w/ Front & Back Timer Bars • Dedicated Lid Options for High Volume Proteins

BODY

Stainless Steel Exterior construction for durability & ease of cleaning • Robust stainless steel pan cover • Multipan configuration flexibility for 1/3, 1/2 and Full Size Pans *(Full size pans on standard cabinets for 3 wide or larger units. Full size pans on all configurations of Full Size cabinets.)*

HEATER CONFIGURATIONS

Independent Top & Bottom Zoned Heat for maximum recipe flexibility • Easily configured for shelf heat, if desired • Quick heat up approx. 20 minutes

CONTROLS

Full Color 4.3" Touchscreen Control (timer bar functionality without timer bars) Start & Stop Timers • Displays product being held, countdown timer, cook more alerts, & FIFO for each pan • Simplified, Intuitive Local Programming, Recipe Storage & Menu Switch • Multipan configuration • Network Support

Built In Connectivity | WiFi (Duke 1LV Dual Band 802.11 A/B/G/N 2.4Ghz/5Ghz)

USB Support | Firmware Update • Recipe Import/Export

Sous Chef Cloud | Asset Management • Firmware Update • Recipe Management • Diagnostics

CERTIFICATIONS

4 inch Deep Model SPECIFICATIONS

2.5 inch Deep Model SPECIFICATIONS

Full Size Model SPECIFICATIONS

Your Solutions Partner

Your success and profitability are our mission. With that focus in mind, we commit to development of solutions that deliver quality, performance, and functionality that enable flow; efficiency; and impact in your operations.

We believe you deserve access to world-class processes, people and facilities. To that end, we invest not only in state-of-the-art hardware like robotics and laser cutting and welding equipment, but also in process enhancement, best practices and our environment through utilization of Six Sigma, Lean Manufacturing, 5S and ISO 9001 and ISO 14000 certification.

Our expanding list of business partners include many of the fastest growing, most dynamic and forward-thinking names in the food-service industry.

- Extensive technology portfolio
- Advanced engineering capabilities
- Comprehensive culinary & foodservice operations knowledge

By partnering with Duke, you'll position your operation for growth now, and in the years ahead.

A

St. Louis, MO, USA
150,000 sq. ft.
Global Headquarters
Engineering Excellence Center

B

Sedalia, MO, USA
650,000 sq. ft.
Manufacturing, Global Consolidation & Distribution

C

Houston, TX, USA
40,000 sq. ft.
Manufacturing & Distribution

D

Prague, Czech Republic
75,000 sq. ft.
Distribution & Sales

E

Shanghai, China
25,000 sq. ft.
Manufacturing, Distribution & Sales

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Your Solutions Partner

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