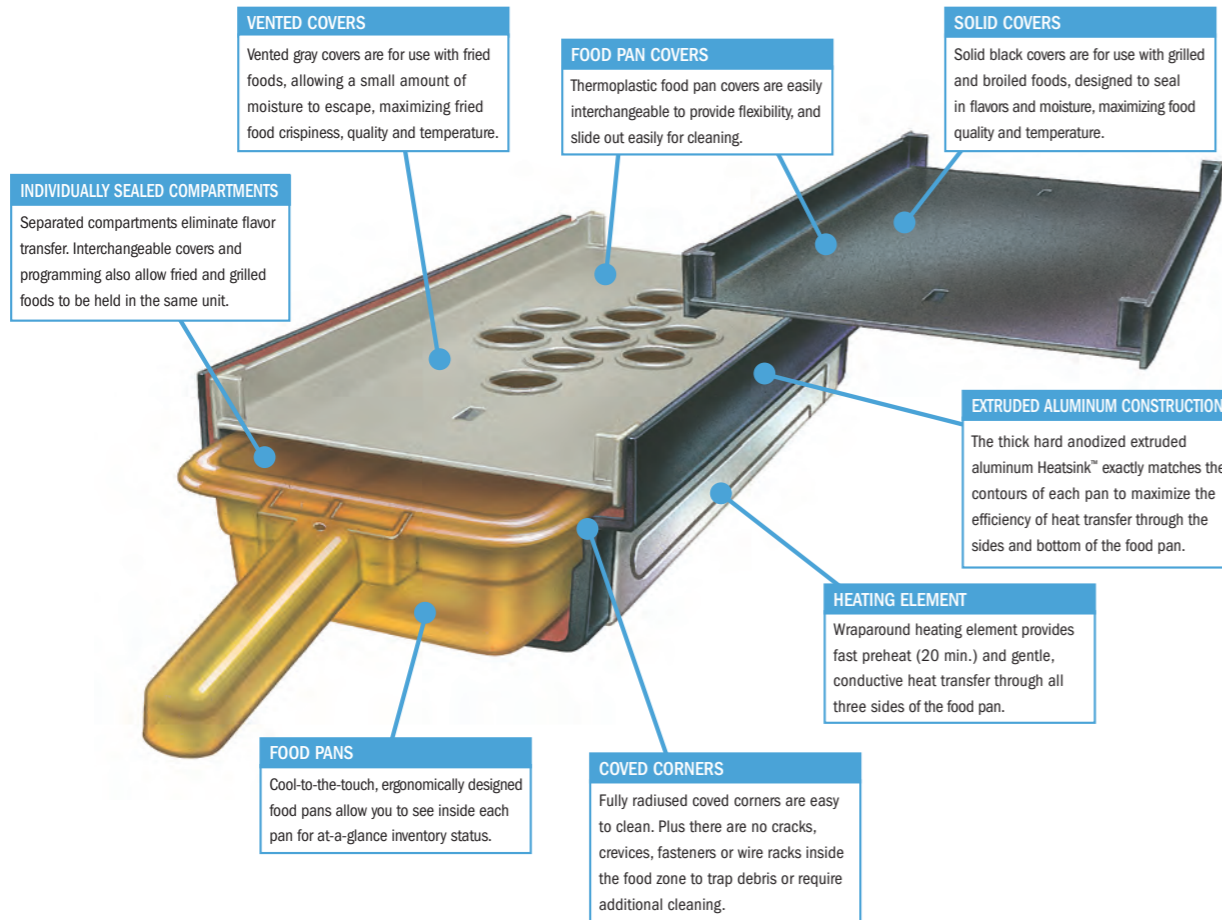


THE KEY TO DUKE'S PRODUCT HOLDING EFFECTIVENESS: PATENTED HEATSINK™ TECHNOLOGY.

Your Solutions Partner



PRODUCT HOLDING UNIT COMPARISONS

Why Duke PHUs lead the industry in quality and performance

Here's How It Works:

The key to the incomparable performance of Duke's Product Holding Units is our exclusive Heatsink™ technology. Duke's "Heatsink" is made of extruded aluminum, shaped to fit the contour of each holding unit pan, as well as to hold the solid or vented cover in place over the pan.

The Heatsink™ stores a tremendous amount of energy, yet because it wraps around all three sides of the pan, the solid extruded aluminum surface allows the heat to be conducted uniformly across the surface of the pan and directly into the food. This gives the Heatsink™ the ability to eliminate hot and cold spots while supplying steady, gentle heat to the food in each pan. In turn, your food stays at its "just cooked" peak of flavor, temperature and texture for up to 66% longer than conventional holding methods.

Duke Manufacturing Co.

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AT DUKE, WE LISTEN... WE UNDERSTAND... WE SOLVE.
CONTACT US TODAY AND LET US SHOW YOU THE
POSSIBILITIES — AS WE HAVE WITH SOME OF THE TOP
GLOBAL FOOD SERVICE COMPANIES.



Your Solutions Partner



HOW DUKE PRODUCT HOLDING UNITS OFFER YOU REDUCED COSTS, MORE EFFICIENT EMPLOYEES, INCREASED SALES AND FASTER ROI.

- **Improved serving efficiencies** – All hot food items are held in one location for convenient assembly and plating. Unique “pass through” design allows access from both sides, with potential for doubling staff efficiency.
- **Reduced costs** – By increasing product yields, lowering energy usage and eliminating the need for water.
- **Shortened clean-up time** – Just remove the pans and covers and wipe them down. What's more, the unit's radiused corners don't accumulate food debris.
- **Lowered routine maintenance** – Duke PHUs have no moving parts to break, and our consistent history of quality manufacturing ensures years of reliable performance.

WHY DUKE'S PRODUCT HOLDING UNITS LEAD THE INDUSTRY IN QUALITY AND PERFORMANCE.

- Easy-to-configure hold times and temperature settings with flash drive/online programming feature.
- Alphanumeric displays that are easy to read, and include product identification for each compartment/pan.
- Visible countdown timer that shows hold time remaining.
- Cook time warning indicator that allows for timely replenishment of each product.
- Three button operation that makes it easy to switch between day parts, with storage for up to three day parts per compartment/pan.
- Intuitive, patented “Red Light/Green Light” technology that works in any kitchen environment.
 - Green alphanumeric displays identify products in upper and lower pans (indicated by arrows), as well as a countdown timer to product expiration.
 - Red “clock” indicator switches compartment programming/holding information to change day parts up to three times in any twenty-four hour period.
 - Red LED light indicates holding time is about to elapse, while green assures that product held is still good.

PRODUCT HOLDING UNIT COMPARISON CHART

	Holding and Heating Performance	Pans and Lids	Rack System	Timer Displays	Timer Programming	Cleaning	Footprints	Amp	Individual Time/Temp Control
Duke PHU	Unique cutting-edge Heatsink™ technology gently heats a heavy-duty aluminum extrusion from three sides, creating an ideal holding environment. Provides a tighter temperature span across all products.	Amber clipper pans feature a sturdy solid lid for moisture sensitive products, plus a vented lid for fried items.	Does not use a rack system.	Alphanumeric	Updated programming can be uploaded via USB port. Changes are made via website then downloaded through a USB memory device. No manual programming is required.	Pans and lids must be removed to clean the holding cavity. Pans and lids are dishwasher safe. The Duke PHU also has radiused corners that make it easy to clean.	2.5" & 4" deep, 1/3 size, with unlimited configurations to fit any application. Three different full size 2.5" deep configurations.	120 Volt 2x2 = 6.7 Amps 120 volt 2x3 = 10 Amps	Yes
Merco	Conduction heat directly transfers from the top and bottom.	Amber clipper pans use aluminum lids which rest upon a flimsy wire bar.	Flimsy wire bar mounted to the face of the unit holds lids in place.	Alphanumeric	Must be performed manually on the timer. If menu changes, every location must reprogram their holding units by hand.	Must remove all pans and lids to clean holding cavity. Pans and lids are dishwasher safe. The unit itself is hard to clean, with 90° corners that easily collect food particles.	2.5" deep, 1/3 size pans with only two different foot prints. No full or half size pan footprints.	120 Volt 2x2 = 6.7 Amps 120 volt 2x3 = 10 Amps	Yes
Prince Castle	Dated dual heating plate design, with infrared on the top of the pan and conduction on the bottom, allowing a wider temperature variance across the products in each pan.	Amber clipper pans have a thin lid for moisture sensitive foods that easily warps and cracks. Does not have a lid option specifically for fried foods.	Requires wire form rack to hold pans and lids in place.	Alphanumeric	Must be performed manually on the timer. If menu changes, every location must reprogram their holding units by hand.	Must remove all pans, lids and racks to clean holding cavity. Pans and lids are dishwasher safe. The unit itself is hard to clean, with 90° corners that easily collect food particles.	Various footprints for 2.5" deep pans. No 4", full size or half size pan formats.	120 Volt 2x2 = 10 Amps 120 Volt 2x3 = 13.8 Amps	No
Carter Hoffman	Vulcanized silicone heaters provide bottom heat only via hard-coated aluminum plated shelves. Lidded pans are used for moisture sensitive products; fried products are held unlidded. Provides inconsistent holding temperatures, since heat does not surround each pan.	Metal and amber clipper pans use metal lids for moisture sensitive products, no lids for fried foods.	Does not use a rack system.	Numeric	Must be performed manually on the timer. If menu changes, every location must reprogram their holding units by hand.	Must remove all pans and lids to clean holding cavity. Pans and lids are dishwasher safe. The unit itself is hard to clean, with 90° corners that easily collect food particles.	Various footprints available.	120 Volt 2x2 = 10.4 Amps 120 Volt 2x3 = Not available	Yes
Advantage	<i>Advantage Duke. Gentle heat delivered from all three sides – plus form fitting, product-driven lids that lock and deliver heat from the top – create an optimum holding environment for individual food items.</i>	<i>Advantage Duke. Duke's sturdy plastic lid system allows for holding a variety of products within one unit. It also allows you to lock flavor, moisture, and temperature in while keeping other flavors out.</i>	<i>Advantage anyone who does not use a rack system. The flimsy wire racks are hot to the touch and damage very easily. When damaged, this system will not hold properly, allowing for inferior and unsafe products to be served.</i>	<i>Advantage alphanumeric displays. They're easy to read, and ensure that items get placed in the correct bin for optimum holding.</i>	<i>Advantage Duke. Duke's password protected website allows you total control of your brand's holding parameters from one central location. The easy-to-use site also allows clients to rapidly change menus for LTOs or seasonal menu changes.</i>	<i>Advantage Duke. Duke compartments are fully radiused. Others have cracks and crevices, making them hard to clean. The rack systems can be hot to the touch, and metal lids and pans can be tough to clean.</i>			

