

ion Duke's Rapid Cook Solution

Solution. Perfection. Integration.



Construction / Materials

Microwave System	
Feed	Slotted Feed
Location on cavity	Sides
Removable waveguide	Yes
# of Magnetrons	2
Airflow	
Location	Top & Bottom Sides
Velocities (fpm)	8000+ max
# of Nozzles	38
Cook Plane from Floor (in.)	3
Legs	4" legs
Stacking Capability	Yes, with stacking cart
Programming	USB
Removable Door	Yes

Measurements

External Oven	
Height	23.9"
Width	26.4"
Depth w/o handle (door closed)	30.4"
Depth (door open 90°)	42.8"
Clearances Required	
Back	0.0"
Sides	0.5"
Top	6.0"
Internal Cavity	
Height (Full Cavity)	10.5"
Height (Rack to Roof)	7.4"
Width	16.8"
Depth	14.8"
Internal Cavity Volume (cu. ft.)	0.9
Weight	250 lbs

Power

Voltage Rating	208 / 240 V, 60 Hz
Automatic Voltage Selection	Yes
Current Draw (A)	30A
Phase	Single
Max. Power Input (W)	4,800 / 6,000
Microwave Power (W)	2,000
Heater Power (W)	4,400
Plug	NEMA L6-30P twist

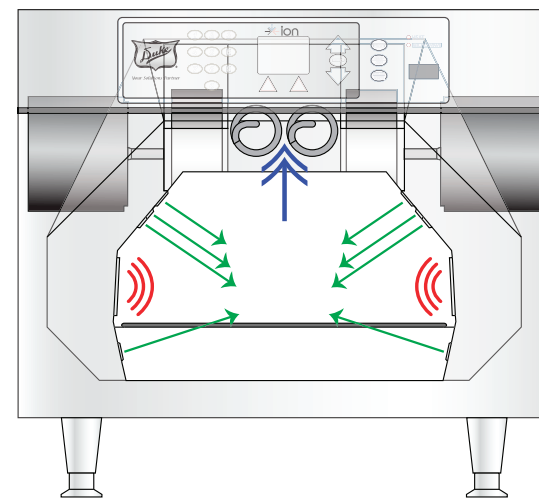
Cooking / Programming Features

# of Recipes	64 or 256 customizable
Stages per Recipe	5
MW Power Level Increments	0% - 100% / 10%
Airflow Power Level Increments	1 - 9 / 1
Temperature Range / Increments (°F)	375° - 500° / 1°
Time - Max Cook Cycle (mm:ss)	60:59
Ventless Catalyst	UL 710B using EPA 202 (NFPA96) (Includes raw proteins)
Cook from Frozen Capability	Yes
Use of Metal Cookware	No
PC Configuration Software	Yes
Speed	10X Faster

Cleaning / Sanitation

Advertised Daily Cleaning Time	10 Minutes
Cleaning Materials (limited)	Duke Cleaner & Duke Shield

Agency Approvals



↑ Return Air Path))) Microwave Energy ↓ Impinging Air

Duke's hoodless rapid cook solution provides the optimal blend of **quality, versatility** and **consistency** through an unprecedented fusion of features that is redefining foodservice.



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For more product details and other useful tools, please visit:
www.rapid-cook.com

Your Solutions Partner



The Basics

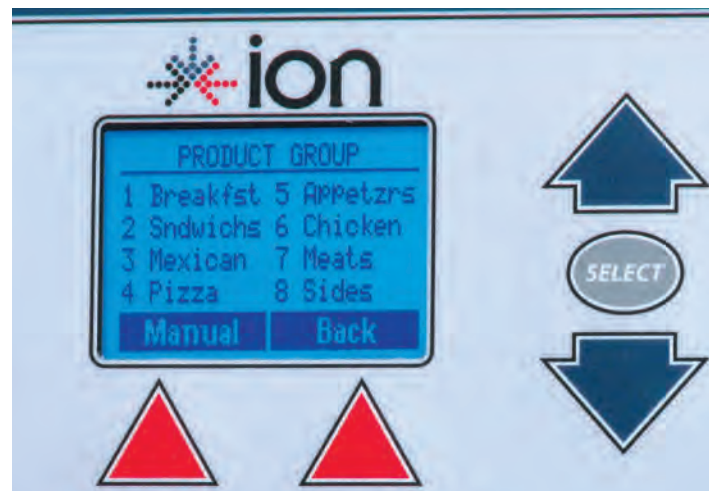
Quality, Versatility and Consistency

The hoodless operation and small footprint facilitate non-traditional foodservice applications making fresh food available anywhere.

- ▶ Ability to prepare an entire menu with gourmet results and extreme consistency. Impress your customers each and every time!
- ▶ With our UL approved catalyst, the **ion** is the only speed oven rated to cook raw proteins.
- ▶ USB functionality allows for electronic recipe transfer across multiple store locations, creating consistent system-wide results.

Ease of Use

- ▶ Icon displays and product details make use intuitive and training simplistic.
- ▶ Optional 64 or 256 menu configuration, customized for your operations.
- ▶ Quiet operation ensures a pleasant guest and/or back of the house experience.
- ▶ The quick cooldown, smooth edges and closed cavity simplify daily cleaning, saving your operation hassle and labor dollars.



Profitability

- ▶ Hoodless operation creates a cooler kitchen environment, providing significant annual energy cost savings.
- ▶ Greater store throughput coupled with the greatest menu diversification allows for maximized store profitability.
- ▶ Ability to replace multiple pieces of existing equipment, equating to even more operational and energy savings.
- ▶ Quick ROI since the oven can support almost all of your hot food offerings.

Environment

Cook less more frequently. Our solution reduces waste, eliminates water usage and reduces energy costs since multiple pieces of kitchen equipment can be replaced.

Service

Equipment is supported by Duke's knowledgeable technical service group and extensive service network.



The Duke Advantage

Duke Manufacturing Co.

Privately held since 1925, Duke has developed a consistent and trusted reputation with its foodservice partners around the world.

Recipe Management System

Each oven comes with free access to the proprietary web based Recipe Management Systems (RMS). This intuitive menu development tool will provide a competitive advantage for both experienced chefs and culinary novices. You can create a custom recipe from scratch or use one of Duke's standard offerings as a base.

- ▶ Web based, which means you don't have to hassle with software installations or updates.
- ▶ Direct USB functionality without the need for a convertor box or driver installations.

Culinary Support

It's all about the food! While the RMS will provide you with the tools you need to manage a successful menu, Duke's culinary support team is available to help take your offerings to the next level through menu expansion or other tailored food and equipment solutions.



Equipment Integration

The **ion** can be integrated with other Duke technologies to create your tailored foodservice solution. We have the experience and the equipment to meet any design or foodservice challenge including product holding units, merchandisers, drop-ins and slide-ins, kiosks, custom fabrications and more.

You can get it all with Duke!



Your Solutions Partner