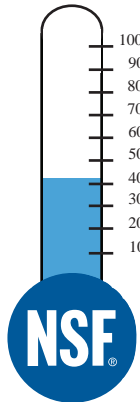


# TRI-CHANNEL<sup>®</sup> Cold Food Holding System

## Proper cooling improves product flavor and safety

- Three channels means food is never more than 3.5 inches from a cold wall
- TRI-CHANNEL<sup>®</sup> controls temperature at or below 41° meeting National Sanitation Foundation's Standard 7 and ensuring food quality and safety



**"KEEPS TEMPERATURES  
AT OR BELOW 41°  
MEETING  
NSF STANDARD 7"**

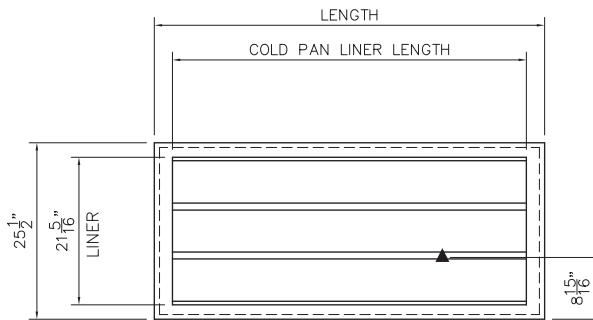


## TRI-CHANNEL'S Design Increases Efficiency:

- Cold wall construction means no fans to maintain, reducing repair costs
- Channels are angled to allow easy access to food and trays
- Pans are flush-mounted for easy access and cleaning
- Duke's patented TRI-CHANNEL<sup>®</sup> system has been installed in 3,000 QSR outlets worldwide

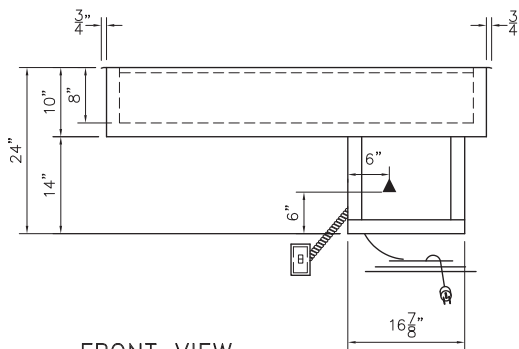


# TRI-CHANNEL® Cold Food Holding System

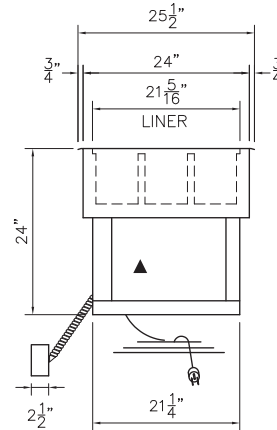


ADI-4M-TC UNIT SHOWN

TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

## MODEL:

### Drop-Ins

### Cold Pan - TRI-Channel

### MEETS NSF Standard 7

- ADI-1M-TC** 18-1/8" length unit
- ADI-2M-TC** 30-7/8" length unit
- ADI-3M-TC** 43-5/8" length unit
- ADI-4M-TC** 56-3/8" length unit
- ADI-5M-TC** 69-1/8" length unit
- ADI-6M-TC** 81-7/8" length unit

Model	Overall Length	Overall Width	TRI-Channel Top Cutout Dimensions		Cubic Ft. Crated	Weight		120.1 NEMA #5-15P	
			Length	Width		lbs.	kg	amps	hp
<b>ADI-1M-TC</b>	18-1/8	25-1/2	17-1/8	24-1/2	14.0	180	82	5.5	1/4
<b>ADI-2M-TC</b>	30-7/8	25-1/2	29-7/8	24-1/2	22.1	190	86	5.5	1/4
<b>ADI-3M-TC</b>	43-5/8	25-1/2	42-5/8	24-1/2	24.5	205	93	6.7	1/3
<b>ADI-4M-TC</b>	56-3/8	25-1/2	55-3/8	24-1/2	38.4	310	141	6.7	1/3
<b>ADI-5M-TC</b>	69-1/8	25-1/2	65-1/8	24-1/2	46.5	370	168	6.5	0.4
<b>ADI-6M-TC</b>	81-7/8	25-1/2	80-7/8	24-1/2	54.6	410	186	6.5	0.4



## Duke Manufacturing Co.

2305 N. Broadway  
 St. Louis, MO 63102  
 Toll Free: 800.735.3853 • Phone: 314.231.1130  
[www.dukemfg.com](http://www.dukemfg.com)