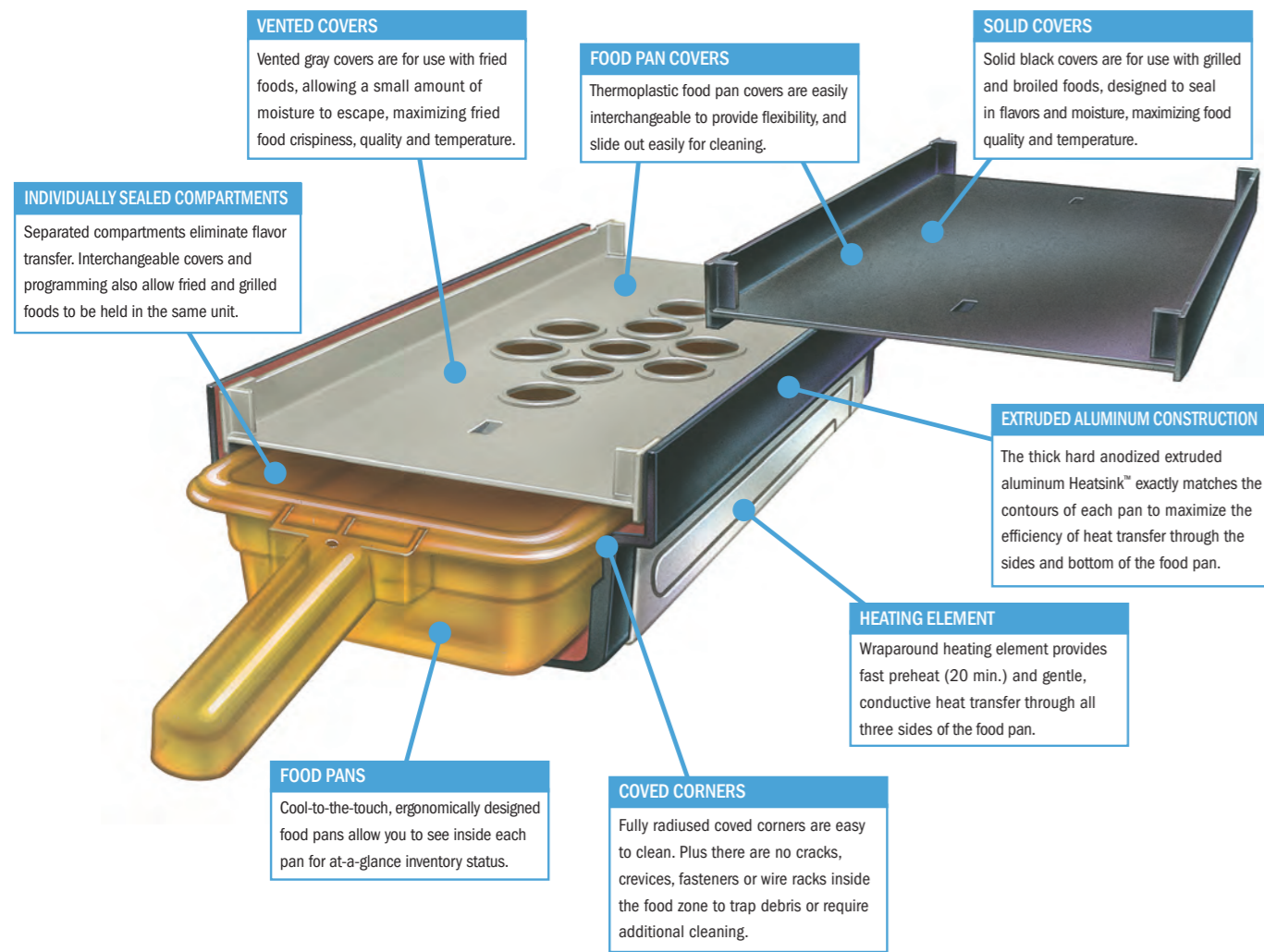




THE KEY TO DUKE'S PRODUCT HOLDING EFFECTIVENESS: PATENTED HEATSINK™ TECHNOLOGY.



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.



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HOW DUKE'S WEB-BASED PROGRAMMING GIVES BOTH CORPORATE DECISION MAKERS AND RESTAURANT MANAGERS THE ADVANTAGE.

Configure Online → Download to Flash Drive → Plug Into Holding Unit to Update

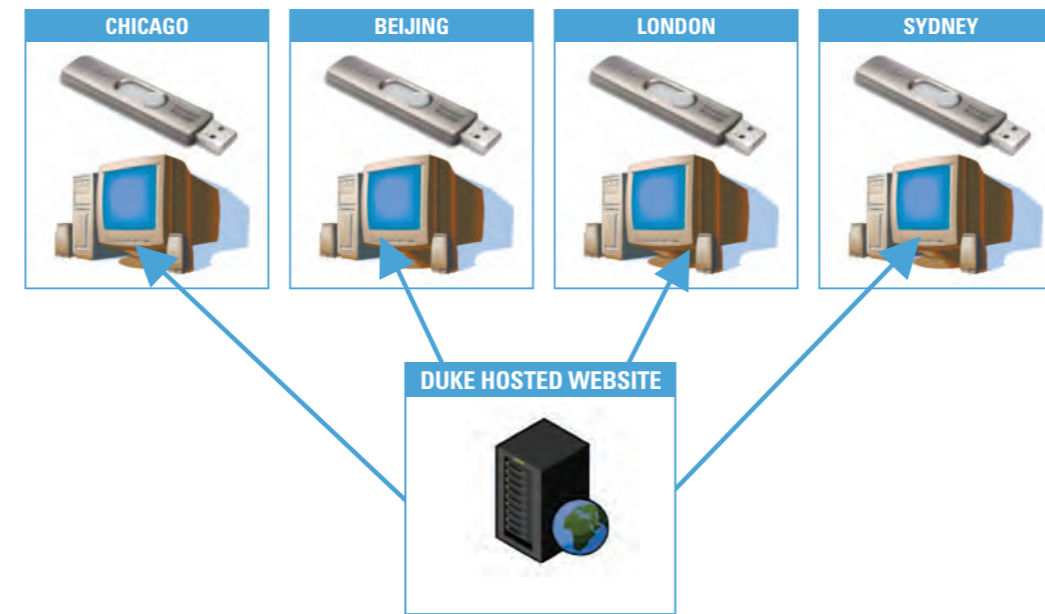
Web-based programming allows hold times and hold temperatures for any number of menu items to be controlled at the corporate level. Restaurant managers simply visit a central website, download the programming information onto a flashdrive, then upload the information directly into the unit itself.

Corporate Level Quality Control

- Set ALL holding parameters — temperature, time, product name
- Ability to add LTOs and new products
- Easy-to-update the entire system quickly
- Password protected for added security

Restaurant Level Flexibility

- Allows managers to reconfigure number of product holding compartments/pans to compensate for each specific restaurant location's serving efficiencies and volume.



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.

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PRODUCT HOLDING UNITS

Just cooked quality...
Enhanced operating efficiencies...
Improved profitability...
More satisfied customers...

How "The World Leader in Product Holding"
offers you all these advantages and more
with the industry's most technologically
advanced food holding solutions.

DUKE IS “THE WORLD LEADER IN PRODUCT HOLDING” BECAUSE OF BOTH THE NUMBER OF UNITS WE’VE SOLD (OVER 35,000), AND THE VAST PORTFOLIO OF INNOVATIVE PRODUCTS THAT HAVE DELIVERED PROVEN RESULTS FOR OUR CUSTOMERS.



Operational simplicity...

Here’s how Duke product holding units offer you reduced costs, more efficient employees, increased sales and faster ROI.

With Duke holding units, better technology not only means better food and happier customers – it also means significant savings in time, money and energy usage for your operation.

- **Improves 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.

- **Reduces costs** – By increasing product yields, lowering energy usage and eliminating the need for water.

- **Shortens 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.

- **Lowers routine maintenance** – Duke PHUs have no moving parts to break, and our consistent history of quality manufacturing ensures years of reliable performance.



Innovative technology...

Duke’s patented food holding technology delivers products that taste “just cooked” – at dramatically longer holding times.

When it comes to keeping hot foods hot – at the right temperature, texture and flavor – Duke has the most technologically advanced solutions available.

- Proven technology pioneered by Duke and used in more than 10,000 restaurants worldwide.

- Dramatically outperforms conventional holding methods like heat lamps, heated platen bins and holding cabinets.

- Individual product holding compartments wrap around the bottom sides of each pan to allow for even heat distribution.

- Heats products quickly, supplying a steady, even, gentle heat.

- Eliminates product hot and cold spots.

- Improves overall product quality, while increasing product holding times by up to 66%.



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

Advanced engineering for the real world...

Duke’s customer-focused design and engineering makes our product holding units easy to use and easy to install.

Advanced engineering is a key Duke competitive advantage, but we never forget about real-world applications in your restaurants, kitchens or stores. That’s why we make Duke Product Holding Units so simple to operate and maintain.

- 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 (shown in first series of photos at right).

- 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.



EXTENDED HOLDING TIMES FOR THE MOST POPULAR FOOD PRODUCTS WHEN USING DUKE PHUs

Whatever you’re serving, Duke has a unit to hold it – and to keep it at **the ideal temperature, texture and flavor – up to 66% longer** than conventional holding methods!

Duke PHUs’ individual compartments allow for precise temperature control of each item – and eliminate the possibility of flavor transfer between foods. Even better, Duke PHUs are available in a wide variety of sizes and configurations to meet any menu need you may have.

	HOLD TIME (Hours/Minutes)		HOLD TIME (Hours/Minutes)
STARTERS		SIDES	
Boneless Wings	1:00	Green Beans	6:00
Chicken Strips	1:00	Mac & Cheese	3:00
Wings	1:30	Seasoned Rice	4:00
Soup	2:00	Mashed Potatoes	4:00
Popcorn Chicken	1:00	Potato Wedges	0:30
Chicken Sliders	1:00	Corn	2:00
Nachos	1:00	Cobettes	4:00
Quesadillas	1:00	Baked Beans	4:00
Fried Shrimp	0:45	Vegetable Medley	3:00
		Bacon	4:00
		Onions	4:00
SALADS		SANDWICHES	
Chicken Caesar	1:00	Hamburger	0:30
Southwestern Chicken	1:00	Hot Dog	1:00
Crispy Chicken Salad	1:00	Grilled Chicken	2:00
Shrimp Caesar	0:45		
Salmon Caesar	3:00	ENTREÉS	
Soup of the Day	2:00	Salmon	3:00
Chili	2:00	Tilapia	3:00
Cobb Salad	1:00	Chicken	2:00
		Shrimp Scampi	1:30
		Pulled Chicken	4:00
		Pulled Pork	4:00



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