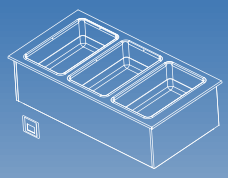
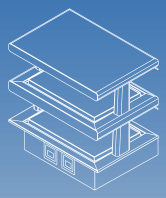
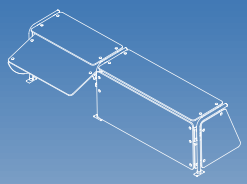
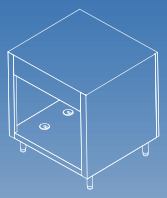
IDEAL INTEGRATED SERVING SYSTEMS

SERVING WELLS — MERCHANDISERS — GUARDS — COUNTERS

ONE SOLUTIONS PARTNER FOR ALL

your serving system needs

DUKE MANUFACTURING

dukemfg.com

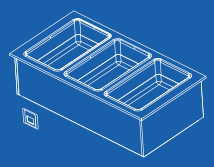
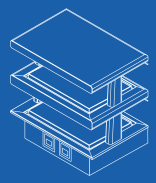
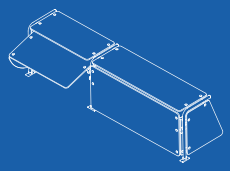
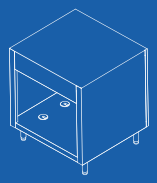
Welcome to the Duke
Ideal Integrated Serving Systems

All Duke Serving Systems are designed with the same goal: to enhance the quality of your customers' and students' experience and **increase participation and engagement.**

All Duke Serving Systems are also designed as Integrated Systems – providing a **single-source, trusted partner for your Serving System solution.**

All Duke Serving Systems contain the best-in-class of each of the 4 major elements you need:

• Serving Wells • Merchandisers • Food Guards • Counter and Décor Finishes •

WELCOME TO CONVENIENT CUSTOMIZATION

While all serving systems have a shared need for quality, durability, and value, each project and application can have a range of space; budgetary; lead time; service level and aesthetic needs.

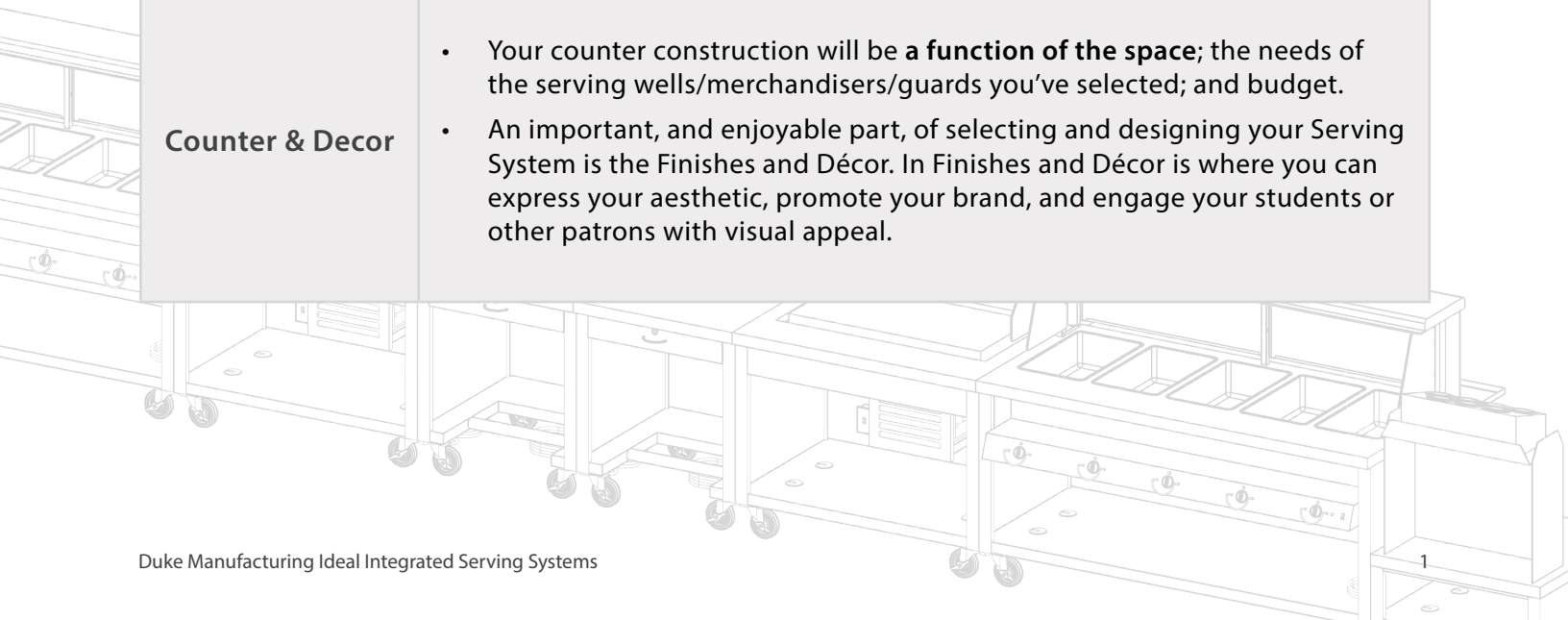
Duke Serving Systems, therefore, offer a variety of options, configurations and customizations to ensure each project's and customer's unique needs and design intent can be fully supported.

Let's explore how to build *your* Ideal Integrated Serving System.

IDEAL INTEGRATED SERVING SYSTEM COMPONENTS

Each serving system consists of the following four key components which serve a unique purpose in your integrated solution.

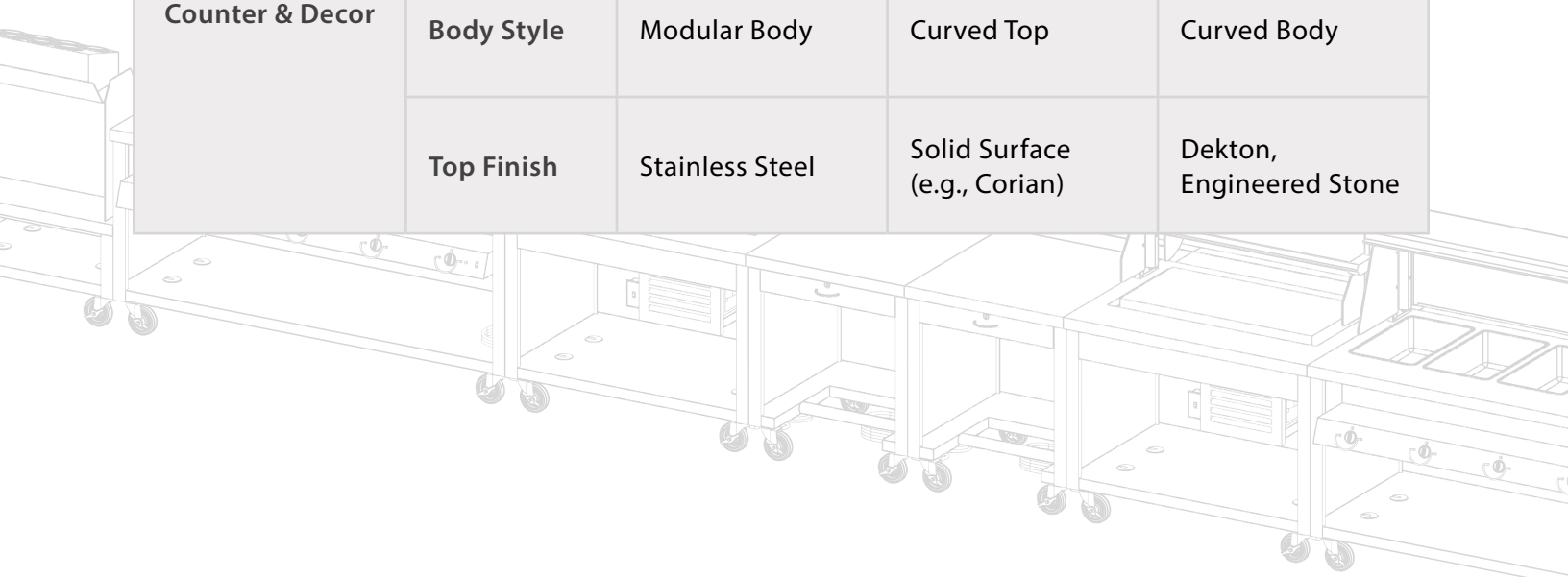
Serving System Component	Application and Decision Criteria
Serving Wells	• **Serving wells are the heart of your serving operation** and will have the greatest impact on the quality, safety, and menu flexibility • The number and type of serving wells you need will depend principally on the volume you serve and the time window you have for that service.
Merchandisers	• **An essential part of driving participation** is effective merchandising of your menu items. • The type of merchandiser you will need will depend upon your service model; aesthetic goals; thermal flexibility needs (hot vs. cold); volume served; and space availability.
Food Guards	• Selecting the right food guard is a function of ensuring **compliance with NSF** standards; alignment with your service mode for **full or self-service** options; as well as **aesthetic preference and budget**.
Counter & Decor	• Your counter construction will be **a function of the space**; the needs of the serving wells/merchandisers/guards you've selected; and budget. • An important, and enjoyable part, of selecting and designing your Serving System is the Finishes and Décor. In Finishes and Décor is where you can express your aesthetic, promote your brand, and engage your students or other patrons with visual appeal.



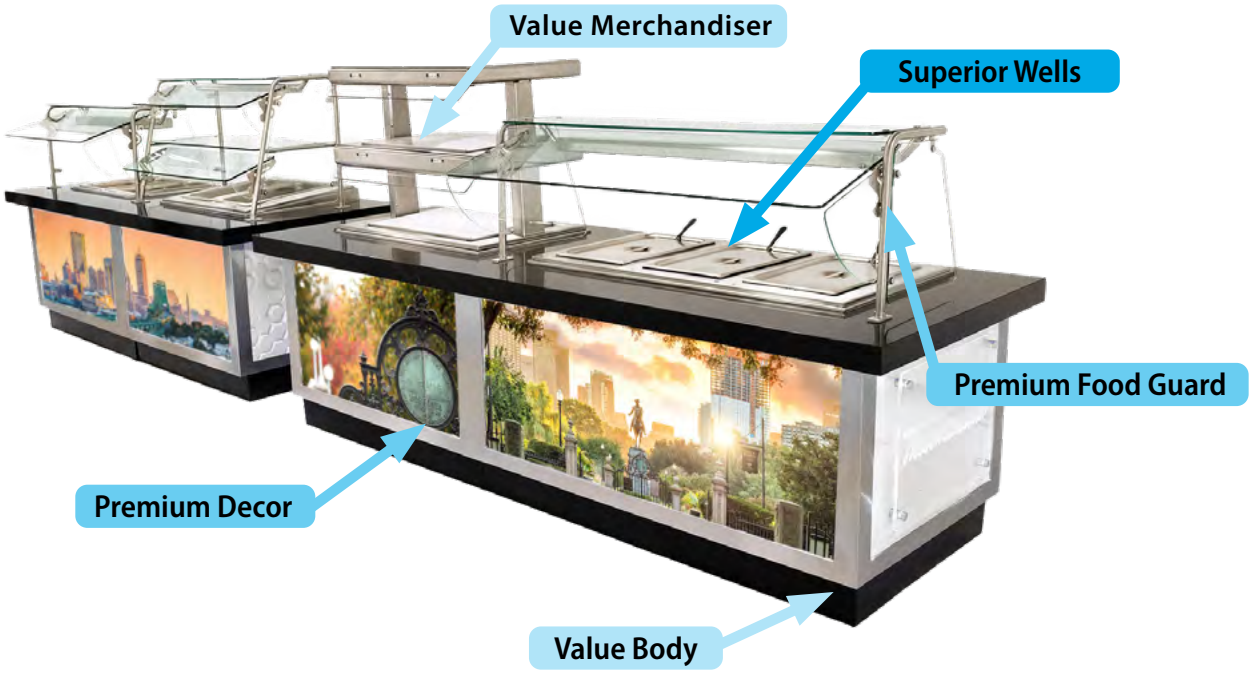
CUSTOMIZING *YOUR* IDEAL INTEGRATED SERVING SYSTEM

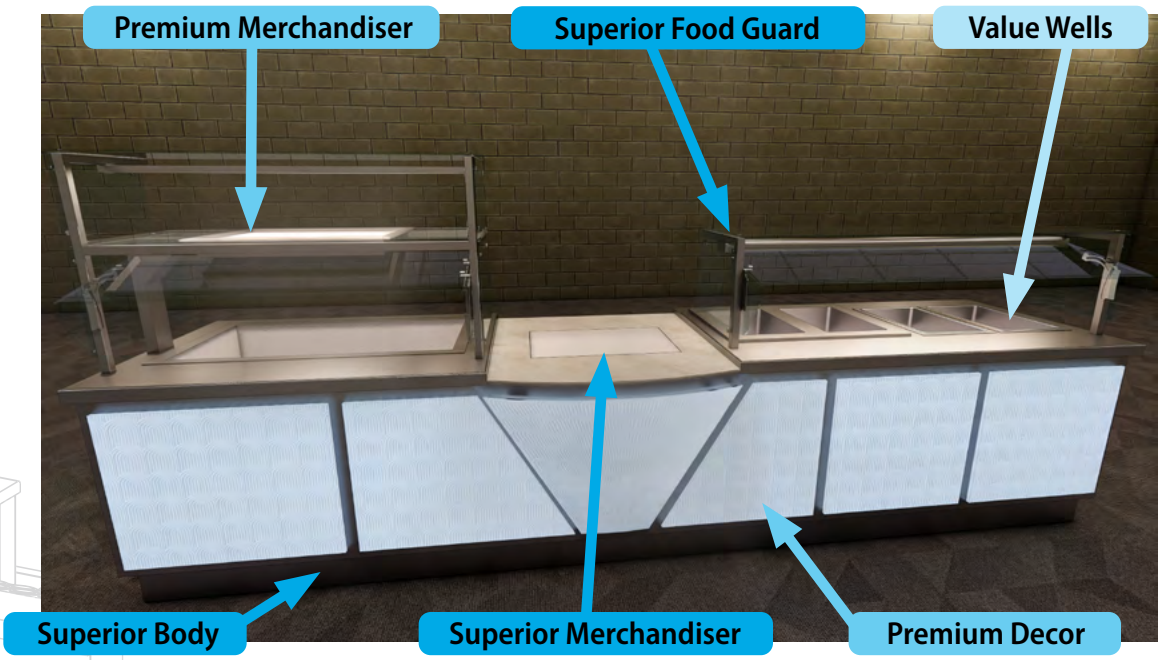
Duke offers a range of solutions within each of the 4 major components – allowing you to customize the solution, and budget, to your unique needs.

Serving System Component		Value ★	Premium ★★	Superior ★★★
Serving Wells	Hot	Hot Food (Steam) Well	Waterless Well	HotColdFreeze 
	Cold	Cold Food Well	Flush Mount Cold Well	
Merchandisers		Dual Tier HotFrost	Recessed HotFrost/ Overshelf	Flush Stone
Food Guards		800/900/500	TS400	BG
Counter & Decor	Body Finish	Stainless, Laminate, Standard Paint Colors	Laminated Millwork Panels , Custom Paint	Tile, Acrylic Panels, Video
	Body Style	Modular Body	Curved Top	Curved Body
	Top Finish	Stainless Steel	Solid Surface (e.g., Corian)	Dekton, Engineered Stone



EXAMPLES


Value Merchandiser
Superior Wells
Premium Food Guard
Premium Decor
Value Body


Premium Merchandiser
Superior Food Guard
Value Wells
Superior Body
Superior Merchandiser
Premium Decor

SERVING WELLS OVERVIEW

Duke offers a range of serving wells – allowing you to customize the solution, and budget, to each projects' unique needs.

Application	Value ★	Premium ★★	Superior ★★★
Hot	**Hot Food (Steam) Well** • Ultimate in reliability and quality construction for **traditional steam-well hot holding**	**Waterless Well** • "Water = Bad" • All of the quality hot holding of a steam table, with **gentler heating and improvements** in: • Energy savings (70% less) • 33% faster heat up • Safety (no steam burns!) • Ease of operation • Flexibility (no drains!)	**HotColdFreeze™** • Offering superior flexibility, Hot Cold Freeze switchable serving wells allow each well to be operated in a Hot, Cold, or Freeze mode. • Supports greatest menu diversity; day-part switchability; and maximum merchandising options (e.g., taco bar; baked potato bar; etc. where the hot and cold meal components can be conveniently located for easy assembly)
Cold	**Cold Food Well** • **¾" recess = *almost* flush** • Competitively priced, with enhanced merchandising and accessibility compared to standard Cold Pans with 3" recess	**Flush Mount Cold Well** Premium solution offers a **fully-flush experience**, further enhancing merchandising and clean-ability	

HOT FOOD (STEAM) WELL

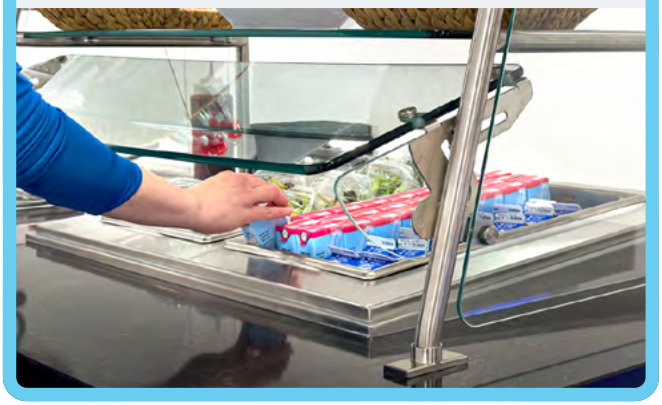
COLD FOOD WELL

WATERLESS WELL

Save time, increase flexibility, safety, and quality

FLUSH MOUNT COLD WELL

Easier to lift, refill and clean



HOTCOLDFREEZE™

Maximize menu and daypart flexibility with easy and instant temperature switching

MERCHANDISERS OVERVIEW

Duke offers a range of merchandisers– allowing you to customize the solution, and budget, to each projects' unique needs.

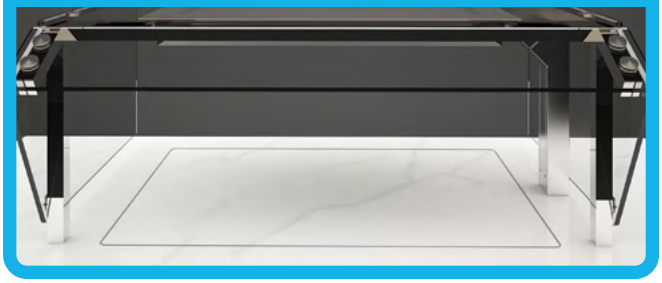
Value ★	Premium ★★	Superior ★★★
Dual Tier HotFrost • Sheet pan merchandiser • Hot and cold switchable or Hot/Cold only • Waterless: Water = Bad	**Recessed HotFrost** • Hot only, HotFrost, or Frost only • Waterless: Water = Bad **Recessed HotFrost Over-shelf** • Can be placed over any other merchandiser or serving well • Waterless: Water = Bad • ONLY merchandiser built-in to guard! • Must be used with BG Food Guard	**Flush Stone** • Hot only, HotFrost, or Frost only • Non-institutional look • The counter-top is the same as the merchandiser • Available in many colors • Waterless: Water = Bad

DUAL TIER HOTFROST

RECESSED OVERSHELF

RECESSED HOTFROST

FLUSH STONE



FOOD GUARDS OVERVIEW

Duke offers a range of food guards – allowing you to customize the solution, and budget, to each projects' unique needs.

Value ★	Premium ★★	Superior ★★★
800/900 Series • Durable, trusted and easy-to-maintain at a value. • Single Tier only • Self-serve and Full-serve **500 Series** • Form meets function at a great price. • Single Tier Only • Self-serve and Full-serve	**TS 400 Series** • Fresh, clean, and beautiful; designer solutions with intelligent features. • Single and Dual Tier • Self-serve, Full-serve, and Adjustable	**BG Guards Series** • Upscale and one-of-a-kind to highlight your serving line; custom designed solutions for your optimal aesthetic. • Single and Dual Tier • Self-serve, Full-serve, and Adjustable

500 SERIES

800+900 SERIES

400 SERIES

BG SERIES

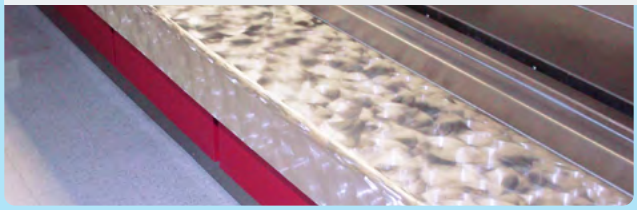
FINISHES & DÉCOR OPTIONS

An important, and enjoyable part, of selecting and designing your Serving System is the Finishes and Décor. In Finishes and Décor is where you can **express your aesthetic, promote your brand, and engage your students or other patrons with visual appeal.** Choose from a wide variety of materials and finishes…and almost limitless color options.

TOP FINISHES AND DÉCOR OPTIONS

STAINLESS STEEL

Easy to clean • Durable • Economical



CORIAN

Seamless appearance in any length • Easy to repair
Adds color • Distinctive appearance

ENGINEERED STONE

Wide variety of colors to complement & enhance food • Can be polished to further serving counter elegance
Durable hard surface- scratch resistant

BODY STYLES

MODULAR BODY

CURVED TOP

CURVED BODY

BODY FINISHES AND DÉCOR OPTIONS

Select from a **wide variety of finish options**, designed to fit your aesthetic and your budget.

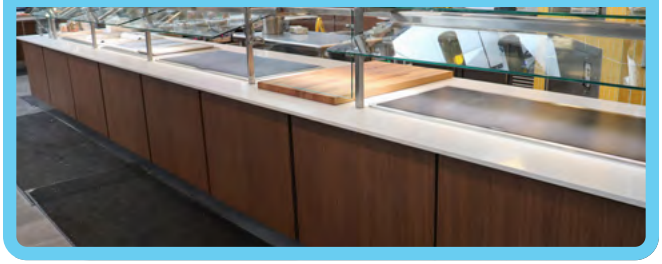
In addition to the finish options, **our designers can work with you to add additional visual appeal** including down-lighting; stand-off panels; and much more.

STAINLESS

LAMINATE

STANDARD PAINT

LAMINATED MILLWORK PANELS



CUSTOM PAINT

TILE*

ACRYLIC PANELS

VIDEO PANELS

**Duke applies tile backer panel but does not tile in house*

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