



Your Solutions Partner

DUKE

Serving Systems



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 **WARNING for CA residents:** go to www.dukemfg.com/prop65 for Prop 65 warning

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Your Solutions Partner

The Duke Difference

We Listen. We Understand. We Solve.

Duke offers mass customized foodservice solutions that not only address the unique challenges of your restaurant or foodservice operation, but also optimize and integrate all phases of workflow from start to finish. We look at problems from your perspective and then work with your team to create tailored solutions that raise profits, increase ROI, drive efficiencies and enhance quality.

Vast Experience, Vast Capacity

More than 85 years of unique and innovative foodservice solutions from one of the largest full-line privately owned foodservice equipment manufacturers in the industry. Our dedicated 700,000 square feet of manufacturing space and global sales and distribution facilities are ready to work on your unique challenge.

Innovative Product Solutions

We design our products with your customers in mind. We have a proven track record of delivering solutions that:

- Increase throughput and efficiency
- Improve food safety
- Improve merchandising for better profitability
- Easily adapt to changing menus

The variety of our client base, our 85+ years of manufacturing and design history, and the scale and scope of those needs are as basic as new cold holding units for your backroom, or as complex as the creation of a completely redesigned kitchen and food-handling environment for your restaurant.

Where is your operation heading next? Work with Duke, and we'll help take you there.



Original Duke Building- 1925

Duke Manufacturing Company was founded in 1925 by Marsh P. Duke. The original, modest, commercial foodservice equipment manufacturing plant measured 1,800 square foot and was located at First and Elm Street in St. Louis- almost the exact site where the Gateway Arch now stands. In just two years, the increase in business forced a move to larger quarters at 2224 North Ninth Street. Since then, the steady growth in sales volume has been matched by a building program which now covers two full St. Louis city blocks and has expanded to a national and global presence.



A
St. Louis, MO, USA
150,000 sq. ft.
 Global Headquarters
 Engineering Excellence Center

B
Sedalia, MO, USA
500,000 sq. ft.
 Manufacturing, Global
 Consolidation & Distribution

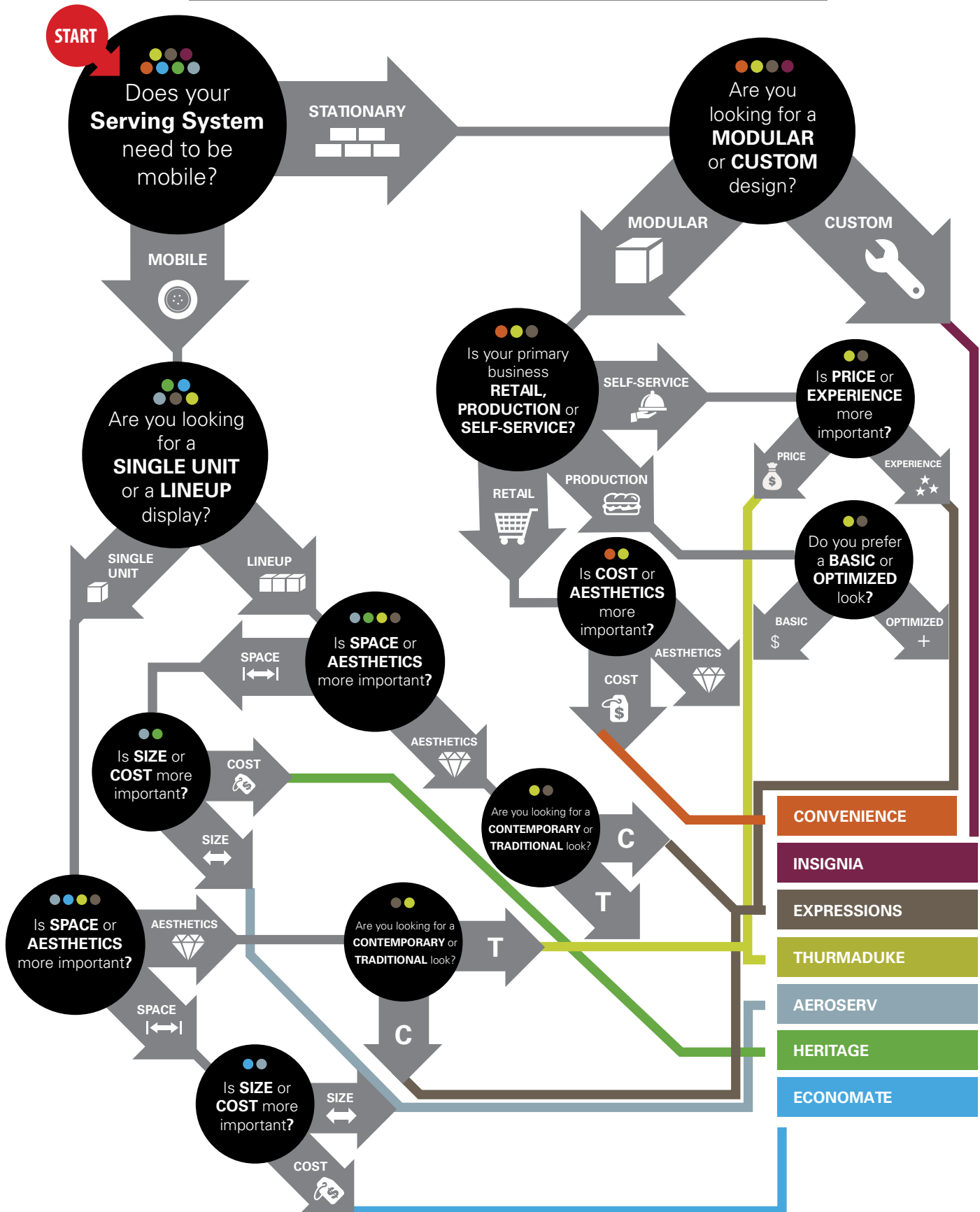
C
Houston, TX, USA
40,000 sq. ft.
 Manufacturing & Distribution

D
Prague, Czech Republic
75,000 sq. ft.
 Distribution & Sales

E
Shanghai, China
25,000 sq. ft.
 Manufacturing,
 Distribution & Sales



WHICH SERVING SYSTEM IS RIGHT FOR YOU?



Portable Serving Units

We can translate our vast foodservice experience and knowledge into a package designed specifically for your needs. We back our claims with 90 years of experience - and 10,000 counters and counting- from salad and olive bars to coffee and soup stations. Whether it's a traditional serving line, stand-alone kiosk, or a custom configured line with themed signage, let Duke help you build a profitable equipment program around the finest, most stylish counters in the industry.

Heritage - All Inclusive Buffet Units

Duke has combined function with style to create a buffet series unmatched by any other.

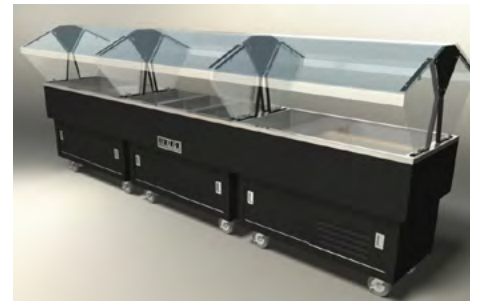
- Tray slide (optional slides) height of 34" to meet ADA requirements.
- Eight (8) standard laminate finishes for unit bodies.
- A complete line-up in one series - from Dish Dispensers to Cashier units.
- Numerous alterations available to customize standard Heritage units to make them distinctively your own.



Econo Mate™ - Easy Mobile

Econo Mate™ Buffet units give you the proven performance of AeroHot™ construction and all of Duke's fine engineering.

- Economical, heavy gauge steel construction - built to last
- Floor and table top models - great for any buffet set-up
- Twelve (12) standard powder coat paint colors - to coordinate with almost any decor.





Econo Mate™



Mobile



Single Unit



Line Up



Modular



Space



Cost

This is our most economical line of buffet units. If you're searching for good looks and durability and you're on a budget, this is the line for you. Our Econo Mate™ Buffet units are portable with the option of open or closed storage bases and also come in tabletop models. You have the choice of twelve (12) standard powder coat paint finishes for the heavy gauge steel bodies so you're sure to find a color to match your decor.



EAST



Econo Mate™ 4 well Elec. | Hot Food



Part #	Wells	Specifications								
		Length	Width	Height	Depth	Cube Crated Ft.	Weight	Voltage	Amps	NEMA
DPAH-2-HF/OPAH-2-HF	2	30-3/8 77.2	22-1/2 57.2	33-3/8 84.8	8 20.3	23.0	225 / 221 102.3 / 100.5	120/208/240	8.3/7.2/6.2	5-15/6-20/6-20
DPAH-3-HF/OPAH-3-HF	3	44-3/8 112.8	26-1/2 67.3	33-3/8 84.8	8 20.3	32.0	261 / 257 118.6 / 116.8	120/208/240	12.5/10.8/9.4	5-15/6-20/6-20
DPAH-4-HF/OPAH-4-HF	4	58-3/8 148.3	26-1/2 67.3	33-3/8 84.8	8 20.3	40.9	297 / 293 135.0 / 133.2	120/208/240	16.6/14.4/12.5	5-15/6-20/6-20
TAH-2-HF	2	30-3/8 77.2	22-1/2 57.2	13-5/8 34.7	8 20.3	12.1	144 65.5	120/208/240	8.3/7.2/6.2	5-15/6-20/6-20
TAH-3-HF	3	44-3/8 112.8	26-1/2 67.3	13-5/8 34.7	8 20.3	61.7	197 89.6	120/208/240	12.5/10.8/9.4	5-15/6-20/6-20
TAH-4-HF	4	58-3/8 148.3	26-1/2 67.3	13-5/8 34.7	8 20.3	21.4	275 125.0	120/208/240	16.6/14.4/12.5	5-15/6-20/6-20



Econo Mate™ | Hot/Cold



Part #	Overall Unit Dimensions			Cold Pan Liner Dimensions			Hot Food Well		Electrical Specifications			
	Length	Width	Height	Length	Width	Depth	# of Wells	Cube Crated ft	Weight	Volts	Amps	NEMA
DPAH-1H2C/OPAH-1H2C	44-3/8 112.8	22-1/2 57.2	33-3/8 84.8	26 66.0	19-7/8 50.6	5 12.7	1	32.0	246/242 111.8/110.0	120/208/240	4.2/3.6/3.1	5-15/6-320/6-20
DPAH-1H3C/OPAH-1H3C	58-3/8 148.3	22-1/2 57.2	33-3/8 84.8	40 101.6	19-7/8 50.6	5 12.7	1	40.9	303/299 137.7/135.9	120/208/240	4.2/3.6/3.1	5-15/6-320/6-20
DPAH-2H2C/OPAH-2H2C	58-3/8 148.3	22-1/2 57.2	33-3/8 84.8	26 66.0	19-7/8 50.6	5 12.7	2	40.9	303/299 137.7/135.9	120/208/240	8.3/7.2/6.2	5-15/6-320/6-20
TAH-1H2C	44-3/8 112.8	22-1/2 57.2	13-5/8 24.7	26 66.0	19-7/8 50.6	5 12.7	1	16.7	198 90.0	120/208/240	4.2/3.6/3.1	5-15/6-320/6-20
TAH-1H3C	58-3/8 148.3	22-1/2 57.2	13-5/8 24.7	40 101.6	19-7/8 50.6	5 12.7	1	21.4	252 114.6	120/208/240	4.2/3.6/3.1	5-15/6-320/6-20
TAH-2H2C	58-3/8 148.3	22-1/2 57.2	13-5/8 24.7	26 66.0	19-7/8 50.6	5 12.7	2	21.4	252 114.6	120/208/240	8.3/7.2/6.2	5-15/6-320/6-20



Econo Mate™ | Mech. Assisted Ice Pan



Part #	Length	Width	Height	Liner Dimensions			Cube Crated Ft.	Weight	Electrical		
				Liner L	Liner W	Liner D			Volt	Amps	NEMA
DPAH-2M	30-3/8 77.2	22-1/2 57.2	33-3/8 84.8	26 66.0	19-7/8 50.6	5 12.7	23.1	244 110.9	120	4.2	5-15
DPAH-3M	44-3/8 112.8	22-1/2 57.2	33-3/8 84.8	40 101.6	19-7/8 50.6	5 12.7	32.0	291 132.3	120	4.2	5-15
DPAH-4M	58-3/8 148.3	22-1/2 57.2	33-3/8 84.8	54 137.2	19-7/8 50.6	5 12.7	40.9	322 146.4	120	5.2	5-15



Econo Mate™ | Cold Pan - Ice Cooled



Part #	Dimensions			Liner Dimensions			Cube Crated Ft.	Weight
	Length	Width	Height	Liner L	Liner W	Liner D		
DPAH-2-CP/OPAH-2-CP	30-3/8 77.2	22-1/2 57.2	33-3/8 84.8	26 66.0	19-7/8 50.6	5 12.7	23.1	204/200 92.7/90.9
DPAH-3-CP/OPAH-3-CP	44-3/8 112.8	22-1/2 57.2	33-3/8 84.8	40 101.6	19-7/8 50.6	5 12.7	32.0	261/257 118.6/116.8
DPAH-4-CP/OPAH-4-CP	58-3/8 148.3	22-1/2 57.2	33-3/8 84.8	54 137.2	19-7/8 50.6	5 12.7	40.9	282/278 128.2/126.4
TAH-2-CP	30-3/8 77.2	22-1/2 57.2	13-5/8 34.7	26 66.0	19-7/8 50.6	5 12.7	12.1	142 64.6
TAH-3-CP	44-3/8 112.8	22-1/2 57.2	13-5/8 34.7	40 101.6	19-7/8 50.6	5 12.7	16.7	183 83.2
TAH-4-CP	58-3/8 148.3	22-1/2 57.2	13-5/8 34.7	54 137.2	19-7/8 50.6	5 12.7	21.4	208 94.6



Econo Mate™ | Solid Top



Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
DPAH-3-ST	44-3/8 112.8	22-1/2 57.2	33-3/8 84.8	32.0	272 123.6
OPAH-3-ST	44-3/8 112.8	22-1/2 57.2	33-3/8 84.8	32.0	315 143.2
DPAH-4-ST	58-3/8 148.3	22-1/2 57.2	33-3/8 84.8	40.9	276 125.5
OPAH-4-ST	58-3/8 148.3	22-1/2 57.2	33-3/8 84.8	40.9	318 144.6



Econo Mate™ | Beef Cart

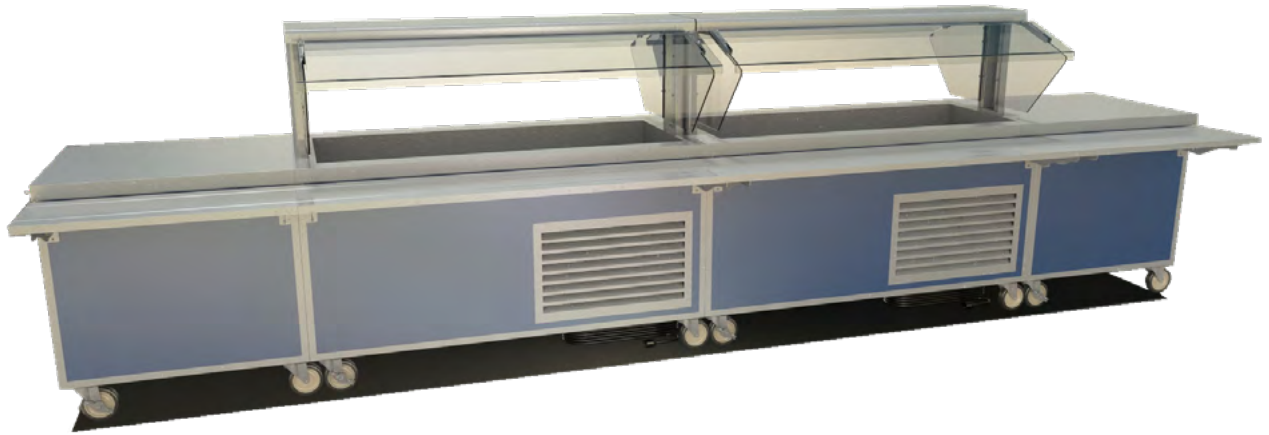


Part #	Length	Width	Height	Cube Crated Ft.	Weight	Electrical w/bullet lamps		
						Volt	Amps	NEMA
DPAH-2-BC	30-3/8 77.2	22-1/2 57.2	33-3/8 84.8	23.1	285 129.6	120/208/240	12.5/9.6/8.3	5-15/L14-30/L14-30
OPAH-2-BC	30-3/8 77.2	22-1/2 57.2	33-3/8 84.8	23.1	289 131.4	120/208/240	12.5/9.6/8.3	5-15/L14-30/L14-30
TAH-2-BC	30-3/8 77.2	22-1/2 57.2	13-5/8 34.7	12.1	215 97.7	120/208/240	12.5/9.6/8.3	5-15/L14-30/L14-30





Heritage



Mobile



Line Up



Space



Cost

Duke has combined function with style to create a buffet series unmatched by any other. Any space can be instantly transformed into a beautiful dining and serving area using one unit, a combination of units or an entire Heritage line up, depending upon the menu or occasion. And when the meal is finished, the units can be easily wheeled away and stored. Duke now offers eight (8) laminate finishes for the Heritage line to enhance the warmth and elegance of both contemporary and traditional decor. There are three (3) powder coat paint colors for the optional heritage Style Food Guards to choose from. The Thurmaduke® Serving Systems new designer Food Guards are also available.





Duke Sewing Systems





Heritage | Hot Food



Part #	Wells	Sealed/ Exposed	Specifications							Nema
			Length	Width	Height	Cube Crated Ft.	Weight	Voltage	Amps	
HB2HF	2	Sealed	32 81.3	26-1/2 67.3	36 91.4	28.6	265 120.5	120/208/240	12.5/7.2/6.3	5-15/6-20/6-20
HB3HF	3	Sealed	46 116.8	26-1/2 67.3	36 91.4	36.0	395 180.0	120/208/240	18.8/10.8/9.4	L5-30/6-20/6-20
HB4HF	4	Sealed	60 152.4	26-1/2 67.3	36 91.4	45.7	525 238.6	120/208/240	25.0/14.4/12.5	5-50/6-20/6-20
HB5HF	5	Sealed	74 188.0	26-1/2 67.3	36 91.4	55.4	4655 1297.7	120/208/240	31.3/18.0/15.6	5-50/L6-30/6-20



Heritage | Hot/Cold 5" Deep



Part #	Specifications					Electrical Specifications		
	Length	Width	Height	Cube Crated Ft.	Weight	Volts	Amps	NEMA
HB3-2H1C	46 116.8	26-1/2 67.3	36 91.4	36.0	432 196.4	120/208/240	13.3/10.1/8.8	5-15/L14-30/L14-30
HB3-1H2C	46 116.8	26-1/2 67.3	36 91.4	36.0	432 196.4	120/208/240	9.2/6.3/5.8	5-15/L14-30/L14-30
HB4-2H2C	60 152.4	26-1/2 67.3	36 91.4	45.7	570 259.1	120/208/240	13.3/9.9/9.0	5-15/L14-30/L14-30
HB4-3H1C	60 152.4	26-1/2 67.3	36 91.4	45.7	570 259.1	120/208/240	17.5/13.5/12.1	L5-30/L14-30/L14-30
HB4-1H3C	60 152.4	26-1/2 67.3	36 91.4	45.7	570 259.1	120/208/240	9.2/6.3/5.8	5-15/L14-30/L14-30
HB5-3H2C	74 188.0	26-1/2 67.3	36 91.4	55.4	745 338.6	120/208/240	17.5/13.5/12.1	L5-30/L14-30/L14-30
HB5-2H3C	74 188.0	26-1/2 67.3	36 91.4	55.4	745 338.6	120/208/240	13.4/9.9/9.0	5-15/L14-30/L14-30
HB5-1H4C	74 188.0	26-1/2 67.3	36 91.4	55.4	745 338.6	120/208/240	10.9/6.9/9.1	5-15/L14-30/L14-30

NOTE: Specify Natural or Propane
POWER SUPPLY: High altitude orifice available - specify elevation. No combustible materials should be stored on bottom shelf.



Heritage | Cold Pan - Mech. Assisted Ice 5" Deep



Part #	Specifications								Electrical		
	Length	Width	Height	Cold Pan L	Cold Pan W	Cold Pan D	Cube Crated Ft.	Weight	Volt	Amps	NEMA
HB3CM	46 116.8	26-1/2 67.3	36 91.4	40 101.6	19-7/8 50.6	5 12.7	36.0	432 196.4	120	4.3	5-15
HB4CM	60 152.4	26-1/2 67.3	36 91.4	40 101.6	19-7/8 50.6	5 12.7	45.7	570 259.1	120	6.0	5-15
HB5CM	74 188.0	26-1/2 67.3	36 91.4	40 101.6	19-7/8 50.6	5 12.7	55.4	710 322.7	120	6.0	5-15



Heritage | Mech. Cooled - 8" Deep NSF 7



Part #	Specifications								Electrical		
	Length	Width	Height	Cold Pan L	Cold Pan W	Cold Pan D	Cube Crated Ft.	Weight	Volt	Amps	NEMA
HB3CM-N7	46 116.8	26-1/2 67.3	36 91.4	42-1/2 108.0	21-3/4 55.3	8 20.3	36.0	432 196.4	120	3.9	5-15
HB4CM-N7	60 152.4	26-1/2 67.3	36 91.4	56-1/2 143.5	21-3/4 55.3	8 20.3	45.7	570 259.1	120	4.8	5-15
HB5CM-N7	74 188.0	26-1/2 67.3	36 91.4	70-1/2 179.1	21-3/4 55.3	8 20.3	55.4	710 322.7	120	4.8	5-15



Heritage | Cold Pan - Ice



Part #	Specifications								
	Length	Width	Height	Cold Pan L	Cold Pan W	Cold Pan D	Cube Crated Ft.	Weight	
HB3CI	46 116.8	26-1/2 67.3	36 91.4	40 101.6	19-7/8 50.6	5 12.7	36.0	360 163.6	
HB4CI	60 152.4	26-1/2 67.3	36 91.4	54 137.2	19-7/8 50.6	5 12.7	45.7	480 218.2	
HB5CI	74 188.0	26-1/2 67.3	36 91.4	68 172.7	19-7/8 50.6	5 12.7	55.4	600 327.7	



Heritage | Frost Top



Part #	Specifications						Electrical		
	Length	Width	Height	Display Surface	Cube Crated Ft.	Weight	Volt	Amps	NEMA
HB3FT	46 116.8	26-1/2 67.3	36 91.4	36-1/4 X 17-1/8	36.0	460 209.1	120	6.0	5-15
HB4FT	60 152.4	26-1/2 67.3	36 91.4	36-1/4 X 17-1/8	45.7	670 304.6	120	6.0	5-15
HB5FT	74 188.0	26-1/2 67.3	36 91.4	36-1/4 X 17-1/8	55.4	760 345.5	120	6.0	5-15



Heritage | Solid Top



Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
HB2ST	32 81.3	26-1/2 67.3	36 91.4	26.3	250 113.6
HB3ST	46 116.8	26-1/2 67.3	36 91.4	36.0	380 172.7
HB4ST	60 152.4	26-1/2 67.3	36 91.4	45.7	550 250.0
HB5ST	74 188.0	26-1/2 67.3	36 91.4	55.4	640 290.0



Heritage | Beef Cart



Part #	Length	Width	Height	Cube Crated Ft.	Carving L	Carving W	Weight	Electrical w/bullet lamps		
								Volt	Amps	NEMA
HB2BC	32 81.3	24-1/2 62.2	36 91.4	26.3	32 81.3	27-3/4 70.5	300 136.4	120/208/240	12.5/9.6/8.3	5-15/L14-30/114-30



Heritage | Cashier Unit

Part #	Length	Width	Height	Cube Crated Ft.	Weight	Liner D	Liner W	Liner H	Drawer Face W	Drawer Face H



Heritage | Soup Kettle Unit



Part #	Specifications								Electrical		
	Length	Width	Height	Cube Crated Ft.	Weight	Bowl L	Bowl W	Bowl H	Volts	Amps	NEMA
HB2SK	32 81.3	24-1/2 62.2	18-3/4 49.5	16.6	135 61.4	28	24-1/2	8-1/2	120	15.0	5-15

Portable Serving Units

Standard Construction	Heritage	Econo Mate™
14 Gauge Frame		
Stainless Steel Top	16 ga	20 ga
Stainless Steel Body and Shelves	20 ga	20 ga
Body Width	24-1/2"	22-1/2"
Top Width	26-1/2"	22-1/2"
Standard Construction Options		
14 ga Tops	•	
Standard Latch Type	Top	Body
Open Base for Standard Duke 2-6 Well Configuration		•
Removable and Fixed Stainless Steel Kick Plates	•	
6" SS Legs with Adjustable Feet	•	•
5" Diameter Swivel Casters with Brakes	•	•
Sliding Doors for Standard 2-6 well configurations	•	•
Standard Trayslides		
Solid Stainless Steel with 2 V-Runners (Width)	12 1/4"	12 1/4"
Solid Stainless Steel 2 V-Runners (Gauge)	16 ga	16 ga
S/S 3 Bar	1" Diameter	1" Diameter
Wood Laminate with 3 V Runners	•	•
Solid Surface (Fixed Brackets only)	•	
Hinged Brackets (Not available on Solid Surface)	•	•
Fixed brackets	•	•
Cutting Board/Work Shelf Options		
7" & 10" Maple Board	•	
7" & 10" Stainless Steel	•	
7" & 10" Poly Board	•	
Hinged Brackets (Not available on Poly Board)	•	
Fixed brackets	•	
Standard Decor Options		
Standard Paint Grip Steel or Powdercoat Finish	•	•
Corner angle trim (when décor panel present)	•	
Laminate Panels on Exposed Surfaces (counter on legs)	•	
Laminate Panels on Customer-Facing Surfaces (counter on casters)	•	
Hot Food		
Hot Food Well Units	32",46",60",74" (2-5 12"x 20" Openings)	32",46",60" (2-5 12"x 20" Openings)
500 or 750 watt heating elements	•	•
Sealed Wells with Copper Drain Manifolds to Master Valve	•	
Exposed heating elements	•	•
Recessed Control Cluster	•	•

Portable Serving Units

Cold Food	Heritage	Econo Mate™
Frost Top Units	46",60",74"	
Mechanically-Assisted Ice Pan (NSF-7), 7-8" Deep	46",60",74" (3-5 Pan Opening)	
Mechanically-Assisted Ice Pan, 5" & 8" Deep	46",60",74" (3-5 Pan Opening)	30-3/8, 44-3/8, 58-3/8" (2-4 Pan Opening)
Cold Pan Units (Ice Cooled)	46",60",74" (3-5 Pan Opening)	30-3/8, 44-3/8, 58-3/8" (2-4 Pan Opening)
TRI-Channel Cold Holding (Waterless)	32",46",60",74",88" 2-6 Section	
Complimentary Units - Standard Utilities		
Dish Dispenser Units 32" or 46" Length with Cutouts	•	
Solid Top Units	32", 46", 60", 74"	44", 56"
Cashier Unit with Optional drawer	•	

Modular Serving Systems

AeroServ™ – Designed for space and serving components

With our AeroServ line of modular counters, affordable doesn't mean limited. Narrow body makes it easy to serve product over the Food Guards.

- 24.5" wide stainless steel tops – great for areas where space is limited without compromising on flexibility or durability
- Modular or continuous counter options
- Choice of 12 powdercoat finishes; custom options available



Thurmaduke® – Create your own concepts

Thurmaduke is our premium line of traditional modular serving systems that are designed to help you maximize efficiency, reduce labor and increase productivity.

- 32" width and 36" height; custom heights available
- Designer Food Guards
- Paint grip stainless steel and a wide variety of laminate options



Expressions™ – Redefining Modularity

Our Expressions line of modular custom counters offers all the distinctive design options of custom serving lines with the added benefit of modular flexibility.

- Enhance, fit, finish and ease of service features
- Designer and contemporary Food Guards
- Unique merchandising options, hot & cold drop-ins and custom graphics



Convenience Counters

Duke has built a reputation for helping chains create inviting, comfortable environments that keep customers coming back







- UL - and NSF - approved modular metal construction will deliver years of trouble-free service
- Incorporate contemporary aesthetics and deliver a consistent brand image
- Capable of developing standardized components





AeroServ™



- 
Size
- 
Single Unit
- 
Mobile
- 
Space
- 
Stationary
- 
Line Up

AeroServ™ Serving System units are provided with 20ga 300 series stainless steel tops, 24.5" wide, with 2" straight turndown on all sides, corners welded and polished. Tops are attached to the cabinet body. Bodies are constructed of 16 ga stainless steel frame/supports with 20 ga stainless steel body panels and interior shelves. Units are open-based and have matching stainless steel bottom and, as specified, intermediate shelves with utility access holes at each end. Bodies are 36" in height and are mounted on 6" high S.S. legs with adjustable feet or 5" dia. gray poly swivel casters with brakes. Paint Grip Steel bodies and shelves are also a standard option.







AeroServ™ Electric | Hot Food



Part #	Wells	Sealed/ Exposed	Specifications							
			Length	Width	Height	Cube Crated Ft.	Weight	Voltage	Amps	Nema
E302-25	2	Sealed	32 81.3	24-1/2 62.2	36 91.4	28.6	220 110.0	120/208/240	12.5/8.7/10.0	5-15/6-20/6-20
E303-25	3	Sealed	46 116.8	24-1/2 62.2	36 91.4	39.1	284 129.1	120/208/240	18.8/13.0/15.0	L5-30/6-20/6-20
E304-25	4	Sealed	60 152.4	24-1/2 62.2	36 91.4	49.6	349 158.6	120/208/240	25.0/17.3/20.0	5-50/L6-30/L6-30
E305-25	5	Sealed	74 188.0	24-1/2 62.2	36 91.4	60.1	419 190.5	120/208/240	31.3/21.6/25.0	5-50/L6-30/6-50

NOTE: CONTACT FACTORY: Electric values & plug configurations change for 3 phase or when adding electric options.



AeroServ™ Gas | Hot Food Unit



Part #	Wells	Gas/Electric	Specifications					
			Length	Width	Height	Cube Crated Ft.	Weight	BTU's
302-25	2	Gas	32 81.3	24-1/2 62.2	36 91.4	27.6	220 110.0	5,000
303-25	3	Gas	46 116.8	24-1/2 62.2	36 91.4	37.7	284 129.1	7,500
304-25	4	Gas	60 1452.4	24-1/2 62.2	36 91.4	47.9	349 158.6	10,000
305-25	5	Gas	74 188.0	24-1/2 62.2	36 91.4	58.1	419 190.5	12,500

NOTE: Specify Natural or Propane
POWER SUPPLY: High altitude orifice available - specify elevation. No combustible materials. Should be stored on bottom shelf.



AeroServ™ | Solid Top



Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
318-25	18 45.7	24-1/2 62.2	36 91.4	17.4	200 90.9
308-25	32 81.3	24-1/2 62.2	36 91.4	28.6	217 98.6
309-25	46 116.8	24-1/2 62.2	36 91.4	39.1	274 124.6
310-25	60 152.4	24-1/2 62.2	36 91.4	49.6	331 150.5
311-25	74 188.0	24-1/2 62.2	36 91.4	60.1	386 175.5



AeroServ™ | Ice Cooled - Cold Pan Units



Part #	Specifications						
	Length	Width	Height	Cube Crated Ft.	Weight	Cold Pan Length	
313-25	46 116.8	24-1/2 62.2	36 91.4	37.7	220 100.0	40	101.6
314-25	60 152.4	24-1/2 62.2	36 91.4	47.9	284 129.1	54	137.2
325-25	74 188.0	24-1/2 62.2	36 91.4	58.1	349 158.6	68	172.7



AeroServ™ | Cold Pan Unit - Mechanically Assist. Ice



Part #	Specifications							Electrical Specifications		
	Length	Width	Height	Cube Crated Ft.	Weight	Cold Pan Length		Volt	Amps	NEMA
315-25	46 116.8	24-1/2 62.2	36 91.4	37.7	220 100.0	40	101.6	120	2.7	5-15
316-25	60 152.4	24-1/2 62.2	36 91.4	47.9	284 129.1	54	137.2	120	6.0	5-15
327-25	74 188.0	24-1/2 62.2	36 91.4	57.1	349 158.6	68	172.1	120	6.0	5-15



AeroServ™ | Cold Pan Unit - Mechanically Assist. Ice NSF



Part #	Specifications							Electrical Specifications		
	Length	Width	Height	Cube Crated Ft.	Weight	Cold Pan Length		Volt	Amps	NEMA
315-25-N7	46 116.8	24-1/2 62.2	36 91.4	37.7	310 141.0	42-1/2	108.0	120	3.9	5-15
316-25-N7	60 152.4	24-1/2 62.2	36 91.4	47.9	386 175.5	56-1/2	143.5	120	4.8	5-15
327-25-N7	74 188.0	24-1/2 62.2	36 91.4	57.1	477 216.8	70-1/2	179.1	120	4.8	5-15



AeroServ™ | Frost Top Units



Part #	Specifications								Electrical Specifications			
	Length	Width	Height	Cube Crated Ft.	Weight	Top Surface L		Top Surface W	Volt	Amps	NEMA	
333-25	46 116.8	24-1/2 62.2	36 91.4	39.1	220 100.0	35-3/4	90.8	17-1/2	44.5	120	6.0	5-15
334-25	60 152.4	24-1/2 62.2	36 91.4	49.6	284 129.1	49-3/4	126.4	17-1/2	44.5	120	6.0	5-15
335-25	74 188.0	24-1/2 62.2	36 91.4	60.1	349 158.6	63-3/4	161.9	17-1/2	44.5	120	6.0	5-15



AeroServ™ | Cashier Unit

Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
306-25	24-1/2 62.2	24-1/2 62.2	36 91.4	22.9	200 90.9



AeroServ™ | Urn Stand



Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
389-25	32 81.3	24-1/2 62.2	36 91.4	27.6	217 98.6
390-25	46 116.8	24-1/2 62.2	36 91.4	37.7	274 124.6



AeroServ™ | Corner Unit



Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
ACU-32	24-1/2 62.2	24-1/2 62.2	36 91.4	33.9	175 79.6



AeroServ™ | Triangle Unit



Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
ATU-90	24-1/2 62.2	24-1/2 62.2	36 91.4	33.9	175 79.6
ATU-45	24-1/2 62.2	24-1/2 62.2	36 91.4	33.9	175 79.6



AeroServ™ | Tray Stand



Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
307-25	32 81.3	24-1/2 62.2	19 48.3	17.5	135 61.4
96-Portable	31 78.7	20 50.8	41 104.1	25.2	55 25.0

Accessories

Tubular Tray Slide	Solid Tray Slide	Glass Display Shelf	Serving Shelves
			
Serving Shelf w/ Acrylic	Serving Shelves w/Glass	Serving Shelf without Glass	Buffet Shelves no lights
			
Buffet Shelves w/lights	Buffet Shelf 637	Carving Board	Dish Shelf
			
Carving Board/ Tray Shelf	Spillage/Water Pan	Telescope Cover	Round Telescope Cover
			
Adapter Plate	Silverware Dispenser	Skeleton Unit	Sliding Doors
			



Thurmaduke®



Modular



Mobile



Single Unit



Aesthetics



Traditional



Line Up



Retail



Production



Basic



Price



Stationary

Thurmaduke® Serving Systems units are provided with 16ga 300 series stainless steel tops, 32" wide, with a 2" straight turndown on all sides, corners welded and polished. Tops are attached to the cabinet body. Bodies are constructed of 16 ga stainless steel frame/supports with 20 ga stainless steel body panels and interior shelves. Units are open-based and have matching stainless steel bottom and intermediate shelves with utility access holes at each end. Bodies are 30" or 36" in height and are mounted on 6" high S.S. legs with adjustable feet or 5" dia. gray poly swivel casters with or without brakes. Paint Grip Steel bodies and shelves are also a standard option.



US LISTED



Gas Units
Only





Thurmaduke® | Hot Food



Part #	Wells	Sealed/ Exposed	Specifications							Nema
			Length	Width	Height	Cube Crated Ft.	Weight	Voltage	Amps	
TEHF-32	2	Sealed	32 81.3	32 81.3	36 91.4	34.8	253 115.0	120/208/240	12.5/8.7/10.0	5-15/6-20/6-20
TEHF-46	3	Sealed	46 116.8	32 81.3	36 91.4	47.7	327 148.6	120/208/240	18.8/13.0/15.0	L5-30/6-20/6-20
TEHF-60	4	Sealed	60 152.4	32 81.3	36 91.4	60.5	400 181.8	120/208/240	25.0/17.3/20.0	5-50/L6-30/L6-30
TEHF-74	5	Sealed	74 188.0	32 81.3	36 91.4	73.3	482 219.1	120/208/240	31.3/21.6/25.0	5-50/L6-30/6-50
TEHF-88	6	Sealed	88 223.5	32 81.3	36 91.4	86.2	595 270.5	120/208/240	37.5/26.0/30.0	5-50/6-50/6-50

NOTE: CONTACT FACTORY: Electric values & plug configurations change for 3 phase or when adding electric options.



Thurmaduke® | Gas Hot Food



Part #	Wells	Gas/Electric	Specifications					
			Length	Width	Height	Cube Crated Ft.	Weight	BTU's
TGHF-32	2	Gas	32 81.3	32 81.3	36 91.4	34.8	253 115.0	5,000
TGHF-46	3	Gas	46 116.8	32 81.3	36 91.4	47.7	327 148.6	7,500
TGHF-60	4	Gas	60 1452.4	32 81.3	36 91.4	60.5	400 181.8	10,000
TGHF-74	5	Gas	74 188.0	32 81.3	36 91.4	73.3	482 219.1	12,500
TGHF-88	6	Gas	88 223.5	32 81.3	36 91.4	86.2	595 270.5	15,000

NOTE: Specify Natural or Propane
POWER SUPPLY: High altitude orifice available - specify elevation.
No combustible materials should be stored on bottom shelf.



Thurmaduke® | Solid Top



Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
TST-18	18 45.7	32 81.3	36 91.4	22.0	200 90.9
TST-32	32 81.3	32 81.3	36 91.4	34.8	215 97.7
TST-46	46 116.8	32 81.3	36 91.4	47.7	314 142.7
TST-60	60 152.4	32 81.3	36 91.4	60.5	380 172.7
TST-74	74 188.0	32 81.3	36 91.4	73.3	446 202.7
TST-88	88 223.5	32 81.3	36 91.4	86.2	480 218.2



Thurmaduke® | Ice Cooled - Cold Pan Units



Part #	Specifications										
	Length	Width	Height	Cube Crated Ft.	Weight	Cold Pan Length		Cold Pan Width		Cold Pan Height	
TCI-32	32 81.3	32 81.3	36 91.4	39.8	220 100.0	25-7/8	59.9	19-7/8	50.6	5	12.7
TCI-46	46 116.8	32 81.3	36 91.4	47.7	312 141.8	39-7/8	101.4	19-7/8	50.6	5	12.7
TCI-60	60 152.4	32 81.3	36 91.4	60.5	375 170.5	53-7/8	136.9	19-7/8	50.6	5	12.7
TCI-74	74 188.0	32 81.3	36 91.4	73.3	436 198.2	67-7/8	172.5	19-7/8	50.6	5	12.7
TCI-88	88 223.5	32 81.3	36 91.4	86.2	480 218.2	81-7/8	208.2	19-7/8	50.6	5	12.7



Thurmaduke® | Cold Pan Unit - Mechanically Assist. Ice
5" deep



Part #	Specifications					Cold Pan			Electrical Specifications		
	Length	Width	Height	Cube Crated Ft.	Weight	Length	Width	Depth	Volt	Amps	HP
TCM-32	32 81.3	19-7/8 50.6	36 91.4	34.8	255 115.9	26 66.0	19-7/8 50.6	5 12.7	120	2.7	1/5
TCM-46	46 116.8	19-7/8 50.6	36 91.4	47.7	354 160.9	40 101.6	19-7/8 50.6	5 12.7	120	2.7	1/5
TCM-60	60 152.4	19-7/8 50.6	36 91.4	60.5	425 193.2	54 137.2	19-7/8 50.6	5 12.7	120	6.0	1/4
TCM-74	74 188.0	19-7/8 50.6	36 91.4	73.3	518 235.5	68 172.7	19-7/8 50.6	5 12.7	120	6.0	1/4
TCM-88	88 223.5	19-7/8 50.6	36 91.4	86.2	580 263.4	82 208.3	19-7/8 50.6	5 12.7	120	6.0	1/4

NOTE: (Consult factory 3-phase electrical requirements and other options:)



Thurmaduke® | Cold Pan Unit - Mechanically Assist. Ice
8" deep - NSF 7



Part #	Specifications					Cold Pan			Electrical Specifications		
	Length	Width	Height	Cube Crated Ft.	Weight	Length	Width	Depth	Volt	Amps	HP
TCM-32-N7	32 81.3	32 81.3	36 91.4	34.8	255 115.9	28-1/2 72.4	21-3/4 55.3	8 20.3	120	2.8	1/5
TCM-46-N7	46 116.8	32 81.3	36 91.4	47.7	354 160.9	42-1/2 108.0	21-3/4 55.3	8 20.3	120	3.9	1/4
TCM-60-N7	60 152.4	32 81.3	36 91.4	60.5	425 193.2	56-1/2 143.5	21-3/4 55.3	8 20.3	120	4.8	1/4
TCM-74-N7	74 188.0	32 81.3	36 91.4	73.3	518 235.5	70-1/2 179.1	21-3/4 55.3	8 20.3	120	4.8	1/3
TCM-88-N7	88 223.5	32 81.3	36 91.4	86.2	580 263.4	84-1/2 214.6	21-3/4 55.3	8 20.3	120	4.8	1/3



Thurmaduke® | Frost Top Units



Part #	Specifications					Display Surface		Electrical Specifications		
	Length	Width	Height	Cube Crated Ft.	Weight	Length	Width	Volt	Amps	HP
TFT-32	32 81.3	32 81.3	36 91.4	34.8	245 111.4	22-1/4 56.5	17 43.2	120	6.0	1/4
TFT-46	46 116.8	32 81.3	36 91.4	47.7	220 100.0	38-1/4 98.4	17 43.2	120	6.0	1/4
TFT-60	60 152.4	32 81.3	36 91.4	60.5	284 129.1	50-1/4 128.9	17 43.2	120	6.0	1/4
TFT-74	74 188.0	32 81.3	36 91.4	73.3	349 158.6	62-1/4 159.4	17 43.2	120	6.0	1/4
TFT-88	88 223.5	32 81.3	36 91.4	86.2	570 259.1	78-1/4 198.8	17 43.2	120	6.0	1/4



Thurmaduke® | Milk/Ice Cream Unit



Part #	Specifications					Refrigerated Area			Electrical Specifications		
	Length	Width	Height	Cube Crated Ft.	Weight	Length	Width	Depth	Volt	Amps	HP
TMD-46	46 116.8	32 81.3	36 91.4	49.5	450 204.6	24-1/2 58.4	21-1/4 58.4	25-3/4 67.3	120	4.5	1/4
TIF-46	46 116.8	32 81.3	36 91.4	49.5	470 213.6	24-1/2 58.4	21-1/4 58.4	25-3/4 67.3	120	7.0	1/4

NOTE: Available with compressor on right or left.



Thurmaduke® | Urn Stand



Part #	Specifications					Drip Trough	
	Length	Width	Height	Cube Crated Ft.	Weight	Length	Width
TUS-32	32 81.3	32 81.3	36 91.4	34.8	275 125.0	26 66.0	4 10.2
TUS-46	46 116.8	32 81.3	36 91.4	47.7	325 147.7	40 101.6	4 10.2
TUS-60	60 152.4	32 81.3	36 91.4	60.5	375 170.5	54 137.2	4 10.2
TUS-74	74 188.0	32 81.3	36 91.4	73.3	425 193.2	68 172.7	4 10.2



Thurmaduke® | Corner Unit



Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
TCU-32	32 81.3	32 81.3	36 91.4	33.9	175 79.6

INSTALLATION DATA: Overhang on top depends on line-up. Contact Factory for more information.



Thurmaduke® | Triangle Unit



Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
TTU-90	32 81.3	32 81.3	36 91.4	33.9	175 79.6
TTU-45	32 81.3	32 81.3	36 91.4	33.9	150 68.2

INSTALLATION DATA: Overhang on top depends on line-up. Contact Factory for more information.



Thurmaduke® | Tray Stand



Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
TTS-32	32 81.3	31 78.7	43 109.2	39.6	148 67.3



Thurmaduke® | Cashier Unit

Part #	Specifications					Optional Drawer Size		
	Length	Width	Height	Cube Crated Ft.	Weight	Length	Width	Depth
TCS-30	30 76.2	32 81.3	36 91.4	33.0	242 110.0	24-3/8 62.0	20 50.8	3-1/2 8.9

NOTE: Must specify location of drawer



Thurmaduke® | Tray Dispenser Unit



Part #	Specifications					Top Openings Dimensions		Tray Size		# Trays per level
	Length	Width	Height	Cube Crated Ft.	Weight	Length	Width	Length	Width	
TTD-1014-S	25 63.5	24 61.0	51-1/2 130.8	29.9	188 85.3	23 58.4	18-1/2 47.0	14 35.6	10 25.4	2
TTD-1216-S	25 63.5	24 61.0	51-1/2 130.8	29.9	188 85.3	21-1/2 54.6	16-1/4 41.3	16 40.6	12 30.5	1
TTD-1418-S	25 63.5	24 61.0	51-1/2 130.8	29.9	188 85.3	21-1/2 54.6	16-1/4 41.3	18 45.7	14 35.6	1
TTD-1520-S	25 63.5	24 61.0	51-1/2 130.8	29.9	188 85.3	23 58.4	18-1/2 47.0	20 50.8	15 38.1	1
TTD-1622-S	25 63.5	24 61.0	51-1/2 130.8	29.9	188 85.3	23 58.4	18-1/2 47.0	22 55.9	16 40.6	1
TTD-1721-S	25 63.5	24 61.0	51-1/2 130.8	29.9	188 85.3	23 58.4	18-1/2 47.0	21 53.3	17 43.2	1



Thurmaduke® | Carving Station



Part #	Specifications					Electrical Specifications		
	Length	Width	Height	Cube Crated Ft.	Weight	Volt	Watt	Amps
TCS-32E	30 76.2	32-1/4 81.9	36 91.4	27.0	250 113.4	120/208/240	1500/1800/2400	12.5/8.7/10.0

NOTE: (Consult factory for 3-phases electrical requirements and other options.)



Thurmaduke® | Dish Dispenser Unit



Part #	Specifications					Cutout Areas	
	Length	Width	Height	Cube Crated Ft.	Weight	Length	Width
TDU-32	32 81.3	32 81.3	36 91.4	34.8	120 54.6	29 73.6	27 68.6
TDU-46	46 116.8	32 81.3	36 91.4	47.7	145 65.9	43 109.2	27 68.6



Expressions™



Mobile



Stationary



Modular



Single Unit



Contemporary



Line Up



Experience



Aesthetics



Self-Service



Optimized

Expressions™ Serving System units are provided with 14ga 300 series stainless steel tops, 33.5" wide, with a 2" hemmed turndown on all sides and a 1 ½" over hang on customer side. All exposed edges are hemmed and no visible fasteners appear. All stainless steel tops receive highlighted edges and all have built-in top latches on inside seams. Bodies are constructed of 14 ga stainless steel frame/supports with 18 ga stainless steel body panels and interior shelves. Units are framed with a 2 ½" stainless steel frame that double as a tray slide bracket mount. Units are open-based and have matching stainless steel bottom shelves, and, as specified, intermediate shelves with utility access holes at each end. Bodies are 34" or 36" high and are mounted on 3" adjustable height gray poly swivel casters with brakes. Also included are adjustable height removable stainless steel kick plates. All units include electrical wire chases and recessed control panels on operator side.



Gas Units Only





Convenience Counters



Stationary



Modular



Retail



Cost

Duke's Modular Convenience Serving Systems are available to build into your existing retail or self-serve environment. With a full line of cashier, storage, waste, beverage, and condiment counters, these durable and affordable counters are a superior alternative to the environmental deficiencies of millwork counters. Bodies are 20 Gauge paint grip steel that will not rust. The bodies are available in 27" ADA, 34" AFF, and 29" Non-ADA heights. Stainless Steel legs are available in 4", 5", or 6" with 16 gauge powder coated bases with built-in levelers. The counter top is 1" particle board with laminate on all exposed surfaces. The exterior finish is powder coated. Many of the units come in shallow (18"), standard (24"), deep (30"), and 36" (extra-deep) depths.





Signage and Graphics

Whether starting from scratch or with your existing graphics, we'll create professional designs that will refresh any part of your dining area. Adding a Duke Graphics Package is the smart choice.

- The design process is free! We put together a professional package which you'll be able to share with others to gather feedback. You can get a new look for your serving area in no time – no matter what your budget is.
- Duke has access to over 3,500 proprietary images from Apples to Zebras, and everything in between. This allows you to create unique signage – without fees.
- Standard graphics packages allow you to visualize the options available and see how they will look on your serving system. We've taken into consideration the themes and trends popular in the foodservice industry today.
- Our graphics are embedded into the laminate so they won't peel off. Other manufacturers use vinyl which can be easily damaged.
- Typical lead time is four weeks. Installation is available.
- Remember: Our graphics are not JUST for serving systems. They can be used to complement any existing décor!



SHARK BITES



TODAY'S MEAL CHOICES

\$3.25

- Spaghetti w/Garlic Dressing
- Chicken Sandwich w/Risotto

Meal Includes Side, Vegetable & Milk

TOMORROW

- Lasagna • Cheeseburger

A LA CARTE

Fresh Fruit Cup	0.00
Jello	0.00
Baby Carrots w/Dipping Dressing	0.00
Chips or Crackers Assorted Varieties	0.00
Garden Salad w/Choice of Dressing	0.00
Apple or Banana	0.00
Milk 2% White or Chocolate	0.00
Bottled Water	0.00
Orange Juice	0.00

Grab & Go

FAVORITES	
Meal Deal- 1 Entrée, 1 Fruit, 1 Veg, 1 Drink	2.00
Cheeseburger	1.75
Chicken Sandwich	1.75
Extra Entrée	1.75
Pizza	1.75
SNACKS	
Carton of Milk	0.30
Water 16 oz	1.00
Serving of Fruit	0.75
Hot Vegetable	0.75
Muffin	1.25
Bagel w/ Cream Cheese	1.00
Canned Latte	1.25
Sunny Delight	0.75
Milk Jugs 16 oz	1.25
Propell 16 oz	1.25
Gatorade 16 oz	1.00
Nachos & Cheese	1.50
Ice Cream Premium Cookie	1.25
French Fries	1.00
Large Cookie	0.50
Veggie & Dip	0.75



Tiger
Nachos
'n More

Tiger
Cafe 2

Tiger
Pasta
'n More

Modular Serving Systems

Standard Construction	AeroServ	Thurmaduke	Expressions
14 Gauge Frame	•	•	•
Stainless Steel Top	20 ga	16 ga	14 ga
Stainless Steel Body and Shelves	20 ga	20 ga	18 ga
Body Width	24.5" narrow	30"	30"
Top Width	24.5" narrow	32"	33.5"
Hi-Lite Edge			•
No visible fasteners			•
Panel box with stainless steel chase and interior wiring			•
Standard Construction Options	AeroServ	Thurmaduke	Expressions
14 ga Tops	•	•	Standard
Standard Latch Type	Body	Top	Built-in, Top
Top Latches with 1" Overhang added on both sides	•		
Open Base for Standard Duke 2-6 Well Configuration	•	•	•
Removable and Fixed Stainless Steel Kick Plates	•	•	•
Adjustable Kickplates			•
2" turndown with hemmed edge			•
Heated Base Module Mounted to the Left	•	•	•
6" SS Legs with Adjustable Feet	•	•	•
5" Diameter Swivel Casters with Brakes			•
Hinged S/S doors with no exposed hardware	•	•	
Hinged Doors for Standard 2-6 well configurations	•	•	
Sliding Doors for Standard 2-6 well configurations	•	•	
90° Turn Down Edge for Drop-In Wells		•	•
Continuous Counter with Spline joints—max length before factory weld or field joint—144" (12')		•	•
6" Straight Turn Up Riser	•	•	•
6" Straight Turn Up 1" Set Back-Riser	•	•	•
4" Straight Turn Up 2" Set Back at 45-Riser	•	•	•
Custom Construction	AeroServ	Thurmaduke	Expressions
Max Width 44" (16-ga top)	•	•	
Max Width 56" (14-ga top)	•	•	•
Continuous Counter with Spline Joints	•		
Custom Risers	•	•	•
Panel Box with steel chase and interior wiring	•	•	
Custom Open Base Configuration	•	•	•
Tier of angle slides for food and sheet pans	•	•	•
Solid Surface Tops		•	•
Rounded Counter tops and decor panel over faceted cabinets		•	•
Bull Nose Front Edge		•	•
4" or 6" top turndown with hemmed edge on customer side			•

Custom Shelving			•
Trayslide Options	AeroServ	Thurmaduke	Expressions
Solid Stainless Steel with 2 V-Runners (Width)	12 ¼"	12 ¼"	11 ½"
Solid Stainless Steel with 2 V-Runners (Gauge)	16 ga	16 ga	14 ga
S/S 3 Bar	1" Diameter	1" Diameter	1 ¼" Diameter
Wood Laminate with 3 V Runners	•	•	•
Solid Surface (Fixed Brackets only)	•	•	•
Hinged Brackets (Not available on Solid Surface)	•	•	•
Fixed brackets	•	•	•
Cutting Board/Work Shelf Options	AeroServ	Thurmaduke	Expressions
7" & 10" Maple Board	•	•	•
7" & 10" Stainless Steel	•	•	•
7" & 10" Poly Board	•	•	•
Hinged Brackets (Not available on Poly Board)	•	•	•
Fixed Brackets	•	•	•
Standard Decor Options	AeroServ	Thurmaduke	Expressions
Standard Paint Grip Steel with Powdercoat Finish	•	•	
Stainless Steel Finish	•	•	•
Corner angle trim (when decor panel present)	•	•	•
Laminate Panels on Exposed Surfaces (Counters on Legs)	•	•	•
Laminate Panels on Customer Side and Both Ends (Cabinets on Casters)	•	•	•
Custom Decor	AeroServ	Thurmaduke	Expressions
Signage & Graphics Packages		•	•
Menu Boards		•	•
LCD Displays		•	•
Custom Lighting Packages	•	•	•
Front and Back Edge Lighting	•	•	•
Removable Decor Panels		•	•
Custom Tile		•	•
Front Decor Panels (Milwork) Straight or Curved		•	•
End Decor Panels (Milwork)		•	•
Overhead Soffit and Frames		•	•
Hot Food	AeroServ	Thurmaduke	Expressions
Hot Food Wells	32", 46", 60", 74" (2-5 12" x 20" Openings)	32", 46", 60", 74", 88" (2-6 12" x 20" Openings)	32", 46", 60", 74", 88" (2-6 12" x 20" Openings)
Sealed Wells with Copper Drain Manifolds to Master Valve 750, 900, 1200 Watt Heating Elements	•	•	•
Exposed Elements 500, 750 Watt Heating Elements	•	•	•
Master Valve Drain Manifold Extended Forward		•	•
Thermostatic Controls	•	•	•

Modular Serving Systems

Infinite Controls	•	•	•
1" Recessed for 18" x 26" Pans	Option	Option	Standard
Cold Food	AeroServ	Thurmaduke	Expressions
Frost Top Units	46", 60", 74"	32", 46", 60", 74", 88"	32", 46", 60", 74", 88"
Mechanically-Assisted Ice Pan (NSF-7), 7-8" Deep	46", 60", 74" (3-5 Pan opening)	32", 46", 60", 74", 88" (2-6 Pan opening)	32", 46", 60", 74", 88" (2-6 Pan opening)
Mechanically-Assisted Ice Pan, 5" Deep	46", 60", 74" (3-5 Pan opening)	32", 46", 60", 74", 88" (2-6 Pan opening)	32", 46", 60", 74", 88" (2-6 Pan opening)
Cold Pan Units (Ice Cooled)	32", 46", 60", 74", 88" (3-5 Pan opening)	32", 46", 60", 74", 88" (2-6 Pan opening)	32", 46", 60", 74", 88" (2-6 Pan opening)
TRI-Channel Cold Holding (Waterless)	32", 46", 60", 74", 88" (2-6 Pan opening)	32", 46", 60", 74", 88" (2-6 Pan opening)	32", 46", 60", 74", 88" (2-6 Pan opening)
Hot/Cold Holding	32", 46", 60", 74", 88" (2-6 Pan opening)	32", 46", 60", 74", 88" (2-6 Pan opening)	32", 46", 60", 74", 88" (2-6 Pan opening)
Hot/Frost Merchandising Unit (Drop-in Only)		•	•
Drop-In Construction (Used with Solid Surface Tops)	AeroServ	Thurmaduke	Expressions
Top Mount 90 Turndown		•	•
Top Mount Feathered Edge		•	•
Recessed Infinite Control Cluster (Hot Food Only)		•	•
Drop-In Construction (Used with Solid Surface Tops)	AeroServ	Thurmaduke	Expressions
Tray Stand Unit	•	•	•
Tray Dispenser Units with Sloped Top (1 or 2 Trays Per Level)		•	•
Dish Dispenser Units 32" or 46" Length with Cutouts		•	•
Solid Top Units	18", 32", 46", 60", 74"	18", 32", 46", 60", 74"	18", 32", 46", 60", 74"
Cashier Unit with Optional Drawer	•	•	•
Square Corner Unit (fully enclosed, no shelves)	•	•	•
Triangle Unit (fully enclosed, no shelves, 90°, 45°)	•	•	•
Urn (Beverage) Stand w/ SS Drip trough, removable stainless steel grid	32", 46"	32", 46", 60", 74"	32", 46", 60", 74"
Heat-in-Base Module	•	•	•



CUSTOM SERVING SYSTEMS

Insignia™ – Truly distinctive custom design

The Insignia custom product line offers truly distinctive design capabilities with impressive one-of-a-kind options in any style or theme!

- Custom angle iron construction and sophisticated décor
- Signature curved design allows for serving line configurations not possible with other systems.
- Merchandising: display cases, Hot/Frost merchandiser, granite slab heating and cooling

Custom Front Production and Service Counters

These modular powder coated cabinets are available in a wide range of sizes and styles. Work tops can be stainless steel, laminate, solid surface, Corian and virtually any other surfacing material. Modules are easily bolted together to develop a versatile flexible line up. Metal construction designed to support the weight of food service and dispensing equipment.

- Cup dispensers and condiment holders available.
- Adjustable intermediate shelves and removable bottom shelves for access to leveling feet hidden inside of cabinet.
- Tilt out waste units make access simple and clean.







Insignia™

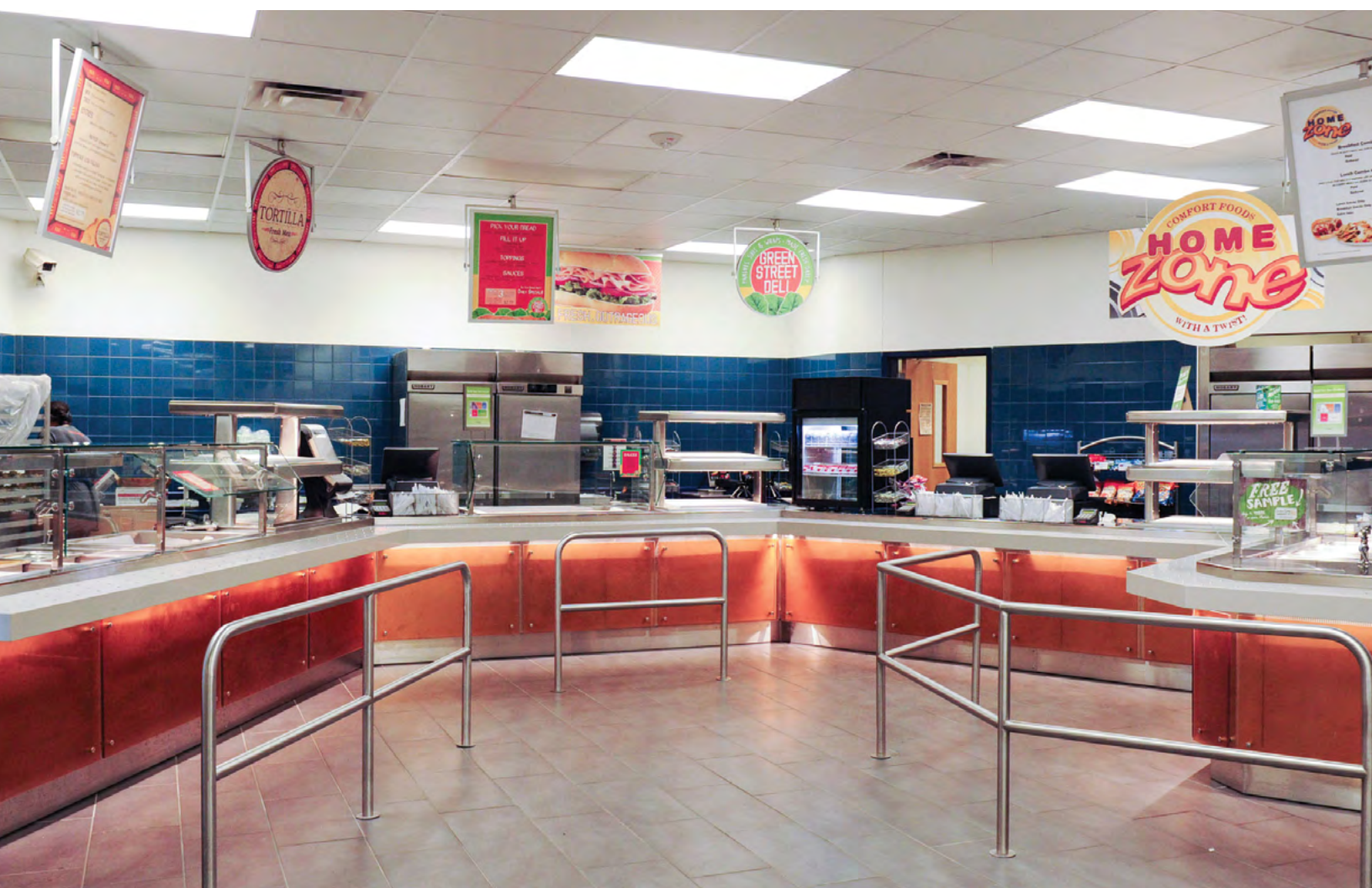


Stationary



Custom

Insignia™ Serving System standard units are provided with 14 ga 300 series stainless steel tops, with a 2" hemmed turndown on all sides and a 1 1/2" over hand on customer side. All exposed edges are hemmed and no visible fasteners appear except where access is required. All stainless steel tops receive highlighted edges. Bodies are constructed of galvanized angle iron frame, fully welded and painted. Bases include can be either fully enclosed or semi-enclosed with heavy gauge stainless steel and removable panels. All countertop seams are fully welded, ground, and polished. Bases are mounted on stainless steel adjustable feet and accompanied by adjustable height stainless steel removable kick plates. All units include electrical wire chases and recessed control panels on operator side.





Innovative Merchandising...

Hot or Cold

Deliver Delicious Every time!

Whether it's hot or cold, Duke can help you serve up food the way it's meant to be enjoyed. Our dual temperature HotFrost™ merchandiser makes serving simple, with no need to transfer from sheet pans to shelves. Three combinations of hot/hot, frost/frost, or hot/frost are available, with a dual mode that reacts to a flip of a switch. The DRI-CHANNEL® hot holding well is simple to clean and eliminates the need for water and steam. The TRI-CHANNEL™ cold holding well cools at the perfect temperature, controlling it at 41° or less, meeting the National Sanitation Foundation's Standard 7.

Deliver fresh, quality food that keeps them coming back for more, with Duke.



Our holding wells are safe, efficient, and cost-effective. Select built-in components such as hot food wells and cold pans, or add merchandising to your serving line with HotFrost™.



The range of finish materials is endless with Insignia™. Anything is possible, from exotic stone counter tops, to specially lit eco-resin front body panels. Insignia's decor options lend a truly unique appearance to your servery.



Insignia™ allows your design ideas to become reality, providing one-of-a-kind serving counters that are set apart from typical 'institutional' serving systems.



Insignia's custom nature allows serving counters to work with the space.





Tops

Standard Construction

- 14 Gauge
- Continuous Counter
- Standard Width 32"
- Hi Lite Edge
- Sound Deadend
- Top turndown/Hemmed Edge

Available Options

- Custom Widths - up to 42"
- Backsplash
- RADIUS TOPS
- Solid surface

Body

Standard

- 18 Gauge
- Angle Iron Frame Galvanized Steel
- 16 Gauge Shelves
- Fully Enclosed Base
- Semi-Enclosed Base
- 1-1/2" Corner Angle Trim
- Panel boxes with stainless steel chase and internal wiring

Available Options

- RADIUS COUNTERS
- Removable Panels
- Custom Tile
- Eco-Friendly finishes
- Laminates
- 3-Form Epoxy Resin
- Wood Finish
- Hinged Doors
- Fully Open Base
- Extra Intermediate shelf
- Kick Plates - Stainless Steel
- Kick Plates - Powder Coated Steel
- Heated base module option
- Modify base to accept roll warmer
- Refrigerated base module with drawers
- Extra Intermediate shelf
- Kick Plates - Stainless Steel
- Kick Plates - Powder Coated Steel
- Heated base module option
- Modify base to accept roll warmer
- Refrigerated base module with drawers

Tray Slides

Available Options

- S/S Solid
- 2 V Runners with 1/2"V-North
- 1" OD 3 Bar
- 1-5/8" OD 3 Bar
- Solid Surface
- Custom
- P-Lam Wood

Cutting Board - Work Shelf

Available Options

- Custom

Food

Available Options

- Designer Series, TS540, TS550, TS560, TS570, TS580 Specify
- Contemporary TS410, TS411, TS420, TS421, TS460, TS470, TS480 Specify
- Custom BG Series

Available Options

- Flange Mount
- Body Mount
- Heater and Light Shroud
- Heater
- Heater and Light

Drop-Ins

Available Options

- Hot/Cold Convertible Holding Units
- 1" Recessed for 18" x 26" Pans
- Hot Food Well Copper Manifold to Valve
- Hot Food Well Copper Manifold with Union
- Custom # of Hot food Well Units
- Custom Cold Pan Units
- Custom Ice Pan Units
- Hot/Cold Drop-In Merchandiser
- High Wattage Individual Food Wells (1200V)
- Hot/Frost Merchandising Unit
- TRI-Channel Cold Holding
- DRI-Channel Hot Holding
- Drop-In Hot Wells w/Drains & Copper Manifolds (if Solid Surface)



Decor

Available Options

- Signage and Graphics Packages
- Granite Slab Heating and Cooling
- Menu Boards
- Customized Design Package Options
- Customized Lighting

Utilities

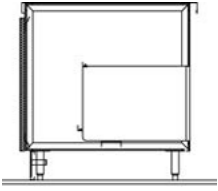
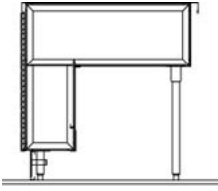
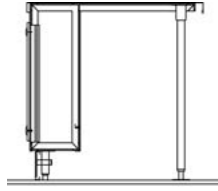
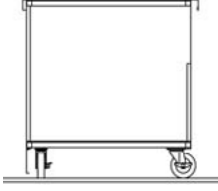
Available Options

- Natural Gas
- Propane
- 120 Volt
- 208 Volt
- 240 Volt

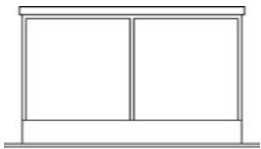
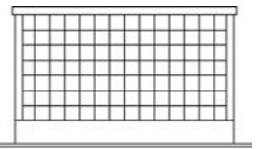
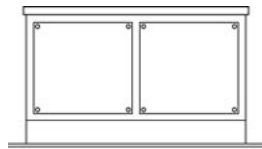
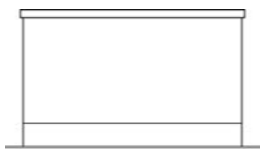


Body

Body Construction Type: (Select One)

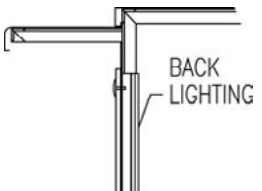
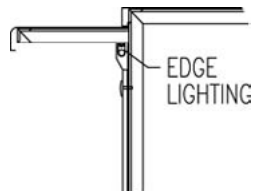
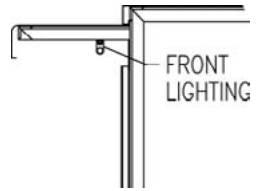
Closed Base	Semi-Open Base	Fully Open Base	Modular
			

Front Elevation: (Select One)

Laminate Panels	Prepped for Tile	3-Form	Stainless Steel
			

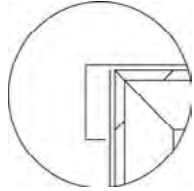
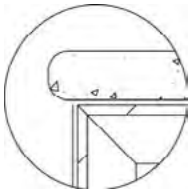
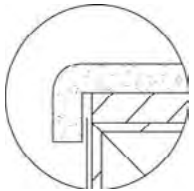
By Duke or GC

Accent Lighting: (Select One)

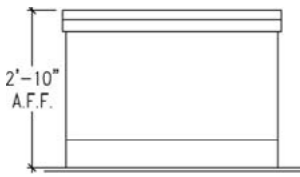

Back lighting (3 Form Only)	Edge Lighting (3 Form Only)	Front Lighting	None
 BACK LIGHTING	 EDGE LIGHTING	 FRONT LIGHTING	





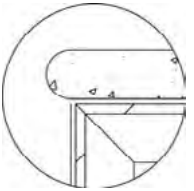
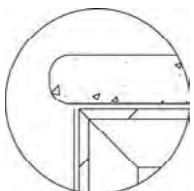
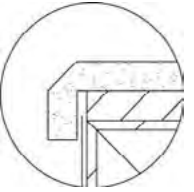
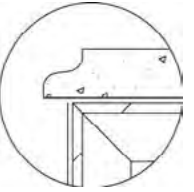

Counter Top: (Select One)

Stainless Steel	Engineered Stone	Corian	
			

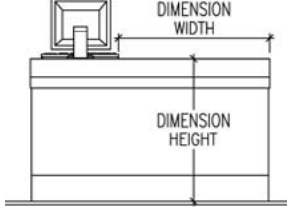
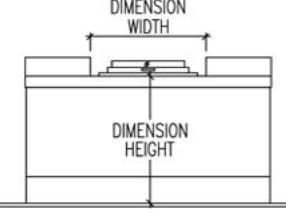
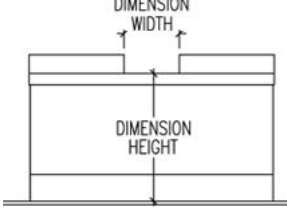
Counter Top Height (Select One)

34" AFF Through 8 th Grade	36" AFF 9 th Grade and Up	Other
		

Counter Top Edge: (Select One)

2" turndown with Polished upper edge	Full high polish edge	Bull nose	90 degree with rounded Pencil corner edge
			
Chamfer	Ogee	Round over	Notes
			


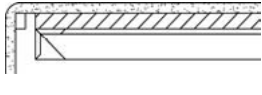


Tray Pass Through: (Select One)

Cashier Areas	Ice Cream Areas	Provide Height AFF and Width of Pass through Section
		

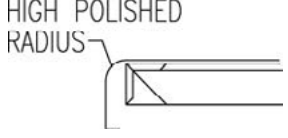
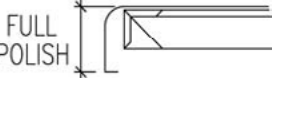
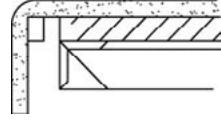
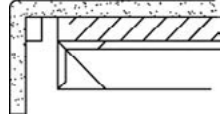
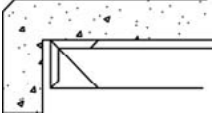
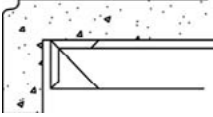
2

Tray slide

Material: (Select One)

Stainless Steel	Corian or Equal	Engineered Stone (Zodiaq, Silestone, etc..)	Natural Stone
			

Edge: (Select One)

Turndown with Polished radius	Full high polish turndown	Round over	90 degree with rounded Pencil corner edge
			
Chamfer	Ogee	Notes	
			



Height: (Select One)

30" AFF through 5 th Grade	32" AFF Through 8 th Grade	34" Through 9 th Grade	Other

Runners: (Select One)

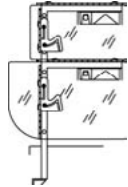
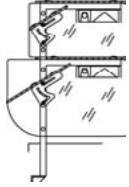
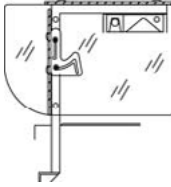

None	Stainless Steel Half Rounds	Stainless Steel Rivet Head (Not for use with Foam Trays)	Inverted V's (Stainless Steel)

Hot Food Breath Guards

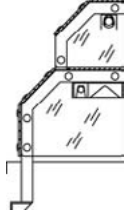
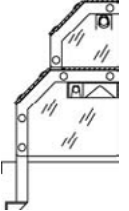


BG:

Double Tier – Full Service	Double Tier – Self Service	Single Tier – Full Service	Single Tier – Self Service

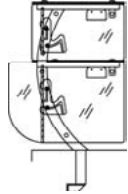
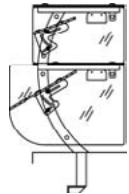
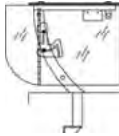
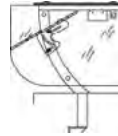
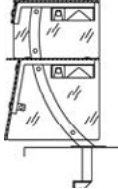
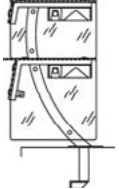
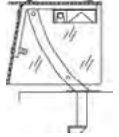
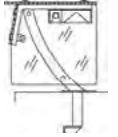
BGA:

Adjustable Double Tier – Full Service	Adjustable Double Tier – Self Service	Adjustable Single Tier – Full Service	Adjustable Single Tier – Self Service
			

BGK:


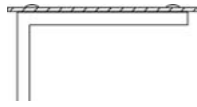
Double Tier – Full Service	Double Tier – Self Service	Single Tier – Full Service	Single Tier – Self Service
			

Swoop:


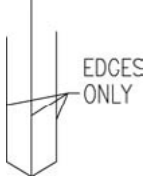
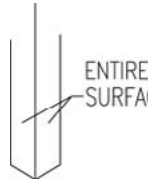
Adjustable Double Tier – Full Service	Adjustable Double Tier – Self Service	Adjustable Single Tier – Full Service	Adjustable Single Tier – Self Service
			
Double Tier – Full Service	Double Tier – Self Service	Single Tier – Full Service	Single Tier – Self Service
			



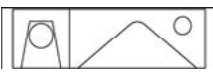

Serving Shelf: (Select One)

Stainless Steel	3/8" Tempered Glass	Other
		

Post: (Select One)

#4 Grained Stainless Steel	Standard Polished Edges	100% High Polish	Notes
			

Heat Lamps: (Select One)

Standard - Hatco	Brass Smith Stealth	Other - Please Specify
		





Custom Front Production



Duke has built a reputation for helping chains create inviting, comfortable environments that keep customers coming back. With Duke's quick serve modular metal counter systems you get custom solutions tailored specifically to your needs. In addition our mass production and global logistics capabilities deliver consistent results, speed-to-market and competitive pricing system wide.

Chocolate Dipped
Bananas!





Steamtables



Conduction: Heat is transferred directly to the pan and then to the food. Conduction uses physical contact to transfer heat.



Steam: Compartments, or wells, are filled with hot water. Electric elements or gas jets under the stainless steel wells are turned on to create the steam.



Passive Venting: Provides a non-mechanically controlled form of adjusting heat profiles in the space. It allows hot, stale, moist air to escape without influence.



Gas Units
Only

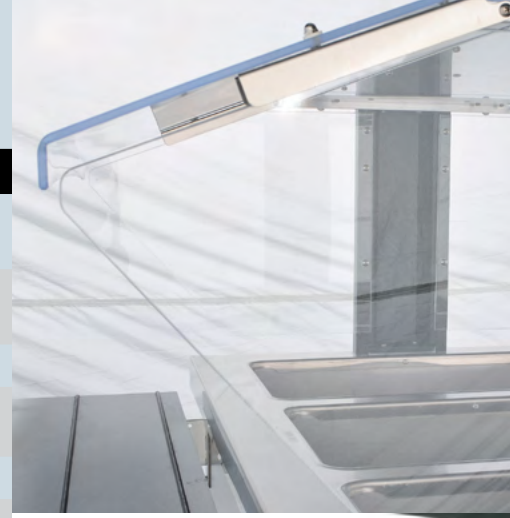
Efficient and economical, Duke's complete line of steamtables is available in both electric and gas hot food models. We offer a wide range of sizes with a variety of standard and optional features.





Gold Standard in Quality

	<i>Aerohot</i>	<i>Thurmaduke</i>
Feature	Duke	Duke
Body Width	22-7/16"	25-1/2" 34"
Well Liner	Galvanized (S/S Optional)	Standard Deluxe Galvanized (S/S Optional)
Top Construction	20 ga	16 ga
Stainless Steel Body Construction	20 ga 430 S/S	20 ga 300 S/S or Paint Grip
Electric Units	•	•
Gas Units	•	•
Exposed Elements	•	•
Sealed Well Compartments	•	Optional
Wet Bath	Gas Units Only	•
Propane/Natural Gas Configurations	•	•
Thermostatic Controls (Electric Units)	Optional	•
Individual Gas Burner	•	•
Gas Safety Pilot	•	•
Portable Electric Units	•	•
Adjustable Undershelf	•	•
Integral Dish Shelf	Optional	•
Manifold Drains (Sealed Wells)	Optional	Deluxe Units
Low Water Indicator	•	Optional
Auto Water Fill	•	•
Extended Stainless Steel Top	n/a	•
Sliding Doors	n/a	Deluxe Optional (Portable Unit Standard)
Efficiency	Duke	Duke
Standard Wattage Output Per Well (Electric Units)	500 (Exposed) 750 (Sealed)	500 (Exposed) 750 (Sealed)
Standard BTU Output Per Well (Gas Units)	2500 (Indiv. Controlled) 15000 (2-3 Well Wet Bath) 27500 (4-5 Well Wet Bath)	3500



Pioneers of the Steamtable in 1925, the Most Complete Line in the Industry, for Both Front-of-House and Back-of-House Applications



Most Economical, highest-efficiency, versatile steamtable on the market.

Exposed Element

- All stainless steel bodies, undershelves, legs & adjustable plastic feet
- Infinite switch heat controls
- 1/2" thick poly carving board on stainless steel support shelf

Electric- Stationary on Legs
Models **E302 to E305**

Electric- Portable on Casters
Models **EP302 to EP305**

Sealed Wells

- All stainless steel bodies, undershelves, legs & adjustable plastic feet
- Sealed hot food well w/individual drain valves
- Infinite switch heat controls
- 1/2" thick poly carving board on stainless steel support shelf
- Cord & plug included

Electric- Stationary on Legs
Models **E302SW to E305SW**

Electric- Portable on Casters
Models **EP302SW to EP305SW**

Gas & Wet Bath

- All stainless steel bodies, undershelves, legs & adjustable plastic feet
- 1/2" thick poly carving board on stainless steel support shelf
- 1/2" IPS gas connector and gas regulator
- 2500 BTU/hour per well

Gas- Stationary on Legs w/Poly Boards
Models **302 to 305**

Gas- Stationary on Legs
Models **WB302 to WB305**



Heavy-duty one-piece, 16-gauge top construction, integral dish shelves, extended work surfaces, optional exposed elements, manifold drains.

Deluxe Electric Sealed Well

- 300 series stainless steel top with integral carving/work surface
- 444 dish shelf included
- Thermostatic sealed hot food wells with drains, copper manifolds and brass master valve extended to center of base
- Wired for 120, 208 or 240 volt, single or three-phase wiring, as specified
- Heavy gauge stainless or paint grip body
- 6" stainless steel legs and feet

Electric- Paint Grip Base
Models **E-2-DLPG to E-6-DLPG**

Electric- Stainless Steel Base
Models **E-2-DLSS to E-6-DLSS**

Deluxe Gas (Dry Well Only)

- 300 series stainless steel top with integral carving/work surface
- Individual burner in each stainless steel compartment liner
- 2500 BTU/hour per well
- Safety pilots standard, each well
- Adjustable gas valves and regulator
- Heavy gauge stainless or paint grip body
- 676 spillage pan and 444 dish shelf included

Gas- Paint Grip Base
Models **G-2-DLPG to G-6-DLPG**

Gas- Stainless Steel Base
Models **G-2-DLSS to G-6-DLSS**

Standard Electric Sealed-Well

- 300 series stainless steel top
- Thermostatic sealed hot food wells with drains, copper manifolds and brass master valve extended to center of base
- Wired for 120, 208 or 240 volt, single or three-phase wiring, as specified
- Heavy gauge stainless or paint grip body
- 6" stainless steel legs and feet

Electric- Paint Grip Base
Models **E-2-CBPG to E-6-CBPG**

Electric- Stainless Steel Base
Models **E-2-CBSS to E-6-CBSS**

Standard Gas (Dry Well Only)

- 300 series stainless steel top
- Individual burner in each stainless steel compartment liner
- 2500 BTU/hour per well
- Safety pilots standard, each well
- Adjustable gas valve and regulator
- Heavy gauge stainless or paint grip body

Gas- Paint Grip Base
Models **G-2-CBPG to G-6-CBPG**

Gas- Stainless Steel Base
Models **G-2-CBSS to G-6-CBSS**

Portable Electric/Sliding Doors

- 300 series stainless steel top with S/S hinged carving board on drop brackets
- 750 watt sealed well with drain, copper manifold and brass master valve
- Wired for 120, 208 or 240 volt, single or three-phase wiring, as specified
- Heavy gauge stainless or paint grip body
- 6' cord and plug permanently attached
- 5" diameter casters, 2 with locks
- Heavy duty polyvinyl bumper encircles base of unit
- Thermostatic temperature control
- Pusher bar standard

Electric- Paint Grip Base
Models **EP-3-CB-PG to EP-6-CB-PG**

Electric- Stainless Steel Base
Models **EP-3-CB-SS to EP-6-CB-SS**



Aeroheat® gas | Steam Table



Part #	Wells	Gas/Electric	Specifications					
			Length	Width	Height	Cube Crated Ft.	Weight	BTU's
302	2	Gas	30-3/8 77.2	22-7/16 57.1	34 86.4	23.4	92 41.8	5,000
303	3	Gas	44-3/8 112.8	22-7/16 57.1	34 86.4	32.5	109 49.6	7,500
304	4	Gas	58-3/8 148.3	22-7/16 57.1	34 86.4	41.5	139 63.2	10,000
305	5	Gas	72-3/8 183.9	22-7/16 57.1	34 86.4	50.5	166 75.5	12,500

NOTE: Specify Natural or Propane



Aeroheat® wetbath | Steam Table



Part #	Wells	Gas/Electric	Specifications					
			Length	Width	Height	Cube Crated Ft.	Weight	BTU's
WB302	2	Gas	30-3/8 77.2	22-7/16 57.1	34 86.4	27.0	110 49.9	15,000
WB303	3	Gas	44-3/8 112.8	22-7/16 57.1	34 86.4	38.1	135 61.2	15,000
WB304	4	Gas	58-3/8 148.3	22-7/16 57.1	34 86.4	49.2	160 72.6	27,500
WB305	5	Gas	72-3/8 183.9	22-7/16 57.1	34 86.4	60.2	195 88.4	27,500

NOTE: Specify Natural or Propane



Aerohot® electric | Steam Table - Exposed & Sealed



Part #	Wells	Sealed/ Exposed	Specifications							
			Length	Width	Height	Cube Crated Ft.	Weight	Voltage	Amps	Nema
E302/EP302	2	Exposed	30-3/8 77.2	22-7/16 57.1	34 86.4	23.4	81/36.8 90/40.9	120/208/240	6.3	6-20
E303/EP303	3	Exposed	44-3/8 112.8	22-7/16 57.1	34 86.4	32.5	107/48.6 114/51.8	120/208/240	9.4	6-20
E304/EP304	4	Exposed	58-3/8 148.3	22-7/16 57.1	34 86.4	41.5	138/62.7 144/65.5	120/208/240	12.5	6-20
E305/EP305	5	Exposed	72-3/8 183.9	22-7/16 57.1	34 86.4	50.5	165/75.0 172/78.2	120/208/240	15.6	6-20
E302SW/EP302SW	2	Sealed	30-3/8 77.2	22-7/16 57.1	34 86.4	23.4	81/36.8 90/40.9	120/208/240	6.3	6-20
E303SW/EP303SW	3	Sealed	44-3/8 112.8	22-7/16 57.1	34 86.4	32.5	107/48.6 114/51.8	120/208/240	9.4	6-20
E304SW/EP304SW	4	Sealed	58-3/8 148.3	22-7/16 57.1	34 86.4	41.5	138/62.7 114/51.8	120/208/240	12.5	6-20
E305SW/EP305SW	5	Sealed	72-3/8 183.9	22-7/16 57.1	34 86.4	50.5	165/75.0 172/78.2	120/208/240	15.6	6-20

NOTE: Contact Factory for 3-phase electrical requirements and other options. Electric values & plug configurations change for 3 phase or when adding electric options.



Aerohot® | Cold Pan Unit - Ice Cooled



Part #	Wells	Specifications				
		Length	Width	Height	Cube Crated Ft.	Weight
332/P332	2	30-3/8 77.2	22-7/16 57.1	34 86.4	23.4	74/33.6 80/36.4
333/P333	3	44-3/8 112.8	22-7/16 57.1	34 86.4	32.5	102/46.4 108/49.1
334/P334	4	58-3/8 148.3	22-7/16 57.1	34 86.4	41.5	121/55.0 130/59.1
325/P325	5	72-3/8 183.9	22-7/16 57.1	34 86.4	50.5	142/64.6 161/73.2



Aerohot® | Solid Top Units



Part #	Wells	Specifications				
		Length	Width	Height	Cube Crated Ft.	Weight
309/P309	2	44-3/8 112.8	22-7/16 57.1	34 86.4	32.5	105/47.7 107/48.6
310/P310	3	58-3/8 148.3	22-7/16 57.1	34 86.4	41.5	127/57.7 129/58.6
311/P311	4	72-3/8 183.9	22-7/16 57.1	34 86.4	50.5	158/71.8 160/72.7



Aerohot® Countertop | Steam Table



Part #	Wells	Specifications							
		Length	Width	Height	Cube Crated Ft.	Weight	Voltage	Amps	NEMA
ACTW-1	1	22.50 57.20	14.50 36.80	10-25 26.00	2.9	24 10.9	120	10	5-15

NOTE: Specify Natural or Propane



Thurmaduke® gas | Deluxe Steam Table



Part #	Wells	Gas/Electric	Specifications					
			Length	Width	Height	Cube Crated Ft.	Weight	BTU's
G-2-DLPG/SS	2	Gas	32 81.3	34 86.4	36 91.4	36.8	255 115.9	7,000
G-3-DLPG/SS	3	Gas	46 116.8	34 86.4	36 91.4	50.3	335 152.3	7,500
G-4-DLPG/SS	4	Gas	60 152.4	34 86.4	36 91.4	63.9	410 186.4	14,000
G-5-DLPG/SS	5	Gas	74 188.0	34 86.4	36 91.4	77.4	495 225.0	17,500
G-6-DLPG/SS	6	Gas	88 223.5	34 86.4	36 91.4	91.0	595 270.5	21,000

NOTE: Specify natural gas or propane gas when ordering. For high altitude orifice, specify elevation. Sliding doors NOT available, casters not available.



Thurmaduke® electric | Deluxe Steam Table



Part #	Wells	Sealed/ Exposed	Specifications							Nema
			Length	Width	Height	Cube Crated Ft.	Weight	Voltage	Amps	
E-2-DLPG/E-2-SS	2	Sealed	32 81.3	34 86.4	36 91.4	27.0	255 115.9	120/208/240	12.5/7.2/6.4	5-15/6-20/6-20
E-3-DLPG/E-2-SS	3	Sealed	46 116.8	34 86.4	36 91.4	38.1	335 152.3	120/208/240	18.8/10.8/9.4	L5-30/6-20/6-20
E-4-DLPG/E-2-SS	4	Sealed	60 152.4	34 86.4	36 91.4	49.2	410 186.4	120/208/240	25.0/14.4/12.5	5-50/6-20/6-20
E-5-DLPG/E-2-SS	5	Sealed	74 188.0	34 86.4	36 91.4	60.2	495 225.0	120/208/240	31.3/18.0/15.9	5-50/L6-30/6-20
E-6-DLPG/E-2-SS	6	Sealed	88 223.50	34 86.4	36 91.4	71.3	595 270.5	120/208/240	NA/21.6/18.8	NA/L6-30/L6-30

NOTE: Cord and NEMA plug NOT included



Thurmaduke[®] gas | Standard Steam Table



Part #	Wells	Gas/Electric	Specifications				
			Length	Width	Height	Cube Crated Ft.	Weight
G-2-CBPG/SS	2	Gas	32 81.3	25-1/2 64.8	36 91.4	27.0	210 95.5
G-3-CBPG/SS	3	Gas	46 116.8	25-1/2 64.8	36 91.4	38.1	264 120.0
G-4-CBPG/SS	4	Gas	60 152.4	25-1/2 64.8	36 91.4	49.2	344 156.4
G-5-CBPG/SS	5	Gas	74 188.0	25-1/2 64.8	36 91.4	60.2	435 196.8
G-6-CBPG/SS	6	Gas	88 223.5	25-1/2 64.8	36 91.4	71.3	527 239.5

NOTE: Specify natural gas or propane gas when ordering. For high altitude orifice, specify elevation. Sliding doors NOT available, casters not available.



Thurmaduke[®] electric | Standard Steam Table



Part #	Wells	Sealed/ Exposed	Specifications							Nema
			Length	Width	Height	Cube Crated Ft.	Weight	Voltage	Amps	
E-2-CBPG/E-2-CBSS	2	Sealed	32 81.3	25-1/2 64.8	36 91.4	28.1	210 95.5	120/208/240	12.5/7.2/6.3	5-15/6-20/6-20
E-3-CBPG/E-2-CBSS	3	Sealed	46 116.8	25-1/2 64.8	36 91.4	39.6	264 120.0	120/208/240	18.8/10.8/9.4	L5-30/6-20/6-20
E-4-CBPG/E-2-CBSS	4	Sealed	60 152.4	25-1/2 64.8	36 91.4	51.2	344 156.4	120/208/240	25.0/14.4/12.5	5-50/6-20/6-20
E-5-CBPG/E-2-CBSS	5	Sealed	74 188.0	25-1/2 64.8	36 91.4	62.3	433 196.8	120/208/240	31.3/18.0/15.9	5-50/L6-30/6-20
E-6-CBPG/E-2-CBSS	6	Sealed	88 223.5	25-1/2 64.8	36 91.4	74.3	527 239.6	120/208/240	NA/21.6/18.8	NA/L6-30/L6-30

NOTE: Cord and NEMA plug NOT included



Thurmaduke® electric | Portable Steam Table



Gas Units
Only

Part #	Wells	Sealed/ Exposed	Specifications								Nema
			Length	Width	Height	Cube Crated Ft.	Weight	Voltage	Amps		
EP-3-CBPG/EP-2-CBSS	3	Sealed	46 116.8	35-1/2 90.2	36 91.4	39.6	345 156.8	120/208/240	18.8/10.8/9.4	L5-30/6-20/6-20	
EP-4-CBPG/EP-2-CBSS	4	Sealed	60 152.4	35-1/2 90.2	36 91.4	51.2	420 190.9	120/208/240	25.0/14.4/12.5	5-50/6-20/6-20	
EP-5-CBPG/E-P2-CBSS	5	Sealed	74 188.0	35-1/2 90.2	36 91.4	62.3	505 229.6	120/208/240	31.3/18.0/15.9	5-50/L6-30/6-20	
EP-6-CBPG/EP-2-CBSS	6	Sealed	88 223.5	35-1/2 90.2	36 91.4	74.3	605 275.0	120/208/240	NA/21.6/18.8	NA/L6-30/L6-30	

NOTE: Cord and NEMA plug NOT included



Accessories

Tubular Tray Slide	Solid Tray Slide	Glass Display Shelf	Serving Shelves
			
Serving Shelf w/ Acrylic	Serving Shelves w/Glass	Serving Shelf without Glass	Buffet Shelves no lights
			
Buffet Shelves w/lights	Buffet Shelf 637	Carving Board	Dish Shelf
			
Carving Board/ Tray Shelf	Spillage/Water Pan	Telescope Cover	Round Telescope Cover
			
Adapter Plate	Adapter Plate	Adapter Plate	Heated Base
			

Sliding Doors	TS530 Food guard	TS540 Food guard	TS550 Food guard
			
TS560 Food guard	TS570 Food guard	TS580 Food guard	Casters
			 <p>*electric units only</p>



Drop In Slide In Holding



Conduction: Heat is transferred directly to the pan and then to the food.
Conduction uses physical contact to transfer heat.



Steam: Compartments, or wells, are filled with hot water. Electric elements or gas jets under the stainless steel wells are turned on to create the steam.



Passive Venting: Provides a non-mechanically controlled form of adjusting heat profiles in the space. It allows hot, stale, moist air to escape without influence.



Gas Units
Only

The Duke line has versatility, quality and value with three models - The Slide-In, Slimline. (Available in 2-6 pan capacity.)





DISTINCTIVE CAPABILITIES, OUTSTANDING VALUE FROM THE WORLD LEADER IN PRODUCT HOLDING

Duke's food holding technologies are some of the most advanced engineered solutions in the food service industry. Our extensive lines of products provide a solution to virtually any product holding need.

DROP-INS/SLIDE-INS - The Duke line has versatility, quality and value with two exclusive models - The Slide-In and Slimline. Slide-Ins are easier to install and provide greater access to controls than conventional drop-ins, while the Slimline models are narrower than full-size units, and therefore eliminate space and design restrictions that have previously limited the use of drop-ins.

TRI-CHANNEL™ Refrigeration - This Duke exclusive technology provides superior holding consistency because the food is never more than 3.5 inches away from the refrigeration. This patented technology exceeds NSF 7 without forced air or a recessed cold pan. The unit also enables food holding flush with counter top surfaces for better presentation.

DRI-CHANNEL™ Hot Holding - The DRI-Channel™ technology provides heat from three sides with each channel being independently controlled to deliver optimal holding temperatures. The smooth channel design operates without water, making it easier to clean and maintain. The unit is also very energy efficient versus traditional steamtables, which helps lower energy costs.

HOT/COLD CONVERTIBLE - These stainless steel units are insulated on all four sides and the bottom, with a 1" brass drain, and adjustable, removable adapter bars and brackets. The efficient electric immersion heaters meet NSF standard 4, and the self-contained refrigeration system meets NSF standard 7 operation, with one control switch to change from hot to cold operation.

MERCHANDISERS

RECESSED TOP - These convenient tops are available as either single or double units and feature standard thermostatic temperature controls and a 120/1 cord & plug.

HOT/COLD - Heated top shelf and door with a mechanically cooled lower shelf; perfectly adapted for an on-the-go kiosk or serving line.

HOTFROST™ - Offers as many as 3 serving levels - all designed for standard sheet pans. Food display options include hot, cold, ambient, heated pizza stone or our unique dual mode - hot/cold.

NEW!



Waterless Hot Food Well

- No drain
- Easy to use touchscreen control
- Gentle heating technology
- Easy and fast to service: just lift out and unplug

Scan or click

SPEC SHEET



Drop-In | Electric Hot Food Units



Part #	Wells	Gas/ Electric	Specifications										
			Length	Width	Height	Cube Crated Ft.	Weight	Cutout L	Cutout W	Control Panels	Voltage	Amps	Watts
ADI-1E	1	Electric	18 ¼ 45.7	24 ¼ 61.6	12 ¾ 32.4	8.2	43 19.6	17 43.2	23 58.4	1	120/208/240	4.2/3.6/3.1	500/750/750
ADI-2E	2	Electric	32 ¼ 81.3	24 ¼ 61.6	12 ¾ 32.4	13.0	75 34.1	31 78.7	23 58.4	1	120/208/240	8.3/7.2/6.3	1000/1500/1500
ADI-3E	3	Electric	46 ¼ 116.8	24 ¼ 61.6	12 ¾ 32.4	17.7	90 40.9	45 114.3	23 58.4	1	120/208/240	12.5/10.8/9.4	1500/2250/2250
ADI-4E	4	Electric	60 ¼ 152.4	24 ¼ 61.6	12 ¾ 32.4	22.5	115 52.3	59 149.9	23 58.4	2	120/208/240	16.7/14.4/12.5	2000/3000/3000
ADI-5E	5	Electric	74 ¼ 188.0	24 ¼ 61.6	12 ¾ 32.4	27.2	140 63.6	73 185.4	23 58.4	2	120/208/240	20.8/18.0/15.6	2500/3750/3750
ADI-6E	6	Electric	88 ¼ 223.5	24 ¼ 61.6	12 ¾ 32.4	32.0	220 100.0	87 221.0	23 58.4	2	208/240	21.6/18.8	4500/4500

NOTE: REMOTE CONTROL CUTOUT IS 9" X 4-3/8"



Drop-In | Sealed Electric Hot Food Units



Part #	Wells	Gas/ Electric	Specifications										
			Length	Width	Height	Cube Crated Ft.	Weight	Cutout L	Cutout W	Control Panels	Voltage	Amps	Watts
ADI-1E-SW	1	Electric	18 ¼ 45.7	24 ¼ 61.6	12 ¾ 32.4	8.2	43 19.6	17 43.2	23 58.4	1	120/208/240	6.3/4.3/5.0	750/900/1200
ADI-2E-SW	2	Electric	32 ¼ 81.3	24 ¼ 61.6	12 ¾ 32.4	13.0	75 34.1	31 78.7	23 58.4	1	120/208/240	12.5/8.7/10.0	1500/1800/2400
ADI-3E-SW	3	Electric	46 ¼ 116.8	24 ¼ 61.6	12 ¾ 32.4	17.7	90 40.9	45 114.3	23 58.4	1	120/208/240	18.8/13.0/15.0	2250/2700/3600
ADI-4E-SW	4	Electric	60 ¼ 152.4	24 ¼ 61.6	12 ¾ 32.4	22.5	115 52.3	59 149.9	23 58.4	2	120/208/240	25.0/17.3/20.0	3000/3600/4800
ADI-5E-SW	5	Electric	74 ¼ 188.0	24 ¼ 61.6	12 ¾ 32.4	27.2	140 63.6	73 185.4	23 58.4	2	120/208/240	31.3/21.6/25.0	3750/4500/6000
ADI-6E-SW	6	Electric	88 ¼ 223.5	24 ¼ 61.6	12 ¾ 32.4	32.0	220 100.0	87 221.0	23 58.4	2	208/240	26.0/30.0	5400/7200

NOTE: REMOTE CONTROL CUTOUT IS 9" X 4-3/8"



Drop-In | Mech. Assist. Ice - 5" Pan with Deep Liner



Part #	Wells	Gas/ Electric	Specifications									
			Length	Width	Height	Cube Crated Ft.	Weight	Cold Pan L	Cutout L	Voltage	Amps	HP
ADI-1M	1	Electric	18 45.7	24 61.6	19 ½ 46.4	10.2	150 68.2	12 30.5	17 44.5	120	4.2	1/5
ADI-2M	2	Electric	32 81.3	24 61.6	19 ½ 46.4	16.2	160 72.3	26 66.0	31 80.0	120	4.2	1/5
ADI-3M	3	Electric	46 116.8	24 61.6	19 ½ 46.4	22.1	175 90.9	40 101.6	45 115.6	120	4.2	1/5
ADI-4M	4	Electric	60 152.4	24 61.6	19 ½ 46.4	28.1	200 113.6	54 137.2	59 151.1	120	5.2	1/4
ADI-5M	5	Electric	74 188.0	24 61.6	19 ½ 46.4	34.0	230 138.6	68 172.7	73 186.7	120	5.2	1/4
ADI-6M	6	Electric	88 223.5	24 61.6	19 ½ 46.4	40.0	280 159.1	82 208.3	87 22.3	120	5.2	1/4

NOTE: REMOTE CONTROL CUTOUT IS 4-1/8" X 2-3/16"



Drop-In | Mech. Assist. Ice - 8" Pan with Deep Liner - NSF



Part #	Wells	Gas/ Electric	Specifications									
			Length	Width	Height	Cube Crated Ft.	Weight	Cold Pan L	Cutout L	Voltage	Amps	HP
ADI-1M-N7	1	Electric	18 ¾ 45.7	25 ½ 61.6	24 61.0	13.2	150 68.2	14 ½ 36.8	17 ½ 44.5	120	4.2	1/5
ADI-2M-N7	2	Electric	32 ¾ 81.3	25 ½ 61.6	24 61.0	20.8	160 72.3	28 ½ 72.4	31 ½ 80.0	120	4.2	1/5
ADI-3M-N7	3	Electric	46 ¾ 116.8	25 ½ 61.6	24 61.0	28.5	175 90.9	42 ½ 108.0	45 ½ 115.6	120	4.2	1/5
ADI-4M-N7	4	Electric	60 ¾ 152.4	25 ½ 61.6	24 61.0	36.1	200 113.6	56 ½ 143.5	59 ½ 151.1	120	5.2	1/4
ADI-5M-N7	5	Electric	74 ¾ 188.0	25 ½ 61.6	24 61.0	46.8	230 138.6	70 ½ 179.1	73 ½ 186.7	120	6.0	1/3
ADI-6M-N7	6	Electric	88 ¾ 223.5	25 ½ 61.6	24 61.0	51.4	280 159.1	84 ½ 214.6	87 ½ 22.3	120	6.0	1/3

NOTE: REMOTE CONTROL CUTOUT IS 4-1/8" X 2-3/16"



Drop-In | Mech. Assis. Ice Cooled - 8" Deep Liner



Part #	Wells	Gas/ Electric	Specifications									
			Length	Width	Height	Cube Crated Ft.	Weight	Cold Pan L	Cutout L	Voltage	Amps	HP
ADI-1MD	1	Electric	18 45.7	26 66.0	22 ½ 54.0	11.4	150 68.2	12 30.5	17 44.5	120	4.2	1/5
ADI-2MD	2	Electric	32 81.3	26 66.0	22 ½ 54.0	18.0	160 72.3	26 66.0	31 80.0	120	4.2	1/5
ADI-3MD	3	Electric	46 116.8	26 66.0	22 ½ 54.0	24.7	230 104.6	40 101.6	45 115.6	120	4.2	1/5
ADI-4MD	4	Electric	60 152.4	26 66.0	22 ½ 54.0	31.3	280 127.3	54 137.2	59 151.1	120	5.2	1/4
ADI-5MD	5	Electric	74 188.0	26 66.0	22 ½ 54.0	37.9	340 154.6	68 172.7	73 186.7	120	5.2	1/4
ADI-6MD	6	Electric	88 223.5	26 66.0	22 ½ 54.0	44.6	380 172.7	82 208.3	87 22.3	120	5.2	1/4

NOTE: REMOTE CONTROL CUTOUT IS 4-1/8" X 2-3/16"



Drop-In | Mech. Cooled - with 10" Deep Liner - NS7



Part #	Wells	Gas/ Electric	Specifications									
			Length	Width	Height	Cube Crated Ft.	Weight	Cold Pan L	Cutout L	Voltage	Amps	HP
ADI-1MD-N7	1	Electric	18 ¾ 45.7	25 ½ 61.6	26 66.0	14.0	150 68.2	14 ½ 36.8	17 ½ 44.5	120	4.2	1/5
ADI-2MD-N7	2	Electric	32 ¾ 81.3	25 ½ 61.6	26 66.0	11.9	160 72.3	26 ½ 72.4	31 ½ 80.0	120	4.2	1/5
ADI-3MD-N7	3	Electric	46 ¾ 116.8	25 ½ 61.6	26 66.0	16.8	230 104.6	42 ½ 108.0	45 ½ 115.6	120	4.2	1/5
ADI-4MD-N7	4	Electric	60 ¾ 152.4	25 ½ 61.6	26 66.0	21.7	280 127.3	56 ½ 143.5	59 ½ 151.1	120	5.2	1/4
ADI-5MD-N7	5	Electric	74 ¾ 188.0	25 ½ 61.6	26 66.0	26.6	340 154.6	70 ½ 179.1	73 ½ 186.7	120	6.0	1/3
ADI-6MD-N7	6	Electric	88 ¾ 223.5	25 ½ 61.6	26 66.0	31.5	380 172.7	84 ½ 214.6	87 ½ 222.3	120	6.0	1/3

NOTE: REMOTE CONTROL CUTOUT IS 4-1/8" X 2-3/16"



Drop-In | Cold Pan - Ice Cooled - 5" Deep Liner



Part #	Wells	Specifications						
		Length	Width	Height	Cube Crated Ft.	Weight	Cold Pan L	Cutout L
ADI-1I	1	18 45.7	24 61.0	6 ¼ 15.9	5.6	70 31.8	12 30.5	17 44.5
ADI-2I	2	32 81.3	24 61.0	6 ¼ 15.9	8.8	95 43.2	26 66.0	31 80.0
ADI-3I	3	46 116.8	24 61.0	6 ¼ 15.9	12.0	130 59.1	40 101.6	45 115.6
ADI-4I	4	60 152.4	24 61.0	6 ¼ 15.9	15.2	175 79.6	54 137.2	59 151.1
ADI-5I	5	74 188.0	24 61.0	6 ¼ 15.9	18.5	220 100.0	68 172.7	73 186.7
ADI-6I	6	88 223.5	24 61.0	6 ¼ 15.9	21.7	260 172.7	82 118.2	87 222.3

NOTE: REMOTE CONTROL CUTOUT IS 4-1/8" X 2-3/16"



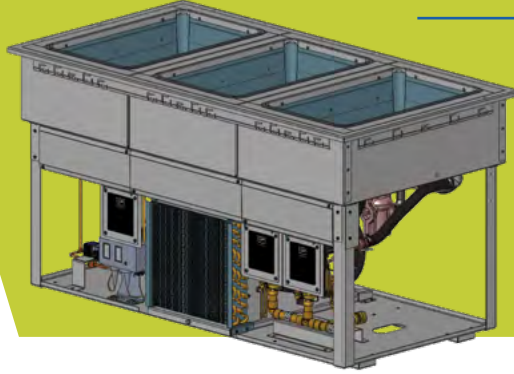
Drop-In | Cold Pan - Ice Cooled - 8" Deep Liner



Part #	Wells	Specifications						
		Length	Width	Height	Cube Crated Ft.	Weight	Cold Pan L	Cutout L
ADI-1ID	1	18 45.7	24 61.0	9 ¼ 23.5	6.7	80 36.4	12 30.5	17 44.5
ADI-2ID	2	32 81.3	24 61.0	9 ¼ 23.5	10.6	100 45.5	26 66.0	31 80.0
ADI-3ID	3	46 116.8	24 61.0	9 ¼ 23.5	14.5	135 61.4	40 101.6	45 115.6
ADI-4ID	4	60 152.4	24 61.0	9 ¼ 23.5	18.5	180 81.8	54 137.2	59 151.1
ADI-5ID	5	74 188.0	24 61.0	9 ¼ 23.5	22.4	225 102.3	68 172.7	73 186.7
ADI-6ID	6	88 223.5	24 61.0	9 ¼ 23.5	26.3	270 122.7	82 118.2	87 222.3

NEW!

Duke HotColdFreeze™



- Operate any well in Hot, Cold, or Freeze modes
- Easy to use touchscreen control
- No drain, dry heat only option
- Pull-out compressor makes it easy to service
- Flush mount wells

Scan or click



Drop-In | DRI-Channel



Part #	Gas/ Electric	Specifications								
		Overall Length	Overall Width	Cutout Dimensions		Cube Crated Ft.	Weight	Electric		
				Width	Length			Amps	Watt	Hz
DHDC3-37.5-208	Electric	39.5 100.3	22-1/8 56.20	21 53.34	38.5 97.2	8.4	160 59.7	10.1	2100	50/60
DHDC3-37.5-240	Electric	39.5 100.3	22-1/8 56.20	21 53.34	38.5 97.2	8.4	160 59.7	11.7	2796	50/60
DHDC4-44-208	Electric	46.5 118.1	31-5/8 80.32	30 76.2	44.75 113.7	14.5	230 85.5	16.3	3400	50/60
DHDC4-44-240	Electric	46.5 118.1	31-5/8 80.32	30 76.2	44.75 113.7	14.5	230 85.5	18.9	4528	50/60
DHDC5-37.5-208	Electric	39.5 100.3	42-7/8 108.90	41.8 106.17	38.25 97.2	15.1	315 117.6	20.2	4200	50/60
DHDC6-37.5-240	Electric	39.5 100.3	42-7/8 108.90	41.8 106.17	38.25 97.2	15.1	315 117.6	23.3	5592	50/60

NOTE: No drain, 7-3/4" high, controller face plate 8" x 6-1/4" (cutout 7.43" x 5.75") and 1-1/4" deep, allow for second undercounter control, 14.62"L x 6.5"W x 2.5"D



Drop-In | TRI-Channel NSF 7



Part #	Gas/ Electric	Specifications							
		Overall Length	Overall Width	Cutout Dimensions		Cube Crated Ft.	Weight	Electric	
				Width	Length			Amps	HP
ADI-1M-TC	Electric	18-1/8 100.3	25-1/2	24-1/2	17-1/2	14.0	180 82	5.5	1/4
ADI-2M-TC	Electric	30-7/8 100.3	25-1/2	24-1/2	29-7/8	22.1	190 86	5.5	1/4
ADI-3M-TC	Electric	43-5/8 118.1	25-1/2	24-1/2	42-5/8	24.5	205 93	6.7	1/3
ADI-4M-TC	Electric	56-3/8 118.1	25-1/2	24-1/2	55-3/8	38.4	310 141	6.7	1/3
ADI-5M-TC	Electric	69-1/8 100.3	22-1/8	24-1/2	68-1/8	46.5	370 168	6.5	0.4
ADI-6M-TC	Electric	81-7/8 100.3	25-1/2	24-1/2	80-7/8	54.6	410 186	6.5	0.4

NOTE: Includes compressor/condenser at 120 V, 60 cycle, 1 phase only with 6 ft. cord set, N.E.M.A. 5-15P. No drain, 220 V, 50 cycle NOT available.



Slimline



Drop-In | Slimline Electric Hot Food Units - Exposed Well



Part #	Wells	Gas/ Electric	Specifications										
			Length	Width	Height	Cube Crated Ft.	Weight	Cutout L	Cutout W	Control Panels	Voltage	Amps	Watts
ADI-1ESL	1	Electric	24 ¼ 61.6	17 ¼ 43.8	12 ¾ 32.4	7.7	80 36.4	23 58.4	16 40.6	1	120/208/240	4.2/3.6/3.1	500/750/750
ADI-2ESL	2	Electric	46 ¼ 117.5	17 ¼ 43.8	12 ¾ 32.4	13.3	135 61.4	45 114.3	16 40.6	1	120/208/240	8.3/7.2/6.3	1000/1500/1500
ADI-3ESL	3	Electric	68 ¼ 173.1	17 ¼ 43.8	12 ¾ 32.4	19.0	185 84.1	67 170.2	16 40.6	1	120/208/240	12.5/10.8/9.4	1500/2250/2250

NOTE: REMOTE CONTROL CUTOUT IS 9" X 4-3/8"



Drop-In | Slimline Electric Hot Food Units - Sealed Well



Part #	Wells	Gas/ Electric	Specifications										
			Length	Width	Height	Cube Crated Ft.	Weight	Cutout L	Cutout W	Control Panels	Voltage	Amps	Watts
ADI-1ESL-SW	1	Electric	24 ¼ 61.6	17 ¼ 43.8	12 ¾ 32.4	7.7	80 36.4	23 58.4	16 40.6	1	120/208/240	6.3/4.3/5.0	750/900/1200
ADI-2ESL-SW	2	Electric	46 ¼ 117.5	17 ¼ 43.8	12 ¾ 32.4	13.3	135 61.4	45 114.3	16 40.6	1	120/208/240	12.5/8.7/10.0	1500/1800/2400
ADI-3ESL-SW	3	Electric	68 ¼ 173.1	17 ¼ 43.8	12 ¾ 32.4	19.0	185 84.1	67 170.2	16 40.6	1	120/208/240	18.8/13.0/15.0	2700/2250/3600

NOTE: REMOTE CONTROL CUTOUT IS 9" X 4-3/8"



Drop-In | Slimline Cold Pan - Mech.
Assis. Ice Pans - 5" Deep Liner



Part #	Wells	Gas/ Electric	Specifications									
			Length	Width	Height	Cube Crated Ft.	Weight	Cold Pan L	Cutout L	Voltage	Amps	HP
ADI-2MSL	2	Electric	48 ¼ 122.6	18 45.7	19 ½ 46.4	18.1	155 70.5	42 ¼ 107.3	47 121.9	120	4.2	1/5
ADI-3MSL	3	Electric	70 ¼ 178.4	18 45.7	19 ½ 46.4	25.5	205 93.2	64 ¼ 163.2	69 178.0	120	4.2	1/5

NOTE: REMOTE CONTROL CUTOUT IS 9" X 4-3/8"



Drop-In | Slimline Cold Pan - Mech.
Assis. Ice Pans - 5" Deep Liner



Part #	Wells	Gas/ Electric	Specifications									
			Length	Width	Height	Cube Crated Ft.	Weight	Cold Pan L	Cutout L	Voltage	Amps	HP
ADI-2MSL-N7	2	Electric	48 ¾ 123.8	17 ¾ 44.2	23 61.0	18.1	155 70.5	45 ½ 114.3	47 ¾ 121.9	120	4.2	1/5
ADI-3MSL-N7	3	Electric	70 ¾ 179.7	17 ¾ 44.2	23 61.0	25.5	205 93.2	67 ¾ 170.2	69 ¾ 178.8	120	4.2	1/4

NOTE: REMOTE CONTROL CUTOUT IS 9" X 4-3/8"



Drop-In | Slimline Cold Pan Mech. Assis. Ice Pans - 8" Deep



Part #	Wells	Gas/ Electric	Specifications									
			Length	Width	Height	Cube Crated Ft.	Weight	Cold Pan L	Cutout L	Voltage	Amps	HP
ADI-2MDSL	2	Electric	48 ¼ 122.6	18 45.7	22 ½ 57.2	20.2	165 75.0	42 ¼ 107.3	47 119.4	120	4.2	1/5
ADI-3MDSL	3	Electric	70 ¼ 178.4	18 45.7	22 ½ 57.2	28.4	225 102.3	64 ¼ 163.2	69 175.3	120	4.2	1/5

NOTE: REMOTE CONTROL CUTOUT IS 4-1/8" H X 2-3/16"W



Drop-In | Slimline Cold Pan Mech. Cooled - 10" Deep Liner - NSF7



Part #	Wells	Gas/ Electric	Specifications									
			Length	Width	Height	Cube Crated Ft.	Weight	Cold Pan L	Cutout L	Voltage	Amps	HP
ADI-2MDSL-N7	2	Electric	48 3/4 123.8	17 ¾ 44.2	25 61.0	20.2	165 75	45 ¾ 114.3	47 ¾ 121.9	120	4.2	1/5
ADI-3MDSL-N7	3	Electric	70 3/4 179.7	17 ¾ 44.2	25 61.0	28.4	225 102.3	67 ¾ 170.2	69 ¾ 177.8	120	4.2	1/4

NOTE: REMOTE CONTROL CUTOUT IS 4-1/8" H X 2-3/16"W



Drop-In | Slimline Cold Pan - Ice Cooled - 5" Deep Liner



Part #	Wells	Gas/ Electric	Specifications							
			Length	Width	Height	Cube Crated Ft.	Weight	Cutout L	Cutout W	
ADI-1ISL	1	Electric	26 ¼ 66.7	18 45.7	6 ¼ 15.9	5.9	70 31.8	20 ¼ 51.4	25 ½ 66.0	
ADI-2ISL	2	Electric	48 ¼ 122.6	18 45.7	6 ¼ 15.9	9.6	100 45.5	42 ¼ 107.3	47 ½ 121.9	
ADI-3ISL	3	Electric	70 ¼ 178.4	18 45.7	6 ¼ 15.9	13.8	135 61.4	64 ¼ 163.2	69 ½ 177.8	

NOTE: REMOTE CONTROL CUTOUT IS 4-1/8" H X 2-3/16"W



Drop-In | Slimline Cold Pan - Ice Cooled - 8" Deep Liner



Part #	Wells	Gas/ Electric	Specifications									
			Length	Width	Height	Cube Crated Ft.	Weight	Cutout L	Cutout W			
ADI-1ISL	1	Electric	26 ¼ 66.7	18 45.7	9 ¼ 23.5	7.1	80 36.4	20 ¼ 51.4	25 ½ 66.0			
ADI-2ISL	2	Electric	48 ¼ 122.6	18 45.7	9 ¼ 23.5	11.9	110 50.0	42 ¼ 107.3	47 ½ 121.9			
ADI-3ISL	3	Electric	70 ¼ 178.4	18 45.7	9 ¼ 23.5	16.9	150 68.2	64 ¼ 163.2	69 ½ 177.8			



Slide-In | Slimline Hot Food - Electric - Sealed



Part #	Wells	Gas/ Electric	Specifications									
			Length	Width	Height	Cube Crated Ft.	Weight	Cutout L	Cutout W	Voltage	Amps	Watts
ASI-1ESL-SW	1	Electric	24 ¼ 61.6	16 ¾ 42.6	12 ¾ 32.4	7.6	80 36.4	23 58.4	16 40.6	120/208/240	6.3/4.4/5.0	750/900/1200
ASI-2ESL-SW	2	Electric	46 ¼ 117.5	16 ¾ 42.6	12 ¾ 32.4	13.0	135 61.4	45 114.3	16 40.6	120/208/240	12.5/8.7/10.0	1500/1800/2400
ASI-3ESL-SW	3	Electric	68 ¼ 173.4	16 ¾ 42.6	12 ¾ 32.4	18.5	185 84.1	67 170.2	16 40.6	120/208/240	18.8/13.0/15.0	2250/2700/3600

NOTE: Consult factory for 3-phase electrical requirements and other options



Slide-In | Slimline Hot Food - Electric



Part #	Wells	Gas/ Electric	Specifications									
			Length	Width	Height	Cube Crated Ft.	Weight	Cutout L	Cutout W	Voltage	Amps	Watts
ASI-1ESL	1	Electric	24 ¼ 61.6	6-3/4 42.6	12 ¾ 32.4	7.6	80 36.4	23 58.4	16 40.6	120/208/240	6.2/3.6/3.1	750/750/750
ASI-2ESL	2	Electric	46 ¼ 117.5	6-3/4 42.6	12 ¾ 32.4	13.0	135 61.4	45 114.3	16 40.6	120/208/240	12.5/7.2/6.3	1500/1500/1500
ASI-3ESL	3	Electric	68 ¼ 173.4	6-3/4 42.6	12 ¾ 32.4	18.5	185 84.1	67 170.2	16 40.6	120/208/240	18.8/10.8/9.4	2250/2250/2250

NOTE: Consult factory for 3-phase electrical requirements and other options)



Slide-Ins



Slide-In | Electric Hot Food Unit



Part #	Wells	Gas/ Electric	Specifications										
			Length	Width	Height	Cube Crated Ft.	Weight	Display L	Display W	Fits Cutout	Voltage	Amps	HP
ASI-1E	1	Electric	32 81.3	24 61.0	16 40.6	13.9	175 79.6	22 ¼ 56.5	17 ¼ 43.8	31"L/23"W	120	5.2	1/4
ASI-2E	2	Electric	32 81.3	24 61.0	16 40.6	13.9	175 79.6	22 ¼ 56.5	17 ¼ 43.8	31"L/23"W	120	5.2	1/4
ASI-3E	3	Electric	46 116.8	24 61.0	16 40.6	19.0	235 106.8	36 ¼ 92.1	17 ¼ 43.8	45"L/23"W	120	5.2	1/4
ASI-4E	4	Electric	60 152.4	24 61.0	16 40.6	24.1	300 136.4	50 ¼ 127.6	17 ¼ 43.8	59"L/23"W	120	5.2	1/4
ASI-5E	5	Electric	74 188.0	24 61.0	16 40.6	29.2	365 165.9	64 ¼ 163.2	17 ¼ 43.8	73"L/23"W	120	5.2	1/4
ASI-6E	6	Electric	88 223.5	24 61.0	16 40.6	34.3	420 190.9	78 ¼ 198.8	17 ¼ 43.8	87"L/23"W	120	5.2	1/4

NOTE: REMOTE CONTROL CUTOUT IS 4 ¼" X 2 ¾"



Slide-In | Electric Hot Food Unit - Sealed



Part #	Wells	Gas/ Electric	Specifications									
			Length	Width	Height	Cube Crated Ft.	Weight	Cutout L	Cutout W	Voltage	Amps	Watts
ASI-1E-SW	1	Electric	18-1/4 46.4	23-7/16 59.7	12-3/4 32.4	8.0	43 19.6	17 43.2	23 58.4	120/208/240	6.3/4.4/5.0	750/900/1200
ASI-2E-SW	2	Electric	32-1/4 81.9	23-7/16 59.7	12-3/4 32.4	12.6	75 34.1	31 78.7	23 58.4	120/208/240	12.5/8.7/10.0	1500/1800/2400
ASI-3E-SW	3	Electric	46-1/4 117.5	23-7/16 59.7	12-3/4 32.4	17.3	90 40.9	45 114.3	23 58.4	120/208/240	18.8/13.0/15.0	2250/2700/3600
ASI-4E-SW	4	Electric	60-1/4 153.0	23-7/16 59.7	12-3/4 32.4	21.9	115 52.3	59 149.9	23 58.4	120/208/240	25.0/17.3/20.0	3000/3600/4800
ASI-5E-SW	5	Electric	74-1/4 188.6	23-7/16 59.7	12-3/4 32.4	26.5	140 63.6	73 185.4	23 58.4	120/208/240	31.3/21.6/25.0	3750/4500/6000
ASI-6E-SW	6	Electric	88-1/4 224.2	23-7/16 59.7	12-3/4 32.4	31.3	220 100.0	87 221.0	23 58.4	120/208/240	na/26.0/30.0	na/5400/7200

NOTE: Consult factory for 3-phase electrical requirements and other options)



Slide-In | Gas Hot Food Unit



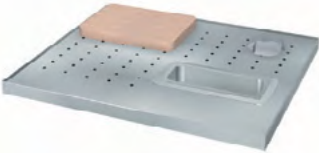








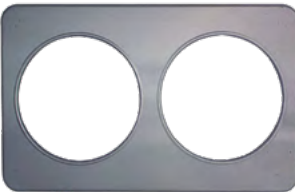
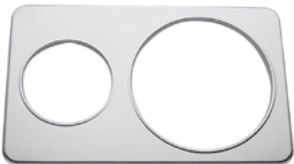







Part #	Wells	Gas/ Electric	Specifications						
			Length	Width	Height	Cube Crated Ft.	Weight	Cutout L	Cutout W
ASI-1G	1	Gas	18 ¼ 46.4	23 ⅞ 59.7	15 ¾ 32.4	9.1	43 19.6	17 43.2	23 58.4
ASI-2G	2	Gas	32 ¼ 81.9	23 ⅞ 59.7	15 ¾ 32.4	14.5	130 59.1	31 78.7	23 58.4
ASI-3G	3	Gas	46 ¼ 117.5	23 ⅞ 59.7	15 ¾ 32.4	19.6	170 77.3	45 114.3	23 58.4
ASI-4G	4	Gas	60 ¼ 153.0	23 ⅞ 59.7	15 ¾ 32.4	25.1	210 95.5	59 149.9	23 58.4
ASI-5G	5	Gas	74 ¼ 188.6	23 ⅞ 59.7	15 ¾ 32.4	30.3	240 109.1	73 185.4	23 58.4
ASI-6G	6	Gas	88 ¼ 224.2	23 ⅞ 59.7	15 ¾ 32.4	35.6	290 131.8	87 221.0	23 58.4

NOTE: No combustible materials should be stored under unit. Allow proper air flow beneath unit to insure gas burns cleanly



Accessories

Dish Shelf Slide-Ins Only 	Carving Board Slide-Ins Only 	Carving Station 	Serving Shelf w/glass 
Serving Shelf without glass 	Glass Display Shelf 	Buffet Shelf without lights 	Buffet Shelves w/lights 
Spillage /Water Pan 	Telescope Cover 	Round Telescope Cover 	Adapter Plate 
Adapter Plate 	Adapter Plate 	Adapter Panel 	Adapter Panel 
Adapter Panel 	False Bottom 		

Drop In/Slide In Holding

STANDARD CONSTRUCTION OPTIONS

Make selections based on the standard Duke specifications.

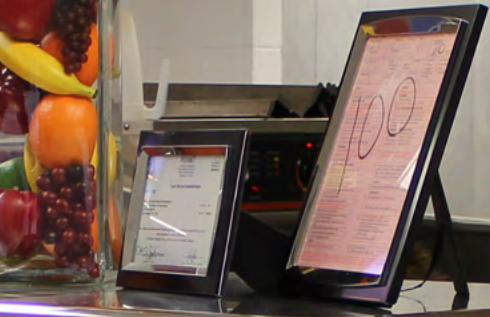
Standard Construction	HOT	COLD
300 Series stainless steel top rims	X	X
Heavy gauge steel exterior housing	x (slide in hot)54	
2 - 6 pan capacity	X	X
Exposed elements, and sealed well with open drain	X	
576 aluminum spillage pan (exposed units)	X	
1/2" LPS gas connector (gas)	X	
Pressure regulator (gas)	X	
Die-formed stainless steel liners		X
Infinite switch controls	X	
Wet dry Operation	X	
Individual thermostatic compartment controls, indicator lights and master switch	X	
Copper coil refrigeration		X
6' Cord and plug		X
1" cast brass drain		X
Adaptor bars for full size pans		X
Stainless steel liner	X	X
Standard Options		
Carving Board	X	
Dish Shelves	X	
Glass Display Shelves	X	X
Buffet Shelves	X	X
Spillage/Water Pans	X	
Telescope and flat covers	X	
SS Adaptor Plates	X	
SS Insets & Inset Covers	X	X
SS Pans & Flat Covers	X	X
SS Adapter Bars		X
Cord and Plug		X
3-Phase	X	
1000 watt elements	X	
Manifolds, Copper Tube	X	
Master Valve, brass	X	
Individual Valves, brass	X	
False Bottom		X
Hot Food Style Tops		X
Globe valve & drain line		x (ice cooled)



Merchandisers



Duke's unique merchandising solutions increase speed of service and grow grab 'n go sales.



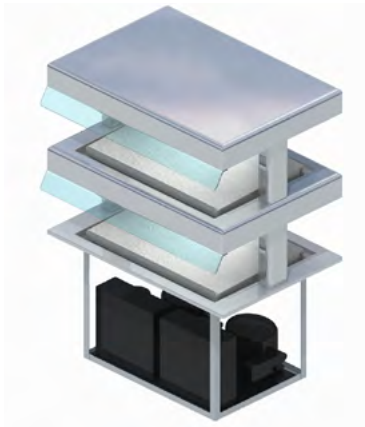


Recessed Top



Part #	Gas/ Electric	Specifications								
		Overall Length	Overall Width	Cutout Dimensions		Cube Crated Ft.	Weight	Electric		
				Width	Length			Amps	Watt	
ADI-1HR Single	Electric	21 53.3	29 73.7	27.625 70.2	19.6 50.0	5.1	41 18.6	4.2	500	
ADI-2HR Double	Electric	21 53.3	56 142.2	54.625 138.7	19.6 50.0	9.2	82 37.2	8.3	1000	

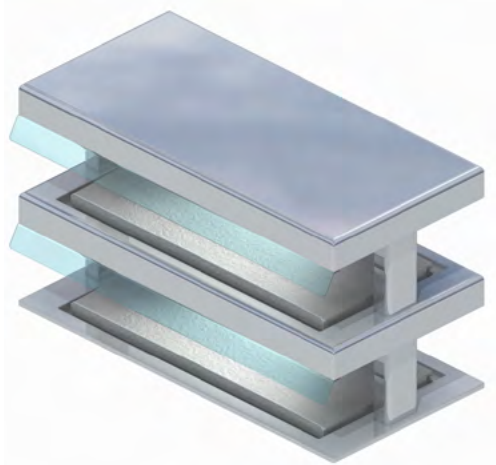
NOTE: Cutout size for remote control on all units is 4.25" x 9.0"



Merchandiser | HotFrost™ Tiered

Part #	Pan Capacity	Specifications				
		Length	Width	Height	Cube Crated Ft.	Weight
HF-35-2	(2) 18" x 26" sheet pans	00 00.0	20 61.0	29.25 40.6		000 000

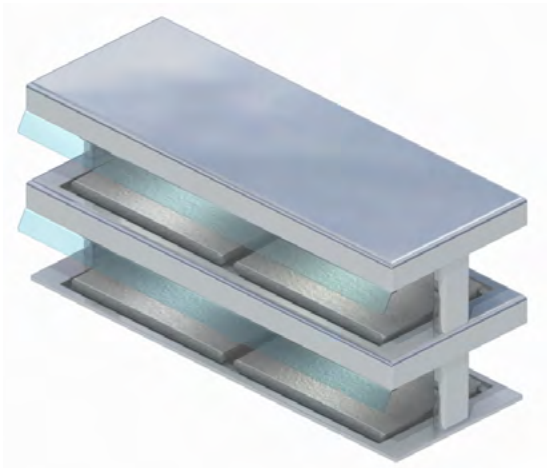
NOTE: Shown with self-contained refrigeration system required for frost application.



Merchandiser | HotFrost™ Tiered

Part #	Pan Capacity	Specifications				
		Length	Width	Height	Cube Crated Ft.	Weight
HF-50-2	(6) 13" x 18" sheet pans	00 00.0	20 61.0	29.25 40.6		000 000

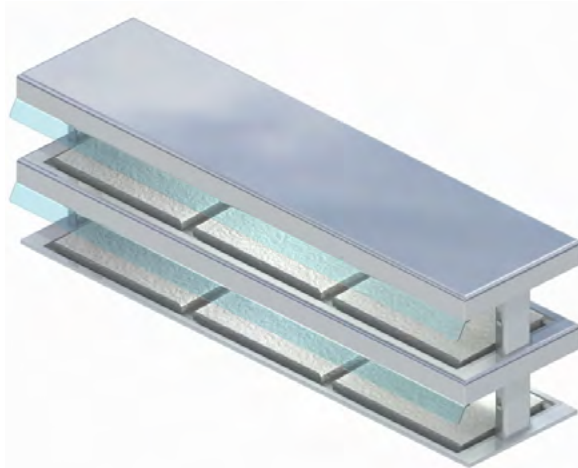
NOTE: Shown with self-contained refrigeration system required for frost application.



Merchandiser | HotFrost™ Tiered

Part #	Pan Capacity	Specifications				
		Length	Width	Height	Cube Crated Ft.	Weight
HF-64-2	(4) 18" x 26" sheet pans	00 00.0	20 61.0	29.25 40.6		000 000

NOTE: Shown with self-contained refrigeration system required for frost application.



Merchandiser | HotFrost Tiered

Part #	Pan Capacity	Specifications				
		Length	Width	Height	Cube Crated Ft.	Weight
HF-91-2	(6) 18" x 26" sheet pans	00 00.0	20 61.0	29.25 40.6		000 000

NOTE: Shown with self-contained refrigeration system required for frost application.



Merchandiser | Hot/Cold Flush



Part #	Part #	Specifications					
		Overall Depth	Overall Width	Compressor Size	Electrical		
					Amps	Watts	NEMA
HFFMH-24-N	HFFMS-24-N	15.5	24	1/4 HP	6.7	804	5-15P
HFFMH-24-I	HFFMS-24-I	19.5	24	1/4 HP	6.7	804	5-15P
HFFMH-24-W	HFFMS-24-W	24	24	1/4 HP	6.7	804	5-15P
HFFMH-36-N	HFFMS-36-N	15.5	36	1/4 HP	6.7	804	5-15P
HFFMH-36-I	HFFMS-36-I	19.5	36	1/3 HP	8.7	1044	5-15P
HFFMH-36-W	HFFMS-36-W	24	36	1/3 HP	8.7	1044	5-15P
HFFMH-48-N	HFFMS-48-N	15.5	48	1/3 HP	8.7	1044	5-15P
HFFMH-48-I	HFFMS-48-I	19.5	48	1/2 HP	11.5	1044	5-15P
HFFMH-48-W	HFFMS-48-W	24	48	1/2 HP	11.5	1044	5-15P

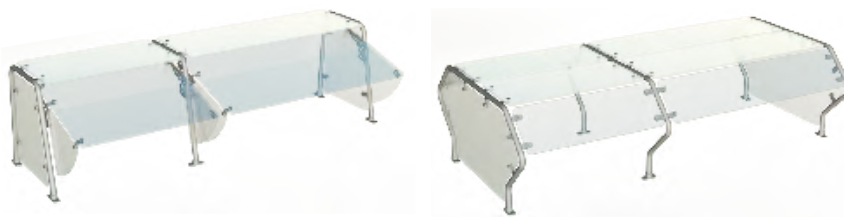


Food Guards

Duke's comprehensive line of standard designer and contemporary Food Guards nicely complement the entire offering of Duke Serving Systems. Whether it's the entry level AeroServ®, traditional Thurmaduke®, or upscale Expressions™ and Insignia™ systems, the Duke line of Food Guards is designed to enhance the serving system and make food the focal point. Duke offers food guard models with adjustable glass, giving you the flexibility to raise or lower the food guard according to the needs of your operation.

Duke's Food Guards meet all applicable NSF requirements & utilizes LED lighting in our 400 series guards.

400 Series



- 1" Stainless steel round tubing
- 3/8" Tempered glass shelves
- Polished exposed glass edges & rounded corners
- Flush Mount or Through Mount
- Choose from 300 series stainless steel or 12 powder coat finishes
- Fully Adjustable from full service to self service

500 Series



- Available in full service & self-service options
- 18 ga vertical stanchions & shelves
- Tempered glass over shelf models available
- Choose from 300 series stainless steel or 12 powder coat finishes
- Acrylic end enclosure panels

800

&



900 Series



- Available in full service & self-service options
- Stainless steel trim and brackets
- Stainless steel tube posts
- Display shelves 3/4" square stainless steel tubing
- 18 ga stainless steel shelf 1/4" glass guard with stainless steel edging

Contemporary Food Guards

400 Series

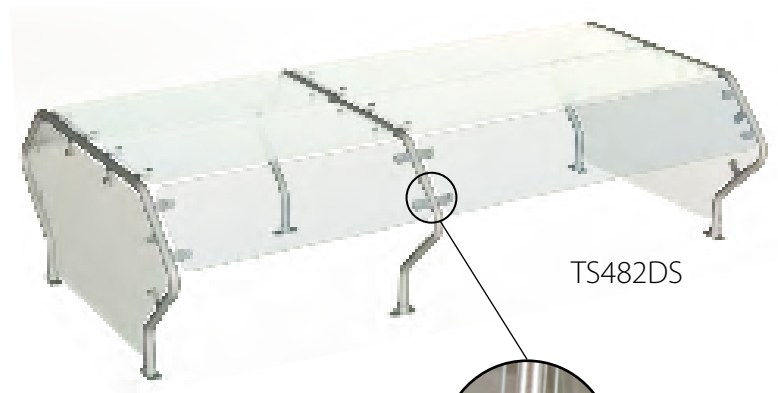
Upscale Sophistication

Project an image of style and sophistication!

Duke's contemporary offering uses sleek, cutting edge design - less metal and more glass - for enhanced food merchandising and are engineered for functionality with a focus on a distinctive high-end look and feel, setting your serving area apart from the competition. Compatible with Thurmaduke®, Expressions™ and Insignia™ serving counters.

Features Include:

- » 1" Stainless steel round tubing
- » 3/8" Tempered glass shelves
- » Polished exposed glass edges & rounded corners
- » Flush Mount or Through Mount
- » Choose from 300 series stainless steel or 12 powder coat finishes
- » Fully Adjustable from full service to self service
- » Unique lighting solutions
- » Adjustable 1/4" tempered glass food guard or fixed guard
- » ANSI/ NSF 2



TS482DS



NEW FASTENERS



TS462



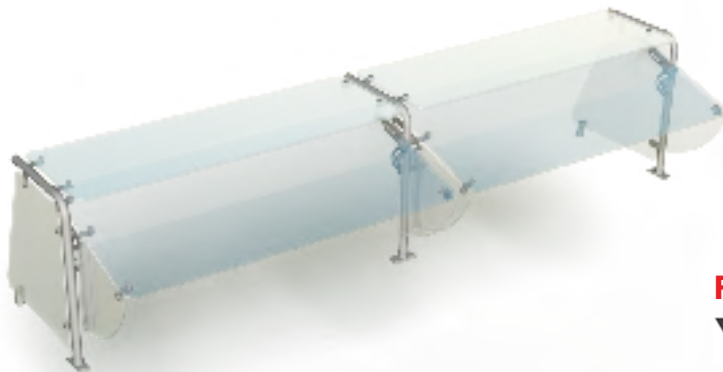
TS462DD



Food guard | Contemporary Series



Model	Overall Height: 24.14 in./61.32 cm				Depth Overall: 21.20 in/53.85 cm CL/CL: 18.13 in/46.05 cm				
	Length		Section 1 Length		Section 2 Length		Cube Crated Ft.	Crated Ship Weight	
	Overall		CL/CL		CL/CL			lbs.	kg
	in.	cm	in.	cm	in.	cm			
TS412-32	31.57	80.19	30.25	76.84	N/A		14	32	14
TS412-46	45.57	115.75	44.25	112.4	N/A		18	40	18
TS412-60	59.57	151.31	58.25	147.96	N/A		23	50	23
TS412-74	73.57	186.87	43.125	109.56	29.125	73.98	26	58	26
TS412-88	87.57	222.43	43.125	109.56	43.135	109.56	31	67	31



Food guard | Contemporary Series



Model	Overall Height: 20.18 in./51.26 cm				Depth Overall: 19.58 in/49.73 cm CL/CL: 15.5 in/39.37 cm			LED Only 120 Volts NEMA 5-15P		Heater Only 120 Volts		LED and Heater 120 Volts		Heater Only 208 Volts		LED and Heater 208 Volts		Heater Only 240 Volts		LED and Heater 240 Volts			
	Length		Section 1 Length		Section 2 Length		Cube Crated Ft.	Crated Ship Weight															
	Overall		CL/CL		CL/CL			lbs.	kg	Watts		Watts		Watts		Watts		Watts		Watts			
	in.	cm	in.	cm	in.	cm				Amps	Amps	Amps	Amps	Amps	Amps	Amps	Amps	Amps	Amps	Amps	Amps	Amps	
TS422-32	31.50	80.01	30.25	76.84	N/A		18	40	17.2	4	.042	250	2.08	254	2.12	250	1.20	254	1.22	250	1.04	254	1.06
TS422-46	45.50	115.57	44.25	112.4	N/A		21	48	20.9	8	.067	450	3.75	458	3.82	450	2.16	458	2.20	450	1.88	458	1.91
TS422-60	59.50	151.13	58.25	147.96	N/A		31	68	29.9	14	.117	675	5.63	689	5.74	675	3.25	689	3.31	675	2.81	689	2.87
TS422-74	73.50	186.69	43.125	109.54	29.125	73.98	45	98	43.5	18	.150	1050	8.75	1068	8.9	1050	5.05	1068	5.13	1050	4.38	1068	4.45
TS422-88	87.50	222.25	43.125	109.54	43.125	109.54	54	118	52.6	23	.192	N/A	N/A	N/A	N/A	1275	6.13	1298	6.24	1275	5.31	1298	5.41



Food guard | Contemporary Series



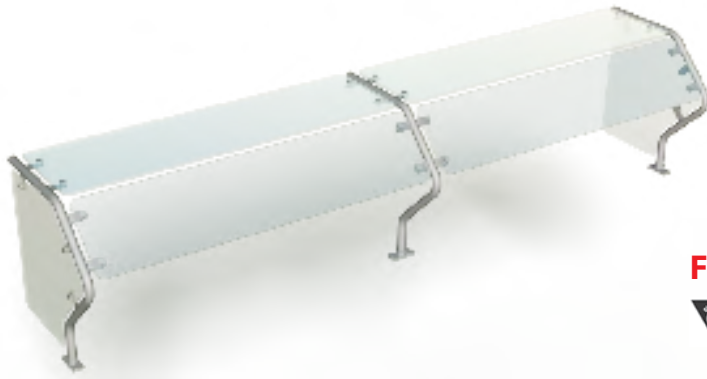
Model	Overall Height: 20.11 in./51.07 cm				Depth Overall: 20.07 in/49.43 cm CL/CL: 17.00 in/39.37 cm				120 Volt				208 Volt				240 Volt						
	Length		Section 1 Length		Section 2 Length		Cube Crated Ft.	Crated Ship Weight		LED Only NEMA 5-15P		Heater Only		LED and Heater		Heater Only		LED and Heater		Heater Only		LED and Heater	
	Overall		CL/CL		CL/CL			lbs.	kg	Watts Amps		Watts Amps		Watts Amps		Watts Amps		Watts Amps		Watts Amps		Watts Amps	
	in.	cm	in.	cm	in.	cm	Watts			Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts
TS462-32	31.57	80.19	30.25	76.84	N/A		18	40	17.2	4	.042	250	2.08	254	2.12	250	1.20	254	1.22	250	1.04	254	1.06
TS462-46	45.57	115.75	44.25	112.4	N/A		21	48	20.9	8	.060	450	3.75	458	3.82	450	2.16	458	2.20	450	1.88	458	1.91
TS462-60	59.57	151.31	58.25	147.96	N/A		31	68	29.9	14	.117	675	5.63	689	5.74	675	3.25	689	3.31	675	2.81	689	2.87
TS462-74	73.57	186.87	43.125	109.54	29.125	73.98	45	98	43.5	18	.150	1050	8.75	1068	8.9	1050	5.05	1068	5.13	1050	4.38	1068	4.45
TS462-88	87.57	222.43	43.125	109.54	43.125	109.54	54	118	52.6	23	.192	N/A	N/A	N/A	N/A	1275	6.13	1298	6.24	1275	5.31	1298	5.41



Food guard | Contemporary Series



Model	Overall Height: 26.11 in./66.32 cm				Depth Overall: 23.07 in/58.6 cm CL/CL: 20.00 in/50.8 cm				120 Volt				208 Volt				240 Volt						
	Length		Section 1 Length		Section 2 Length		Cube Crated Ft.	Crated Ship Weight		LED Only NEMA 5-15P		Heater Only		LED and Heater		Heater Only		LED and Heater		Heater Only		LED and Heater	
	Overall		CL/CL		CL/CL			lbs.	kg	Watts Amps		Watts Amps		Watts Amps		Watts Amps		Watts Amps		Watts Amps		Watts Amps	
	in.	cm	in.	cm	in.	cm	Watts			Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts
TS462DD-32	31.57	80.01	30.25	76.84	N/A		23	48	22.0	8	.070	500	4.17	508	4.23	500	2.4	508	2.44	500	2.08	508	2.12
TS462DD-46	45.57	115.57	44.25	112.4	N/A		26	58	26.3	16	.140	900	7.5	918	7.63	900	7.5	916	4.40	900	3.75	916	3.82
TS462DD-60	59.57	151.13	58.25	147.96	N/A		38	82	37.2	28	.240	1350	11.25	1378	11.48	1350	6.49	1378	6.63	1350	5.63	1378	5.74
TS462DD-74	73.57	186.69	43.125	109.54	29.125	73.98	50	118	53.5	36	.300	N/A	N/A	N/A	N/A	2100	10.10	2136	10.27	2100	8.75	2136	8.90
TS462DD-88	87.57	222.25	43.125	109.54	43.125	109.54	110	150	68.0	46	.390	N/A	N/A	N/A	N/A	2550	12.26	2596	12.48	2550	10.63	2596	10.82



Food guard | Contemporary Series



Model	Overall Height: 20.11 in./51.08 cm				Depth Overall: 18.55 in/47.12 cm CL/CL: 9.75 in/24.77 cm				120 Volt				208 Volt				240 Volt						
	Length		Section 1 Length		Section 2 Length		Cube Crated Ft.	Crated Ship Weight		LED Only NEMA 5-15P		Heater Only		LED and Heater		Heater Only		LED and Heater		Heater Only		LED and Heater	
	Overall		CL/CL		CL/CL			lbs.	kg	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps
	in.	cm	in.	cm	in.	cm	Watts			Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts
TS482-32	31.57	80.01	30.25	76.84	N/A		18	40	17.2	4	.042	250	2.08	254	2.12	250	1.20	254	1.22	250	1.04	254	1.06
TS482-46	45.57	115.57	44.25	112.4	N/A		21	48	20.9	8	.060	450	3.75	458	3.82	450	2.16	458	2.20	450	1.88	458	1.91
TS482-60	59.57	151.13	58.25	147.96	N/A		31	68	29.9	14	.117	675	5.63	689	5.74	675	3.25	689	3.31	675	2.81	689	2.87
TS482-74	73.57	186.69	43.125	109.54	29.125	73.98	45	98	43.5	18	.150	1050	8.75	1068	8.9	1050	5.05	1068	5.13	1050	4.38	1068	4.45
TS482-88	87.57	222.25	43.125	109.54	43.125	109.54	54	118	52.6	23	.192	N/A	N/A	N/A	N/A	1275	6.13	1298	6.24	1275	5.31	1298	5.41



Food guard | Contemporary Series



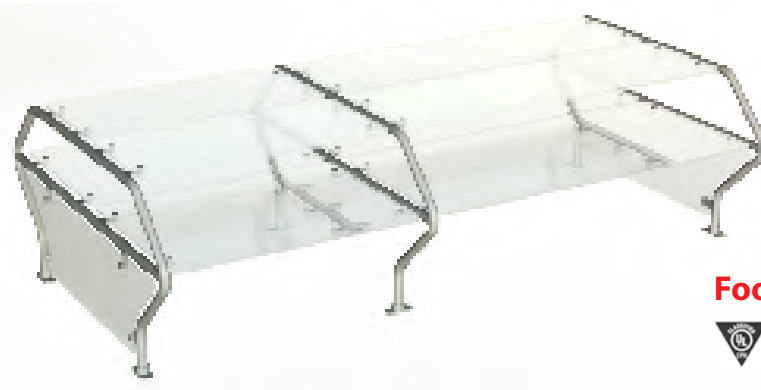
Model	Overall Height: 20.11 in./51.08 cm				Depth Overall: 18.55 in/47.12 cm CL/CL: 9.75 in/24.77 cm				120 Volt				
	Length		Section 1 Length		Section 2 Length		Cube Crated Ft.	Crated Ship Weight		LED Only NEMA 5-15P			
	Overall		CL/CL		CL/CL			lbs.	kg	Watts	Amps		
	in.	cm	in.	cm	in.	cm	Watts			Amps			
TS482DD-32	31.57	80.19	30.25	76.84	N/A		23	48	22.0	4	.070		
TS482DD-46	45.57	115.75	44.25	112.4	N/A		28	58	26.3	8	.140		
TS482DD-60	59.57	151.31	58.25	147.96	N/A		40	82	37.2	14	.240		
TS482DD-74	73.57	186.87	43.125	109.54	29.125	73.98	50	118	53.5	18	.300		
TS482DD-88	87.57	222.43	43.125	109.54	43.125	109.54	65	142	64.4	23	.390		



Food guard | Contemporary Series



Model	Overall Height: 20.11 in./51.08 cm				Depth Overall: 40.04 in/101.7 cm CL/CL: 26.13 in/66.37 cm				120 Volt						208 Volt				240 Volt				
	Length		Section 1 Length		Section 2 Length		Cube Crated Ft.	Crated Ship Weight		LED Only NEMA 5-15P		Heater Only		LED and Heater		Heater Only		LED and Heater		Heater Only		LED and Heater	
	Overall		CL/CL		CL/CL			lbs.	kg	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps
	in.	cm	in.	cm	in.	cm	Watts			Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts	Amps	Watts
TS482DS-32	31.57	80.19	30.25	76.84	N/A		36	80	36.29	4	.070	500	4.17	508	4.23	500	2.40	508	2.44	500	2.08	508	2.12
TS482DS-46	45.57	115.75	44.25	112.4	N/A		42	96	43.5	16	.140	900	7.5	918	7.63	900	4.33	916	4.40	900	3.75	916	3.82
TS482DS-60	59.57	151.31	58.25	147.96	N/A		62	136	61.7	28	.240	1350	11.25	1378	11.48	1350	6.49	1378	6.63	1350	5.63	1378	5.74
TS482DS-74	73.57	186.87	43.125	109.54	29.125	73.98	90	196	88.9	36	.300	N/A	N/A	N/A	N/A	2100	10.10	2136	10.27	2100	8.75	2136	8.90
TS482DS-88	87.57	222.43	43.125	109.54	43.125	109.54	108	236	107.0	46	.390	N/A	N/A	N/A	N/A	2550	12.26	2596	12.48	2550	10.63	2596	10.82



Food guard | Contemporary Series



Model	Overall Height: 20.11 in./51.08 cm				Depth Overall: 39.97 in/101.52 cm CL/CL: 26.125 in/66.36 cm				120 Volt			
	Length		Section 1 Length		Section 2 Length		Cube Crated Ft.	Crated Ship Weight		LED Only NEMA 5-15P		
	Overall		CL/CL		CL/CL			lbs.	kg	Watts	Amps	
	in.	cm	in.	cm	in.	cm	Watts			Amps		
TS482DSDD-32	31.57	80.19	30.25	76.84	N/A		40	96	43.5	8	.060	
TS482DSDD-46	45.57	115.75	44.25	112.4	N/A		50	116	52.6	16	.140	
TS482DSDD-60	59.57	151.31	58.25	147.96	N/A		70	164	74.4	28	.240	
TS482DSDD-74	73.57	186.87	43.125	109.54	29.125	73.98	100	236	107.0	36	.300	
TS482DSDD-88	87.57	222.43	43.125	109.54	43.125	109.54	120	284	128.8	46	.390	



Designer Food Guards

500 Series

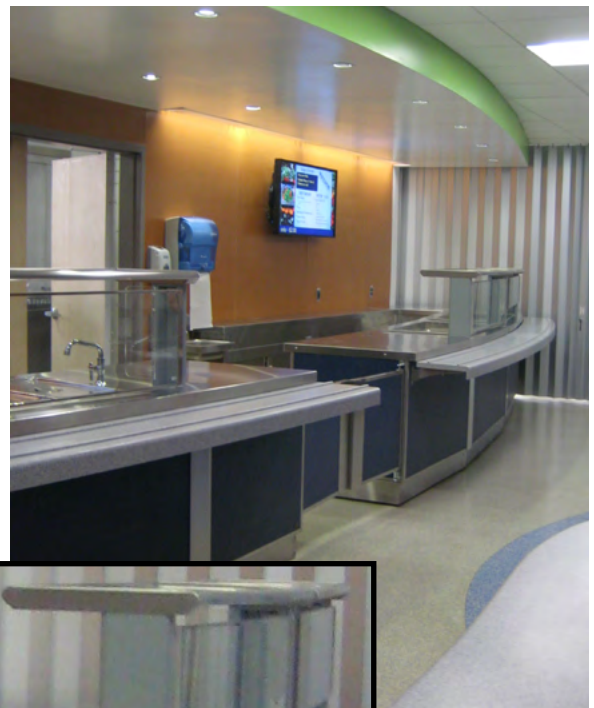
Affordable Sophistication

Don't break the bank to get a designer look!

Duke's designer buffet and food guard line is designed for the way you work and offers practical sophistication. With a complete offering that is compatible with Thurmaduke®, AeroServ® Insignia™, and other Duke brands, we have a design, size or solution that will meet your needs.

Features Include:

- » Stainless steel or 12 powder coat finishes
- » Stainless steel frame, shelves, tube post, trim and brackets
- » Display shelves
- » 18-gauge, 400 stainless steel frame
- » Unique lighting solutions
- » Adjustable 1/4" tempered glass food guard
- » ANSI/ NSF 2
- » Available in full service & self service options



TS560



TS570



TS530



Food guard | Designer Series - Full or Self Service (1SN)



Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
TSS30-32	32 81.3	39.856 101.2	18 45.7	19.3	50 22.7
TSS30-46	46 116.8	39.856 101.2	18 45.7	26.3	58 26.4
TSS30-60	60 152.4	39.856 101.2	18 45.7	33.4	78 35.5
TSS30-74	74 188.0	39.856 101.2	18 45.7	40.5	108 49.1
TSS30-88	88 223.5	39.856 101.2	18 45.7	47.6	128 58.2
TSS30-32-1SN	32 81.3	26.428 67.1	18 45.7	14.6	35 15.9
TSS30-46-1SN	46 116.8	26.428 67.1	18 45.7	19.9	42 19.1
TSS30-60-1SN	60 152.4	26.428 67.1	18 45.7	25.3	60 27.3
TSS30-74-1SN	74 188.0	26.428 67.1	18 45.7	30.7	88 40.0
TSS30-88-1SN	88 223.5	26.428 67.1	18 45.7	36.0	118 53.6



Food guard | Designer Series - Self Service



Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
TSS40-32	31.750 80.6	18.375 46.67	18 45.7	8.3	25 11.4
TSS40-46	45.750 116.2	18.375 46.67	18 45.7	11.4	31 14.1
TSS40-60	59.750 151.8	18.375 46.67	18 45.7	14.5	36 16.4
TSS40-74	73.750 187.3	18.375 46.67	18 45.7	17.5	40 18.2
TSS40-88	87.750 222.9	18.375 46.67	18 45.7	20.6	44 20.0



Food guard | Designer Series - Full Service



Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
TSS60-32	31.750 80.6	18.375 46.7	18 45.7	8.3	54 24.6
TSS60-46	45.750 116.2	18.375 46.7	18 45.7	11.4	62 28.2
TSS60-60	59.750 151.8	18.375 46.7	18 45.7	14.5	82 37.3
TSS60-74	73.750 187.3	18.375 46.7	18 45.7	17.5	112 50.9
TSS60-88	87.750 222.9	18.375 46.7	18 45.7	20.6	137 62.3



Food guard | Designer Series - Self Service



Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
TSS50-32	31.750 80.6	18 46.0	18 46.0	8.3	25 11.4
TSS50-46	45.750 116.2	18 46.0	18 46.0	11.4	31 14.1
TSS50-60	59.750 151.8	18 46.0	18 46.0	14.5	36 16.4
TSS50-74	73.750 187.3	18 46.0	18 46.0	17.5	40 18.2
TSS50-88	87.750 222.9	18 46.0	18 46.0	20.6	44 20.0



Food guard | Designer Series - Full Service



Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
TSS70-32	31.750 80.6	16.5 41.91	18 45.7	9.4	58 26.4
TSS70-46	45.750 116.2	16.5 41.91	18 45.7	13.3	78 35.5
TSS70-60	59.750 151.8	16.5 41.91	18 45.7	16.2	108 49.1
TSS70-74	73.750 187.3	16.5 41.91	18 45.7	19.7	128 58.2
TSS70-88	87.750 223.9	16.5 41.91	18 45.7	23.1	148 67.3



Food guard | Designer Series - Self Service



Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
TSS80-32	31.745 81.3	16.5 94.61	24.186 61.0	16.5	85 38.6
TSS80-46	45.745 116.8	16.5 94.61	24.186 61.0	22.5	100 45.5
TSS80-60	59.745 152.4	16.5 94.61	24.186 61.0	28.6	120 54.6
TSS80-74	73.745 188.0	16.5 94.61	24.186 61.0	34.7	145 65.91
TSS80-88	87.745 223.5	16.5 94.61	24.186 61.0	40.8	165 75.0
TSS80-32-1SN	31.745 81.3	16.5 94.61	20.186 50.8	12.6	65 29.6
TSS80-46-1SN	45.745 116.8	16.5 94.61	20.186 50.8	17.3	80 36.4
TSS80-60-1SN	59.745 152.4	16.5 94.61	20.186 50.8	21.9	100 45.5
TSS80-74-1SN	73.745 188.0	16.5 94.61	20.186 50.8	26.6	125 56.8
TSS80-88-1SN	87.745 223.5	16.5 94.61	20.186 50.8	31.2	145 65.9



Food Guards

Standard Food Guards

800 - 900 Series

Adding Value with Quality

Affordable or value doesn't mean limited!

Duke's extensive standard food guard, buffet shields and shelf offerings are compatible with Duke's foodwarmers and Heritage[®], AeroServ[®] and Thurmaduke[®] counters as well as being a value alternative to other serving system brands.

Features Include:

- » Stainless steel trim and brackets
- » Stainless steel tube posts
- » Display shelves
- » 3/4" square stainless steel tubing
- » 18-gauge stainless steel shelf
- » 1/4" glass guard with stainless steel edging
- » ANSI/ NSF 2
- » Buffet, self-serve and operator serve available



956-460



838



Food guard | Deluxe Full or Self Service (1SN)

Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
836	30.218 76.8	10.5 26.7	20.123 50.8	8.6	40 18.2
837	44.218 112.3	10.5 26.7	20.123 50.8	11.8	48 21.8
838	58.218 147.8	10.5 26.7	20.123 50.8	15.1	68 30.9
839	72.218 183.4	10.5 26.7	20.123 50.8	18.4	98 44.6
840	86.218 219.0	10.5 26.7	20.123 50.8	22.4	118 53.5
836-1SN	30.218 76.8	10.5 26.7	20.123 50.8	8.6	40 18.2
837-1SN	44.218 112.3	10.5 26.7	20.123 50.8	11.8	48 21.8
838-1SN	58.218 147.8	10.5 26.7	20.123 50.8	15.1	68 30.9
839-1SN	72.218 183.4	10.5 26.7	20.123 50.8	18.4	98 44.6
840-1SN	86.218 219.0	10.5 26.7	20.123 50.8	22.4	118 53.5



Food guard | Glass Display Shelves - 16"W



Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
982	30.125 76.5	15.875 40.6	20.075 50.8	11.8	50 22.7
983	44.125 112.1	15.875 40.6	20.075 50.8	16.3	65 29.6
984	58.125 147.6	15.875 40.6	20.075 50.8	20.1	80 36.4
985	72.125 183.2	15.875 40.6	20.075 50.8	27.0	100 45.5
986	86.125 218.8	15.875 40.6	20.075 50.8	30.3	125 56.8



Food guard | Deluxe Serving Shelves



w/glass protector Part #	Specifications				
	Length	Width	Height	Cube Crated Ft.	Weight
956-460-2	30.218 76.8	10.5 26.7	20.198 50.8	6.7	32 14.6
956-460-3	44.218 112.3	10.5 26.7	20.198 50.8	9.3	40 18.2
956-460-4	58.218 147.9	10.5 26.7	20.198 50.8	11.9	50 22.7
956-460-5	72.218 183.4	10.5 26.7	20.198 50.8	14.5	58 26.4
956-460-6	86.218 219.0	10.5 26.7	20.198 50.8	17.2	67 30.5



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