

# MODULAR REDEFINED

“Duke provides both custom and standard counters which meet the high level of durability and reliability Corsi demands for their designs. We know when we specify products from Duke Manufacturing, our clients will receive a high-quality item that meets or exceeds the design standards and will last well beyond the lifespan of most other kitchen equipment. Corsi Associates recommends Duke counters for all your food service needs.” – ADAM CORSI, Principal Corsi Associates



“The counters look amazing. We are highly impressed with the quality Duke provides!”

**SCOTT LOKEY**  
FMP – Facilities Director  
Pennsylvania College of Health Sciences

Design: *Corsi Associates*  
Representative: *Platinum Marketing*  
Duke Manufacturing *Thurmaduke™ Serving Systems*

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## DUKE MANUFACTURING



### Top five trends

Serving systems have been Duke’s business since 1925. Here we discuss some of the trends driving innovation in the sector

#### Eliminating water from operations

There is a number of reasons why this trend is growing, including safety, environmental concerns, energy savings and efficiency within operations. The industry experiences issues regarding water quality, draining of water and water waste. Eliminating the need for water in equipment, as Duke has done with their Waterless Hot Well, solves these issues while protecting the food with a gentle heat. Maintenance is made easier as the unit drops into the counter, allowing it to be easily fixed or replaced if required.

#### Digital controls

One of the single biggest challenges in foodservice operations is downtime. If production is halted, revenue is lost and customer experience is affected. At NAFEM Duke introduced their distributed control system to the market, showing its ability to predict maintenance of equipment through self-diagnostics and reporting by alerting maintenance issues before they present themselves. With

complexity being forced into equipment, the opportunity for equipment failure increases making it more important for operations to predict problems before they arise, minimizing downtime.

#### Versatility

Gone are the days of single-function equipment, especially serving lines. Menu versatility relies on the equipment’s ability to change or adapt as operators are looking for solutions that enable them to revamp the purpose a counter serves between dayparts. From interchangeable décor on a unit to breath guards that can be switched from full service to self service, along with wells and merchandisers that can switch between hot, cold and freezing temperatures, Duke serves a market that is looking for versatility wrapped in one fantastic looking package.

#### Efficiency in a smaller footprint

The kitchen isn’t getting any bigger so vertical space is being utilized with both above and under-counter space

considered premium. Duke’s Hot Frost family of products maximizes space above the counter with shelves that can be hot or cold with the flip of a switch. Reducing the footprint of components maximizes under-counter space by allowing the space saved to be utilized for shelving, drawers or other storage.

#### Modular design with a custom look

Modular solutions are a growing trend, but no one wants modular to look boring. Duke’s modular systems allow foodservice operations to have flexibility when they need it, without sacrificing a custom look. In fact, the trend in materials being used in design today is anything but boring, including natural and man-made stone, laminate veneer, real wood finishes, acrylic panels, decorative metals, and lighting – all within a modular design. ■

Further information  
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