



DUKE FLUSH MOUNT COLD WELL



Shown with optional slant kit



Makes food the star of the show & enhances self-service applications

Minimal equipment visibility; unsurpassed food merchandising/display that encourages greater sales and participation.

Food is easier to see and reach thus enhancing self-service, which is growing in popularity due to labor shortages.

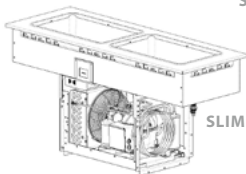


Multiple Configurations

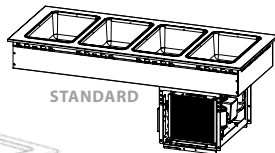
A configuration for every application: standard drop-ins, slimline drop-ins, and built-ins for Thurmaduke counter bodies.



BUILT-IN



SLIMLINE



STANDARD



NSF 7 safe: food holding performance equal to, and in most cases better than, traditional cold pans

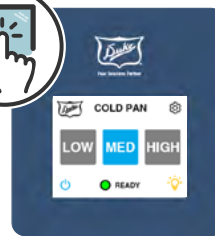


Our design makes everything easier: easy to clean, refill and service

Compared to 3" recessed pans, flush mount makes it easier for staff to grab, lift and refill food pans. The flush mount also makes it easier to keep the countertop clean since there isn't a 3" recess to clean around.



The **traditional refrigeration design system is easy to service** since it doesn't incorporate fans or special fluids.



Intuitive & colorful user interface: easy to use + helpful visual alerts

Key actions are fast; minimal touches to change function. Same controls used in other

Duke appliances such as HotColdFreeze, Waterless Hot Food Wells, Recessed HotFrost, HotFrost overselves and Dual Tier merchandisers. Staff members need to learn just one user interface. Additionally, you will see **on-screen notifications when basic functionality is not performing per specifications** to help you stay ahead of any problems and keep your kitchen running.

