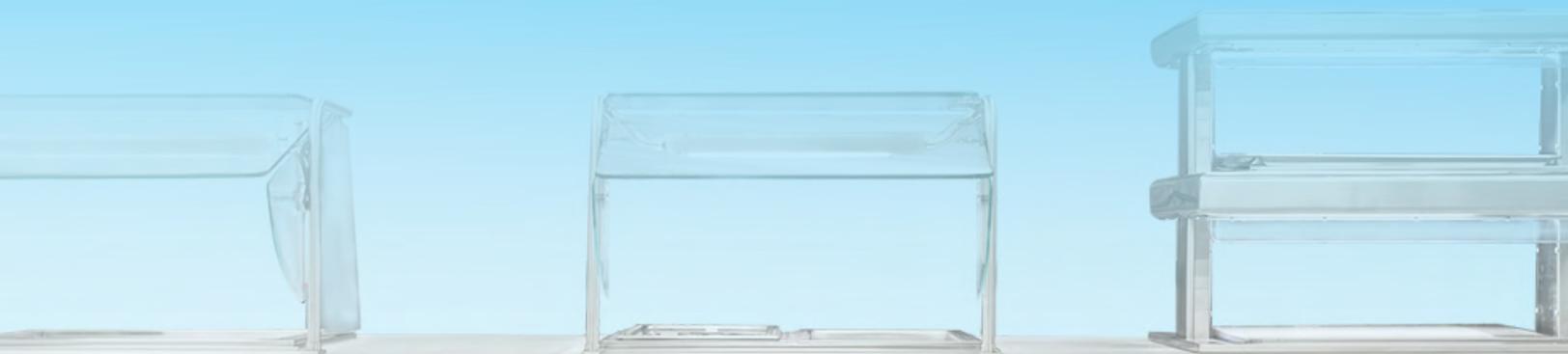
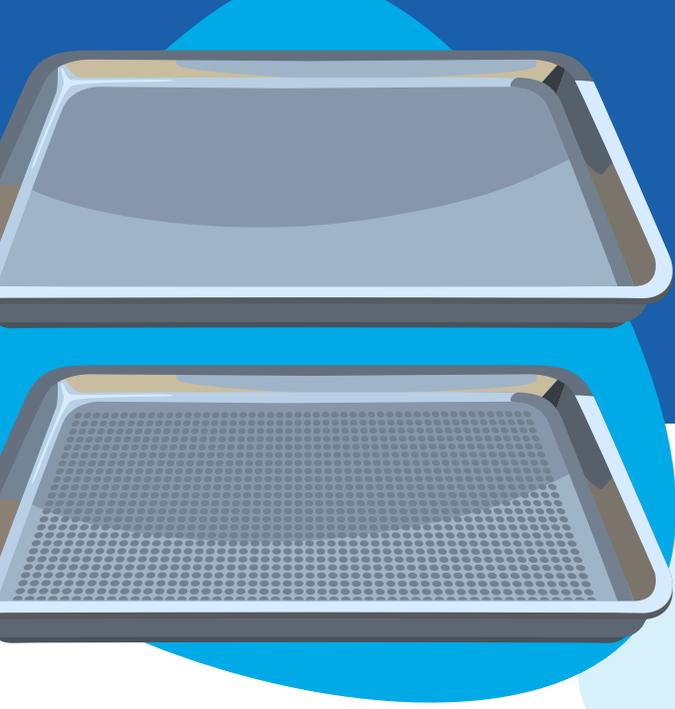




DUKE MANUFACTURING
Sheet Pan Merchandisers





SHEET PAN Merchandisers

Duke Manufacturing has been working in the educational, commercial, and institutional sectors for nearly a century.

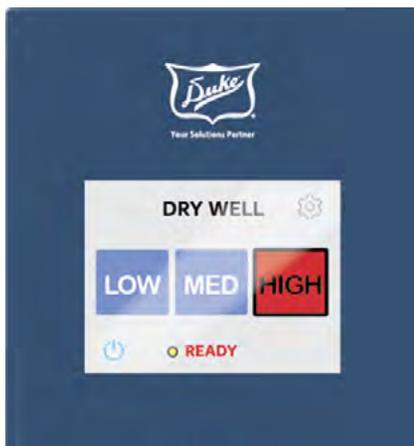
In that time, our team of product specialists and customer care associates have learned from food service directors, operators, design consultants, and customers across these industries about the most important components of commercial holding and serving lines.

To that end, Duke has developed an innovative line of display merchandisers that were designed with versatility in mind. These merchandisers are designed specifically for sheet pans to help make the very most of your menu.

One thing all food service directors have in common is a need for variety and flexibility. When it comes to the menu, they know participants like variety and want new items regularly. Duke's line of flexible, convertible merchandisers offers so much flexibility, you'll wonder how you ever lived without them.

Each of these appliances is dynamic unto itself as it offers **industry-leading flexibility** between different temperatures, menus, and delivery options. Many food service directors are driving participation with these appliances by providing pre-plated and pre-portioned foods. In addition to being easy to use and restock, these versatile appliances can help reduce the labor burden associated with serving operations.

In addition to offering unmatched versatility and flexibility in food merchandising, these innovative appliances are as attractive as they are functional. Many of them are recessed into your CounterCraft or Thurmduke counters, giving your serving space an elegant and timeless finish.



Lastly, Duke's proprietary touchscreen controls are even easier to use than an old smartphone. Dial up the accuracy and efficiency with new touchscreens that display alerts and messages along with critical equipment data when service is needed. All of this on a bright, easy to use and understand touchscreen.



Icons denote what thermal capabilities the product is available in: hot only, switchable, & frost only.



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

RECESSED TOP



- | | |
|-----------------|--|
| OPTIONS | Hot Only • Hot/Frost • Frost Only
Basic Mechanical Control
Stone Inserts (3 color options)
Drain Optional • Duplexed Evaporative System (for stacked overshelf and drop-in) |
| FEATURES | Stainless Steel |
| CONTROLS | Intuitive Touchscreen w/ built-in connectivity |

The Recessed Top is an innovative and versatile product that offers flexibility; serve from a dynamic stone insert, or a sheet pan straight from the kitchen.

The optional stone insert offers a sleek presentation as well as the flexibility to meet the needs of all your hot or cold items. In addition to the versatility enjoyed with our hot and cold only merchandisers, our switchable appliances give you even more flexibility between temperatures with the same ability to switch menu items, temperatures, and delivery mechanism between day parts.

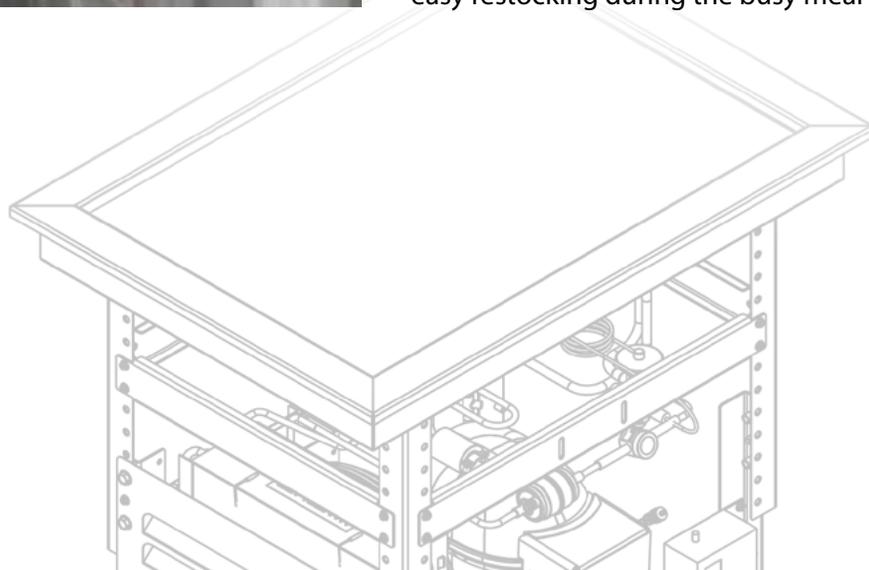
Many of our customers love to use the frost function in the morning for fruit cups, yogurt, or pre-package parfaits for the breakfast crowd before switching to a pre-packaged burger, nachos, or sandwiches for lunch. In keeping with the concept of easy and efficient, these merchandisers are also designed around the most common sheet pan sizes for quick and easy restocking during the busy meal periods.



Optional stone insert

RECESSED TOP

SCAN FOR SPEC



OVERSHELF



OPTIONS	Hot Only • Hot/Frost • Frost Only Basic Mechanical Control Overshelf Heat Lamps
FEATURES	Stainless steel • 1 ¼" Square Stainless Steel Tubing • Glass Shelf • Adjustable Breath Guard for Self/Full Service
CONTROLS	Intuitive Touchscreen w/ built-in connectivity

Double your food display merchandising per linear foot! In addition to the elegant Recessed Top, Duke's Overshelf takes the same technology and doubles up the merchandising space with a second tier of merchandising real estate. Just like our Recessed Top, the Overshelf has the flexibility and versatility to meet your needs for various day parts and presentation options while making the very most of your space.

The Overshelf even **offers built-in food guards** to ensure alignment with regulatory best practices. The standard configuration of these merchandisers is **designed for 18"x26" sheet pans** to enable high throughput in a short period of time since they can be reloaded quickly and easily. In addition to the versatility and flexibility enjoyed with our hot and cold only merchandisers, the HotFrost Overshelf offers the most flexibility in terms of space, thermal convertibility, and versatility through sheet pan serving by allowing you to

Designed to blend in with our BG food shields

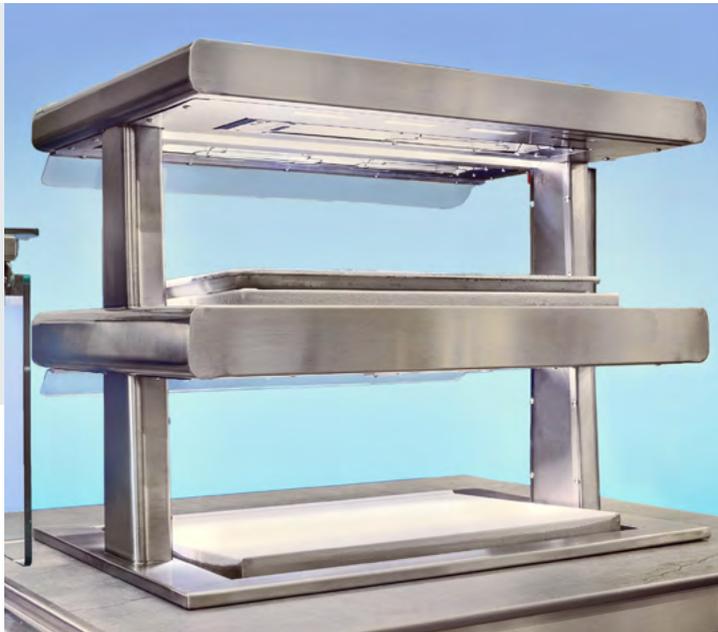


OVERSHELF

SCAN FOR SPEC



DUAL TIER



OPTIONS	Hot/Frost • Frost Only • Dual Sided
FEATURES	Stainless Steel Body & Shelves Switchable Warming/Cooling (<i>each tier</i>) Independent Shelf Contained Refrigeration • High Polished Edges Lights • Heat Shields
CONTROLS	Intuitive Touchscreen w/ built-in connectivity

The Dual Tier Merchandiser offers many of the same benefits as the Overshelf with the added ease of being an all-in-one product instead of pairing a recessed top with overshelf. **Each level is individually controlled and can operate as either hot or cold.** The Dual Tier is designed to **accommodate both full and ½ size sheet pans** and has **built-in lights and high polished edges.**



FLUSH STONE



OPTIONS	Hot Only . Hot/Frost . Frost Only Basic Mechanical Control
FEATURES	1.2cm Dekton
CONTROLS	Intuitive Touchscreen w/ built-in connectivity

The Flush Stone has benefits similar to that of the Recessed Top but with an upscale flair. The stone is built into a Thurmaduke or Counter Craft counter so the **appearance is seamless:** just place food directly on the stone!

Available only as a part of a Thurmaduke/ Counter Craft serving counter system, consult factory



Not finding the serving & holding equipment you're looking for?

Check out our website for our serving counters, food guards, and well appliances for a complete view of all your options or find us on AutoQuotes

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