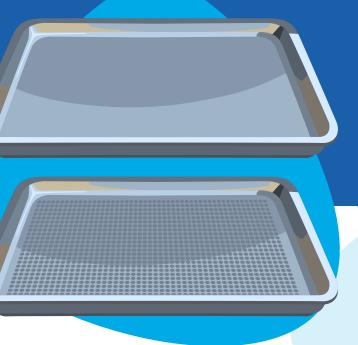


DUKE MANUFACTURING Sheet Pan Merchandisers





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 Thurmaduke 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 thermal capabilities available: hot only, HotFrost switchable, & frost only.

RECESSED DROP-IN **











OPTIONS Hot Only • Hot/Frost • Frost Only

> Basic Mechanical Control • Stone Inserts (3 color options) • Drain Optional • Overshelf & Drop-in (as shown) on a single compressor • Sized for 1,2, or 3 sheet pans - slimline & standard orientations

FEATURES

Stainless steel

CONTROLS

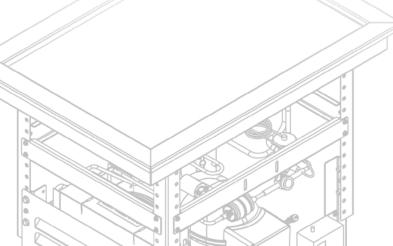
Intuitive touchscreen w/ built-in connectivity comes standard

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 food, whether hot or cold. In addition to the versatility enjoyed with our hot and frost 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.





RECESSED OVERSHELF **









OPTIONS

Hot Only • Hot/Frost • Frost Only Basic Mechanical Control • Overshelf Heat Lamps • Sized for 1 or 2 sheet pans -slimline

FEATURES

Stainless steel • 1 1/4" Square Stainless Steel Tubing • Glass Shelf • Adjustable Food Guard

for Self/Full Service

CONTROLS

Intuitive touchscreen w/ built-in connectivity comes standard

Double your food display merchandising per **linear foot!** In addition to the elegant Recessed

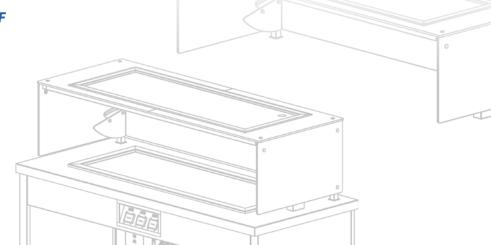
Drop-In, Duke's Overshelf takes the same technology and doubles up the merchandising space with a second tier of merchandising real estate. Just like our Recessed Drop-In, the Overshelf has the flexibility and versatility to meet your needs for various day parts and presentation options while making the very most of your space. The Overshelf even offers built-in food

guards to ensure alignment with regulatory best practices and a sleek minimal look. 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 frost only merchandisers, the HotFrost Overshelf offers the most flexibility in terms of space and thermal convertibility; switch from hot or frost with the press of a button to meet your menu's needs!





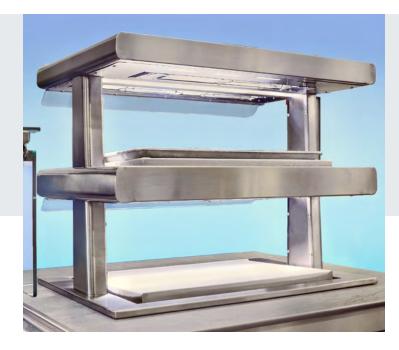




DUAL TIER 🕸 🏶







OPTIONS Hot/Frost • Frost Only • Dual-Sided

Stainless Steel Body & Shelves **FEATURES**

Switchable Warming/Cooling (each tier)

Self-Contained Refrigeration • High

Polished Edges

LED Lights • Heat Shields

CONTROLS Intuitive touchscreen w/ built-in

connectivity comes standard

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 frost with the press of a button! 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

FEATURES

Stone that matches the countertop, any shape or size

CONTROLS

Intuititive touchscreen w/ built-in connectivity comes standard

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



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

www.dukemfg.com



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