

READYFLEX™

HOT HOLDING CABINET

Any Menu.
Anywhere.
Anytime.



Ultimate Holding Environment

Quickly transitions cooked food to the **ideal hot holding temperature** while maintaining ideal texture and color of food



Broad Menu Flexibility

Independent top and bottom heat with **multiple heat zones per shelf** and **multiple pan configurations** without the need for tools (accommodates 1/3, 1/2, and full sizes with depths of 2.5" and 4" plus 1/2 size sheet pans).

Intuitive Touchscreen

Manage recipes **on-site**.



 Colorful well representation

 Works with gloves!

Wells and lids are colorfully represented for easy identification and switch between 3 customized menus with just one touch.

Recipe Management and Built-in Connectivity



LOCAL

Add, edit, & store recipes on the unit

- **Color touch screen:** easy to learn and program
- Recipe library holds up to 30 recipes (15 preloaded)
- Up to **3 customized menu configurations** (EX. breakfast/lunch dinner)



REMOTE

Program recipes from your computer, phone or tablet and utilize unlimited storage via your DCEP (Duke Connected Equipment Platform) cloud account

Distribute recipes to your kitchen, a couple of restaurants, a region, nationally, or globally



Remotely connect via...

- WiFi
- Ethernet
- Bluetooth

Use the DCEP to access **remote recipe management, basic diagnostic capability** and asset management tools.

 **CYBER SECURE**
incorporates IoT Cybersecurity best practices



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To learn more, visit:
dukemfg.com/readyflex

2.5" MODEL SPEC



4" MODEL SPEC

