



DUKE MANUFACTURING
Serving Systems





SERVING SYSTEMS

Your serving counter is an essential piece of your food service operation. The right serving counter can enhance the quality of your customers' and students' experience; increase participation and engagement; delight with proper aesthetics; support menu flexibility; and create more efficient flow and reduce burden on your staff.

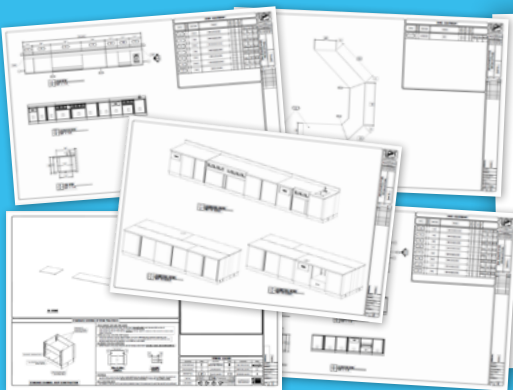
Your operation doesn't look just like anyone else's, which is why **Duke offers a variety of options, configurations and customizations** to ensure your unique needs and design intent can be fully supported. Choose from standard sizes with décor personalization, to fully custom solutions with Duke's CounterCraft brand.



DID YOU KNOW?



We offer *complimentary Design Consultation*.



When researching serving systems, there are a number of considerations even before the design and installation phase. Don't do it alone, **let our experts walk you through your options**, selecting the pieces that fit your unique needs. We follow up this consultation with a drawing to help bring your vision and choices to life before production begins.



SERVING SYSTEM SELECTION

Which counter system is right for my application?

The right counter for you will depend upon your space, your goals, your budget, and your preferences. Duke's team of customer care product and design specialists are here to support you -- to understand your unique needs and help you specify the solution that will work best for you.

Are all serving systems the same?

Yes and No. Fundamentally, serving systems all share a same basic function; to facilitate holding and serving meals safely and efficiently. However, there is a wide variety of aesthetics, compatible appliances, and durability which are important considerations in selecting the right system for your application.

There are four main components of a Serving System:

1. Counter and Finishes

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CounterCraft™

A Counter Revolution™

CounterCraft custom serving counters are Duke's **top-of-the-line** serving counter system for educational, commercial, healthcare, and institutional environments. The construction materials are robust and strong enough for any application, while the décor and design elements help add a level of sophistication and personalization to an already custom serving system.



CUSTOM SERVING SYSTEMS



IDEAL FOR

applications needing the highest quality, **fully customizable** serving systems made to fit the space

- Custom angle iron
- Broadest range of leading appliances
- High quality yet subtle food guards
- Custom décor, lighting & graphics
- Sous Chef controls & connected counter capability via mobile app
- Full survey & install by factory comes standard
- 1-year parts + labor warranty, 2-year warranty (K-12 applications), and 5-year Endurastone

Decor & Design Elements

CounterCraft custom serving counters are designed to help increase participation at your facility by having customizable areas to feature your mascot, brand, or let your creativity soar. From custom panels and graphics to feature lighting enhancements, you have a full range of options at your fingertips to help your new project shine. Whether you're already working with a design consultant, or need a hand configuring your own vision, we're here to support your needs from specification through installation.



Appliance Integration

Our counters are a platform to showcase the real star, your menu! CounterCraft counters are compatible with a nearly endless list of merchandising appliances, including all of Duke's industry leading appliances. Integration with other manufacturers' appliances is also available.



Connected Counters with Touchscreen Controls

Innovative as they are beautiful, CounterCraft customer serving counters have the ability to be paired with the SousChef Technology platform that provides numerous digital data points to help you manage holding and serving operations. The intuitive and colorful touchscreens make using this technology easy for anyone to learn.



CONSTRUCTION

Dimensions: Completely custom. Available in any length, width, height, and with an endless number of counter curves.

Counter Bodies: Made completely from 14-gauge angle iron frames, the construction materials are flexible enough to allow your most elegant design to come to life in a more functional way than ever before with counter body curves. To keep everything sleek, the utility chase is concealed and there is a single point of electrical connection.

Counter Tops: CounterCraft custom serving counters are compatible with a wide variety of countertop materials such as stainless steel, stone, or manufactured, giving your new serving counter system a fresh look and elegant food presentation.

Thurmaduke®

Thurmaduke serving systems are designed to help you **maximize participation, enhance efficiency, and reduce labor.**



MODULAR SERVING SYSTEMS



IDEAL FOR

those looking for **affordable sophistication** for your cafeteria applications

- Stationary & mobile offering
- Flexible & updatable over time
- Custom lighting & décor
- Broad range of leading appliances & food guards
- Easy to design with self-serve tools or use our consultative design services
- 1-year parts + labor warranty, 2-year warranty (K-12 applications), and 5-year Endurastone



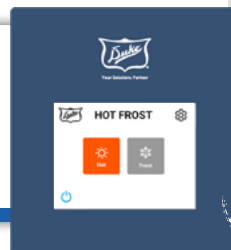
Appliance Integration

Modular serving counters like Thurmaduke are compatible with a wide range of merchandising and serving appliances, including Duke's industry leading appliances to support your menu and your operation.



Touchscreen Controls

Thurmaduke modular serving counters are available with our proprietary easy-to-use touchscreen



Decor & Design Elements

In addition to the inherent value offered by a modular counter solution, Thurmaduke counters also offer a number of décor elements that can help bring your project to life by showcasing your mascot, brand, company colors, or serve as a blank canvas for your creativity. Custom panels, lighting elements, and other décor options can help bring your counter system to life, making the serving environment more inviting and increasing participation.



CONSTRUCTION

Dimensions: 32" counter depth and 36" standard height with ADA (34") & elementary height (30") options.

Counter Bodies: Modular with interlocks and a 14-gauge internal channel frame with 20-gauge stainless body panels (18-gauge options). Through-mounted food guards.

Counter Tops: Choose from 14-gauge or 16-gauge stainless tops along with solid surface & quartz options.

FASTLANE: The FastLane Program has curated the most frequently requested options from Thurmaduke and AeroServ. Select from available modular components to configure to your unique needs, retaining the beauty and functionality of your favorite Thurmaduke and AeroServ brands while gaining additional benefits of easier design and faster delivery.

AeroServ

The **perfect blend of affordability and durability** in a narrower body (24.5" depth). AeroServ is Ideal for budget builds and space-constrained environments due to the small footprint and ability to withstand wear and tear.



ECONOMY SERVING SYSTEMS



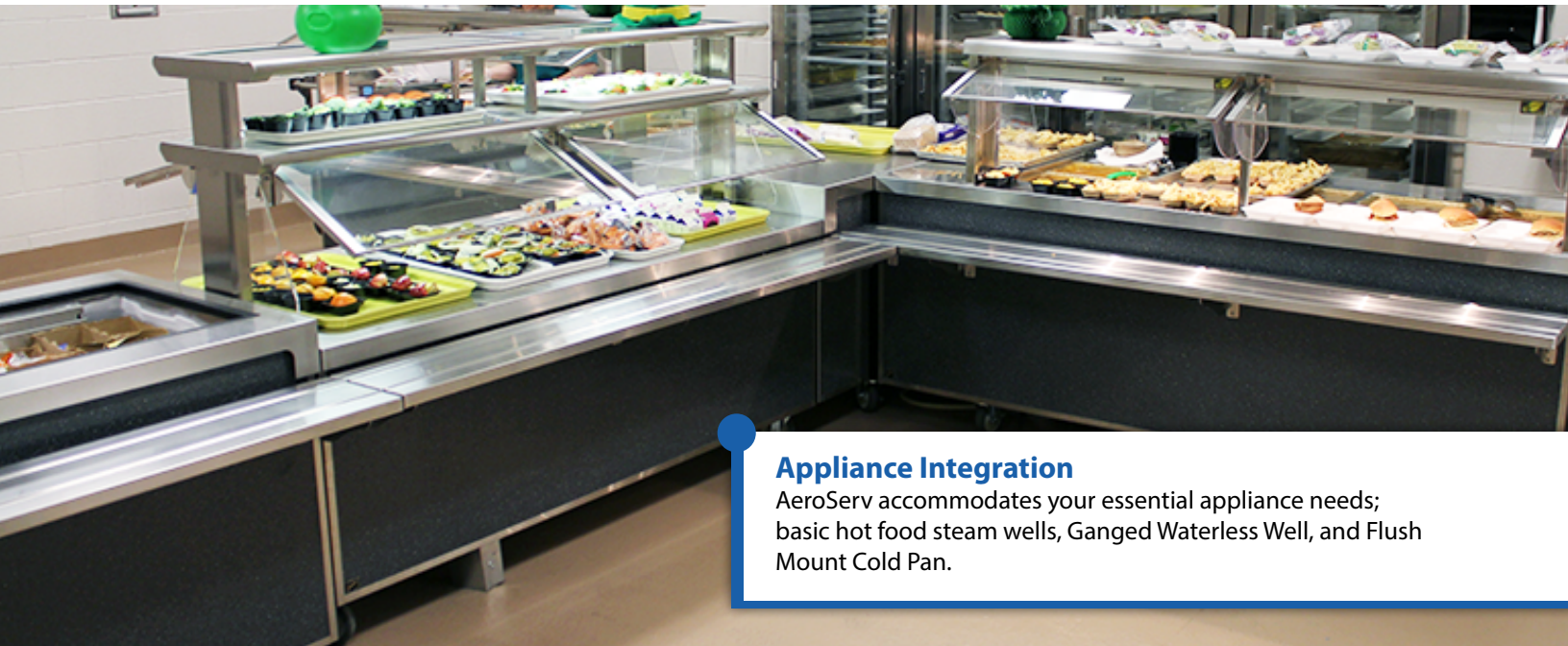
IDEAL FOR

budget sensitive projects and **space-constrained** environments.

- Stationary & mobile offering
- Continuous, solid top option
- Limited range of appliances & food guards
- Easy to design with self-serve tools or use our consultative design services
- 1-year parts + labor warranty, 2-year warranty (*K-12 applications*), and 5-year Endurastone

Decor & Design Elements

AeroServ offers a variety of decor options to add graphics and create appeal. Above all, AeroServ is built for the durability and simplicity your project requires.



Appliance Integration

AeroServ accommodates your essential appliance needs; basic hot food steam wells, Ganged Waterless Well, and Flush Mount Cold Pan.



CONSTRUCTION

Dimensions: 32" counter depth and 36" standard height with ADA (34") & elementary height (30") options.

Counter Bodies: Modular with interlocks and a 14-gauge internal channel frame and 20-gauge stainless body panels. Trim panels hide seams.

Counter Tops: 20-gauge stainless top. Continuous, solid top options.

FASTLANE: The FastLane Program has curated the most frequently requested options from Thurmaduke and AeroServ. Select from available modular components to configure to your unique needs, retaining the beauty and functionality of your favorite Thurmaduke and AeroServ brands while gaining additional benefits of easier design and faster delivery.

FINISHES & DÉCOR OPTIONS

An important, and enjoyable part, of selecting and designing your Serving System is the Finishes and Décor. In Finishes and Décor is where you can **express your aesthetic, promote your brand, and engage your students or other patrons with visual appeal.** Choose from a wide variety of materials and finishes...and almost limitless color options.

TOP FINISHES AND DÉCOR OPTIONS

STAINLESS STEEL

Easy to clean • Durable • Economical



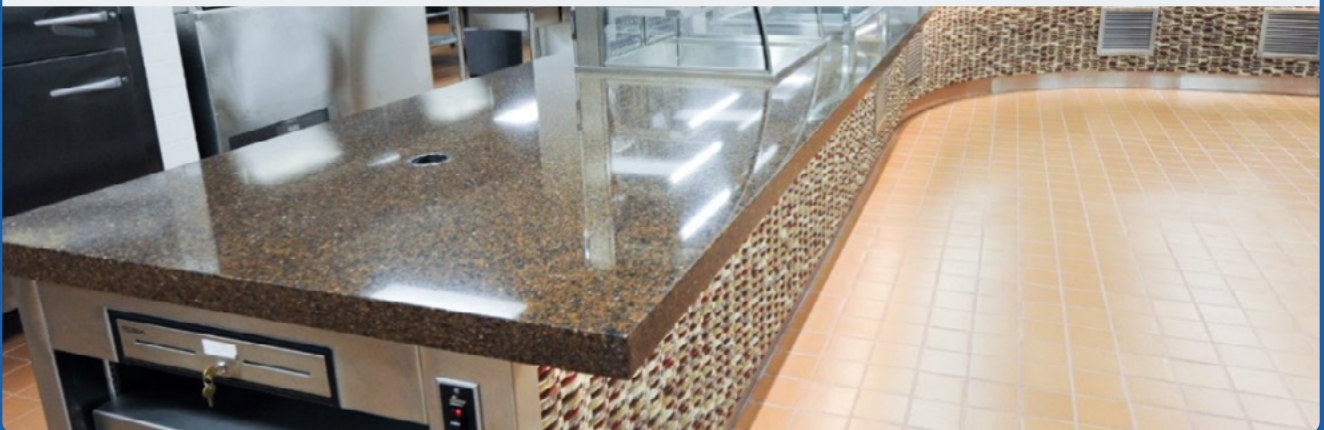
CORIAN

Seamless appearance in any length • Easy to repair
Adds color • Distinctive appearance



ENGINEERED STONE

Wide variety of colors to complement & enhance food • Can be polished to further serving counter elegance
Durable hard surface- scratch resistant



BODY FINISHES AND DÉCOR OPTIONS

Select from a **wide variety of finish options**, designed to fit your aesthetic and your budget. In addition to the finish options, **our designers can work with you to add additional visual appeal** including down-lighting; stand-off panels; and much more.

@ = compatible with AeroServ

7 = compatible with Thurmaduke

C = compatible with CounterCraft

LAMINATE



@ 7

PAINT



@ 7

LAMINATED PANELS



@ 7 C

TILE*



7 C

ACRYLIC PANELS/ 3FORM



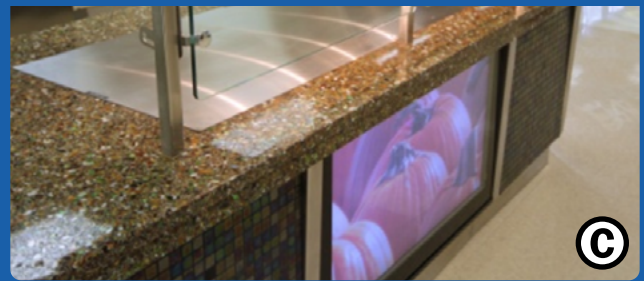
7 C

DECORATIVE METALS



C

VIDEO PANELS



C

*Duke applies tile backer panel but does not tile in house

SERVING WELLS

While your Counter Selection will be largely determined by your aesthetics, space, and flow, **servicing wells are the heart of your serving operation** and will have the greatest impact on the quality, safety, and menu flexibility.

FEATURED SERVING WELLS: In addition to the original and industry-leading traditional Hot Food Steam Wells and Cold Food Holding Wells, new innovations in serving wells provide opportunities to enhance your operation

HOT FOOD STEAM WELLS & COLD FOOD HOLDING



HOTCOLDFREEZE

Maximize menu and daypart flexibility with easy and instant temperature switching



WATERLESS WELL

Save time, increase flexibility, safety, and quality



























































FLUSH MOUNT COLD PAN


Easier to lift, refill and clean



SERVING WELL SELECTION GUIDE

Duke offers a broad range of serving wells to meet your serving needs. The table below can help get you started to zero in on the appliances that best match your requirements and clarify compatibility of each well to the Duke Counter brands.

Appliance	Duke Counter Brand			Temperature			Waterless	Pan Type	
	 CounterCraft	<i>Thurmaduke</i>	<i>AeroSew</i>	 Hot	 Cold	 Switchable		 Sheet	 Hotel
Hot Food Steam Well									
Waterless Hot Well									
Ganged Waterless									
HotColdFreeze™									
Cold Food Holding Well (N7)							N/A		
Flush Mount Cold Pan (N7)							N/A		

Compatible:  Not Compatible: 

SHEET PAN MERCHANDISERS

An essential part of driving participation is effective merchandising of your menu items. From ease of service and access, to attractiveness of the display, select from a broad variety of effective and innovative options. Thermal flexibility is designed into these merchandisers to provide you ability to seamlessly switch between hot and cold modes for broad menu applicability.

RECESSED DROP-IN



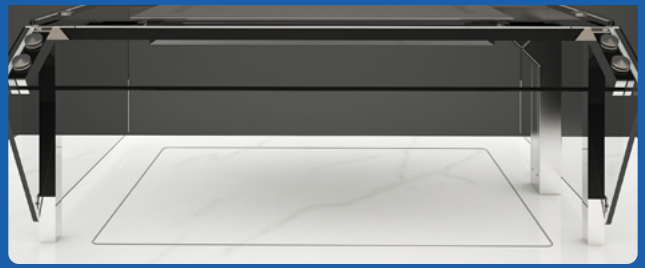
RECESSED OVERSHELF



DUAL TIER



FLUSH STONE



Merchandiser	Duke Counter Brand			Temperature			Waterless	Pan Type	
	CounterCraft	<i>Thurmaduke</i>	<i>AeroServ</i>	Hot	Cold	Switchable		Sheet	Hotel
Recessed Drop-In	✓	✓	✗	✓	✓	✓	✓	✓	✗
Recessed Overshef	✓	✓	✗	✓	✓	✓	✓	✓	✗
Dual Tier	✓	✓	✗	✗	✓	✓	✓	✓	✗
Flush Stone	✓	✗	✗	✓	✓	✓	✓	✓	✗

Compatible: ✓ Not Compatible: ✗

FOOD GUARDS

Selecting the right food guard is a function of ensuring compliance with NSF standards; alignment with your service mode for full or self-service options; as well as aesthetic preference and budget. Adjustable guards allow you maximum flexibility to switch between full and self serve modes quickly and easily. **From functional to fashionable, Duke has you covered.**



Food Guards	Duke Counter Brand			Service Mode			Tier	
	CounterCraft	Thurmaduke	AeroServ	Self-Serve	Full-Serve	Adjustable	Single	Dual
BG Series	✓	✓	✗	✓	✓	✓	✓	✓
400 Series	✗	✓	✗	✓	✓	✓	✓	✓
500 Series	✗	✓	✓	✓	✓	✗	✓	✓
800/900 Series	✗	✓	✓	✓	✓	✗	✓	✗

Compatible: ✓ Not Compatible: ✗



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**DUKE CORPORATE
UNITED STATES, CANADA**

2305 N. Broadway
St. Louis, MO 63102

Toll Free: 800.735.3853
Phone: 314.231.1130

customercare@dukemfg.com

**EUROPE, MIDDLE EAST,
AFRICA, RUSSIA**

Duke Manufacturing C.R. s.r.o
Logistický areál D 11, Hala DC06
Nehvizdy 1100
PSČ 250 81
Czech Republic

Phone: (+420) 323.608.193

sales.emea@dukemfg.com

ASIA

No. 3 Building,
Lane 28, Yu Lv Road,
Malu Town, Jiading District
Shanghai 201801, China

Phone:
+86.21.59153525/59153526
Fax: +86.21.33600628

service.asiapac@dukemfg.com