



## Top 7 Reasons to Specify & Buy a Duke Waterless Hot Food Well

1

### Easy to use, easy to learn touchscreen controls with 3 pre-set temperatures (low, medium, high).



Our use of solid-state Resistance Temperature Detectors provides accurate temperature control to **hold foods at precisely the right temperature.** Delicate starchy foods such as macaroni & cheese, mashed potatoes, and rice are held at food-safe temperatures with no scorching or burning on the bottom. One control per appliance.

4

### 70% less cost to operate versus traditional wet wells;

using national electric rates, the Duke Waterless Hot Food Well costs approximately \$115 to operate versus a traditional wet well at \$395 per year.

*\*assumes preheat, 2 hours idle and 7 hours hold; assumed USA average KWH of \$0.167*



3

### Fast & easy to service\*;

the waterless well individual well drop-in design makes it **very easy to lift out from the top** (25lbs), unplug the power cord and the low voltage control wire, make the repairs, then put it back in the counter. **No more crawling under a dirty counter**, lengthy downtime, and costly service bills.



*\*Ganged waterless well models (2-6 well/2-3 well slimline ganged units) require traditional in-counter service.*

2

### Fast & easy to clean

thanks to the **removable non-stick liner.** Wipe out spills or lift it out and run it through the dishwasher.



5

**Lowest installation costs;** run up to 5 wells on a 15 AMP 208-volt circuit and no drains or water to plumb.



6

### No H2O connections;

eliminates water scaling and cleaning, no more hauling water across the floor to fill and empty wet wells, and no more steam burns.



7

### No drain connections

or floor drains required, which means clean under-counter installations, and you can install anywhere since a floor drain and water aren't needed.



**Think mobile.**