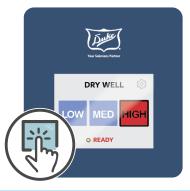


Top 7 Reasons to Specify & Buy a

Duke Waterless Hot Food Well

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.

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



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.

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Fast & easy to clean thanks to the

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



Lowest installation costs;

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



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.



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.

