

DUKE WATERLESS HOT FOOD WELL

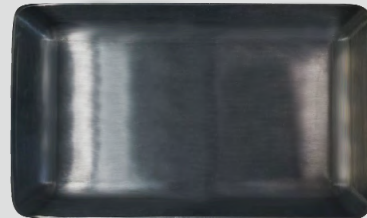
Award Winner



The **easy-to-use programmable touchscreen control** with 3 separate settings (low, medium, high) and the smart digital temperature controller assures product quality & consistency day in and day out.



Comes with our Patent Pending removable non-stick liner that **makes cleaning easy and quick.**



Wipe off spilled food from the liner or take the liner out of the well and run it through a dish machine.



The Duke Waterless Hot Food Well is **easy and fast to service.** Individual wells lift out and unplug for service. With **reduced utility requirements**, it is **faster to preheat** and **costs much less to operate** than the market leader in traditional wet hot food well.*



The gentle heating technology and exact temperature control of the Waterless Hot Food Well will **keep starchy foods such as rice, macaroni & cheese, and mashed potatoes hot without scorching!**



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

Available as an **individual unit drop-in with cord & plug** or **ganged with 2-6 wells or 2 and 3 well slimline units.** Individual units use 1 touchscreen per control & ganged units use 1 touchscreen control per appliance (can handle up to 6 wells).



Ganged units available as built-ins for Duke Aeroserv & Thurmaduke modular counters



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SPEC SHEETS

