



Waterless Hot Food Well

hold food for that just-cooked, straight out-of-the-oven taste



5 Reasons to Buy a DUKE WATERLESS HOT FOOD WELL

1 TOUCHSCREEN with 3 pre-set temperatures (low, medium, high).

1



The **easy-to-use programmable touchscreen** control with 3 separate settings and the smart digital temperature controller assures product quality and consistency day in and day out. The gentle heating technology and exact temperature control of the Duke Waterless Hot Food Well will **keep starchy foods such as rice, macaroni & cheese, and mashed potatoes hot without scorching!**

2 Fast & easy to clean **REMOVABLE NON-STICK LINER.**

2



Wipe out spills or lift it out and run it through the dishwasher.

3 QUICK REPAIRS thanks to the individual well design

3



At 25 lbs, this drop-in is **easy to lift out from the top**, make the repairs, then put it back in the counter. **No lengthy downtime or costly service bills.***



4 CONSERVE time, electric, & water.

4

Duke Waterless Hot Food Well **heats 33% faster** than traditional wet wells, saving time and electric.

*Cost saving projections are approximately 70% less than running traditional wet wells.



5 NO WATER OR DRAIN CONNECTIONS NEEDED.

5

No water means...



eliminate water scaling, steam burns, and hauling water to fill wells

no floor drains for a cleaner kitchen and equipment mobility




























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

The Waterless Hot Food Well from Duke checks all the boxes.

Hi-Tech Dry Wells

The Duke Waterless Hot Food Well Features:

		Wet Well Market Leader	Induction	Convection Market Leader
Holds all foods hot, even hard to hold starchy foods such as macaroni & cheese, rice and mashed potatoes without scorching or burning.				
Patent pending lift-out non-stick liner to make cleaning fast and easy.				
Touchscreen controls with 3 pre-programmed temperatures (low, medium, hot) and solid state (RTD) temperature control.				
 <p>Individual Well Available as an individual well with cord and plug for fast and easy service. Unplug power and low voltage controller, lift out, repair or replace. (One touchscreen per well)</p>				
 <p>Ganged Well Available in a 2-6 well ganged configuration and 2 and 3 well slim line units with a single-touchscreen control per appliance with 3 pre-programmed temperatures (low, medium, hot) and solid state (RTD) temperature control.</p>				
Up to 5 wells on a standard 15 Amp 208 volt circuit.		2	3	2
No drains required.				
No water connections.				
Fully insulated and sealed body.				
Future connectivity hardware built-in.				
Shallow penetration into the counter body leaving more useful space under the wells due to no drain and required plumbing.				

Additional waterless hot food well features and specifications available at dukemfg.com

SCAN ME
for equipment
specifications



Do your hot food wells...

- ...have touchscreen controls with smart digital temperature control & built-in Bluetooth™ connectivity?
- ...require drains, plumbing or water connections? Ours don't.
- ...come with removeable non-stick liners for fast & easy cleanup?
- ...have the fastest preheat time on the market?
- ...lift out and unplug for easy service?
- ...come with 1 year parts & labor warranty?

**If not, reach out to your rep and ask about
buying a Duke Waterless Hot Food Well!**



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