








# DUKE SERVING WELLS OVERVIEW

Duke offers a range of serving wells – allowing you to customize the solution, and budget, to each projects’ unique needs.

APPLICATION	Value ★	Premium ★★	Superior ★★★
	<p><b>Hot Food Well</b></p> <ul style="list-style-type: none"> <li>• Ultimate in reliability and quality construction for <b>traditional steam-well hot holding</b></li> </ul>	<p><b>Waterless Well</b></p> <ul style="list-style-type: none"> <li>• “Water = Bad” </li> <li>• All of the quality hot holding of a steamtable, with <b>gentler heating and improvements</b> in:             <ul style="list-style-type: none"> <li>• Energy savings (70% less)</li> <li>• 33% faster heat up</li> <li>• Safety (<b>no steam burns!</b>)</li> <li>• Ease of operation</li> <li>• Flexibility (<b>no drains!</b>)</li> </ul> </li> </ul>	 <p><b>HotColdFreeze™</b></p> <ul style="list-style-type: none"> <li>• Offering <b>superior flexibility</b>, HotColdFreeze switchable serving wells allow each well to be operated in a Hot, Cold, or Freeze mode.</li> <li>• Supports greatest menu diversity; day-part switchability; and maximum merchandising options (<i>e.g., taco bar; baked potato bar; etc. where the hot and cold meal components can be conveniently located for easy assembly</i>)</li> <li>• Individual style well</li> </ul>
	<p><b>Cold Food Well</b></p> <ul style="list-style-type: none"> <li>• <b>¾” recess = *almost* flush</b></li> <li>• Competitively priced, with enhanced merchandising and accessibility compared to standard Cold Pans with 3” recess</li> <li>• Bain-marie style well</li> </ul>	<p><b>Flush Mount Cold Pan</b></p> <ul style="list-style-type: none"> <li>• Premium solution offers a <b>fully-flush experience</b>, further enhancing merchandising and cleanability</li> <li>• Individual style well</li> </ul>	 <p>Merchandise hot food next to cold food</p>