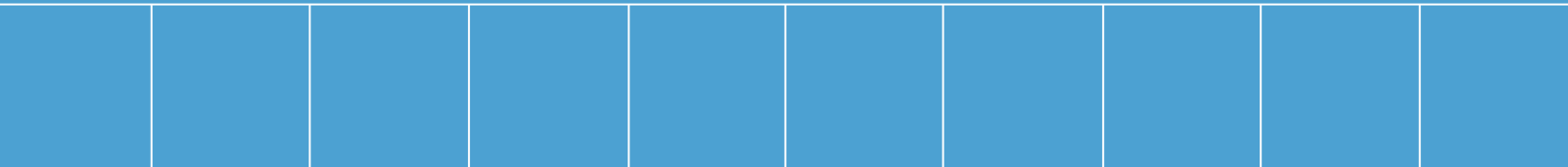




CUSTOM FABRICATION CAPABILITIES

With Duke, you get custom solutions tailored specifically to your needs, plus mass production capabilities that offer reliable, consistent results, speed-to-market and competitive pricing. That's what makes Duke your total solutions partner.



Creating customer experiences that are positive, on-brand and on-budget . . .

FRONT COUNTER SUCCESS STORIES

FRUTATION® & EDIBLE ARRANGEMENTS®



Quick serve modular metal counter system enables rapid, trouble-free expansion for Frutation® (by Edible Arrangements®).

- Time and motion studies helped improve design and layout, increased productivity.
- UL and NSF approved modular metal counters hastened national expansion and acceptance by local code officials.
- After prototyping, Frutation® now has a standard front and back counter for all U.S. locations.
- Incorporates contemporary aesthetics and TRI-CHANNEL™ refrigeration technology.

- Sole source supplier for stainless steel worktables, sinks and modular fabricated products for Edible Arrangements®.
- Readily available inventory allows for quick turnaround and faster store openings.

SUBWAY®



During a 25-year partnership, Duke has helped the SUBWAY® brand open 25,000 restaurants worldwide.

- Helped the SUBWAY® brand move from a basic sandwich prep table to a complete serving system for improved customer service.
- Duke's exclusive TRI-CHANNEL™ refrigeration system delivers state-of-the-art cold food holding.
- Developed standardized components to satisfy a broad variety of installation conditions.
- Introduced store décor systems, which drove better consistency in all restaurants, improved overall appearance and reduced total costs.

- Executed a productivity study and worked with the SUBWAY® brand to implement speed-of-service enhancements.
- Global sales, service and equipment consolidation services support store openings around the world.
- Developed a new baking technology platform introduced in 2008.

Custom equipment packages that perfectly complement your serving systems . . .

PRODUCTION COUNTER SUCCESS STORIES

DENNY'S



Quality products and service has earned Duke the Denny's Vendor of the Year Award.

- Re-configured stainless-steel worktables for "back-of-the-house" applications to provide cost savings and improved functionality.
- Worked with Denny's architectural staff, operations personnel, project managers and procurement department to deliver the optimal solution.
- Supporting Denny's EDGE program, developed new quick serve counter incorporating a steamtable, heated overhead shelf and prep area.

Our installation team worked to ensure that the counters would fit the footprint of existing stores.

- Equipment consolidation services deliver the entire store package, assembled and on one truck.

LEADING MEXICAN QSR



Duke production counters ensure superior product holding, safer operation, increased efficiency and reduced costs.

- Unique modular construction reduces shipping costs and simplifies the installation process.
- Duke provided turnkey installation to over 1,000 restaurants in less than 18 months.
- Incorporates DRI-CHANNEL™ hot holding technology for improved food quality and operational savings.
- Exclusive TRI-CHANNEL™ refrigeration system provides superior cold food holding.

- Easy maintenance through quick access to key components.
- Smooth surfaces vastly improve cleanability.
- Ergonomic design helps improve speed of service.
- Energy saving refrigeration and electrical components.



Your Solutions Partner

