

# DRI-CHANNEL™ Hot Food Holding System



Our DRI-CHANNEL™ hot holding well is manufactured with a hard coat anodized finish making it easier to clean while eliminating the need for water and steam to hold hot foods. Heat is evenly distributed through each channel to provide consistent temperatures that maintain food safety and deliver a superior product.



## Right temperature every time

- Independent heat zone for each channel
- Individual digital temperature displays
- Audible temperature alarms alert operator when temperatures change

## Safe, efficient and cost effective to operate and maintain

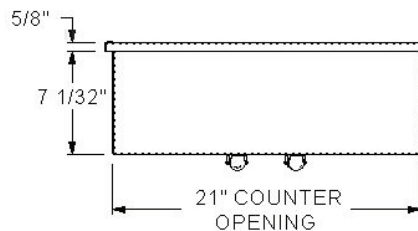
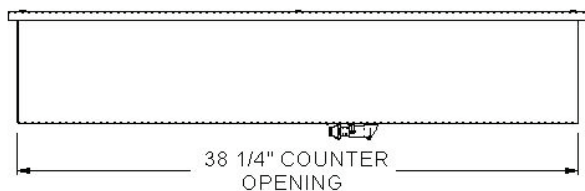
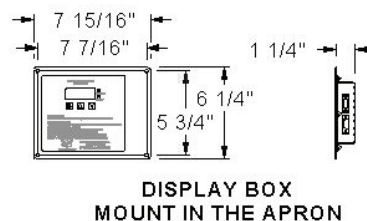
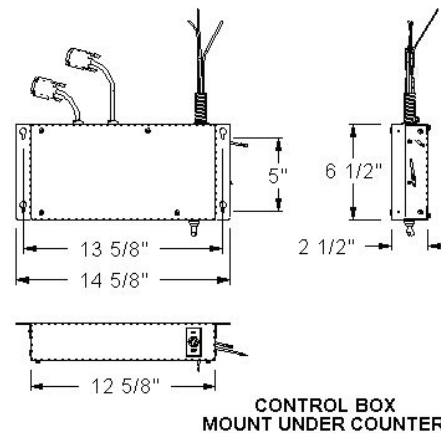
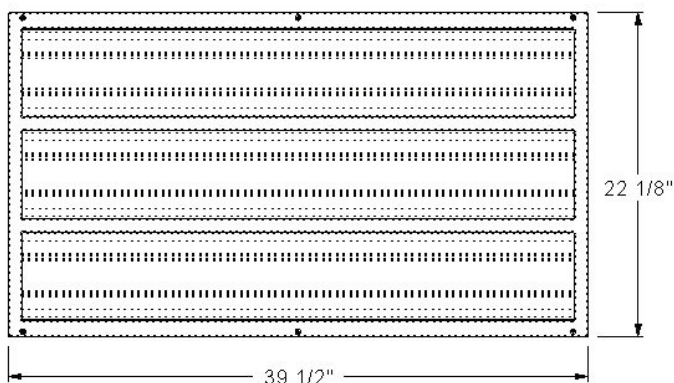
- Studies conducted by Taco Bell project annual per store average savings of \$1,500 - \$5,000
- No steam cabinet and no steam table for less downtime and a safe work environment
- Easy to clean anodized, non-stick channel surfaces
- One piece extruded design for simplified clean up and maintenance

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## DUKE DRI CHANNEL SPECIFICATIONS

### HDC Specification Sheet Model HDC3-37.5

<b>Shipping Weight:</b>	160 lbs/59.7 Kg	
<b>Electrical:</b>	HDC3-37.5	208 V, 10.1 A, 2100 W, 50/60 Hz 240 V, 11.7 A, 2796 W, 50/60 Hz



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