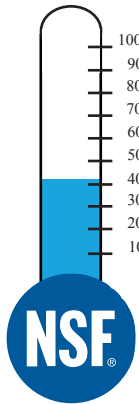


TRI-CHANNEL™ Cold Food Holding System

Proper cooling improves product flavor and safety

- Three channels means food is never more than 3.5 inches from a cold wall
- Tri-Channel controls temperature at or below 41° meeting National Sanitation Foundation's Standard 7 and ensuring food quality and safety



"KEEPS TEMPERATURES
AT OR BELOW 41°
MEETING
NSF STANDARD 7"



Tri-Channel's design increases efficiency:

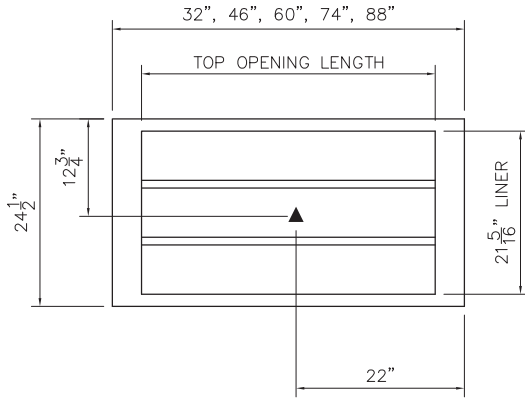
- Cold wall construction means no fans to maintain, reducing repair costs
- Channels are angled to allow easy access to food and trays
- Pans are flush-mounted for easy access and cleaning
- Duke's patented Tri-Channel™ system has been installed in 3,000 QSR outlets worldwide



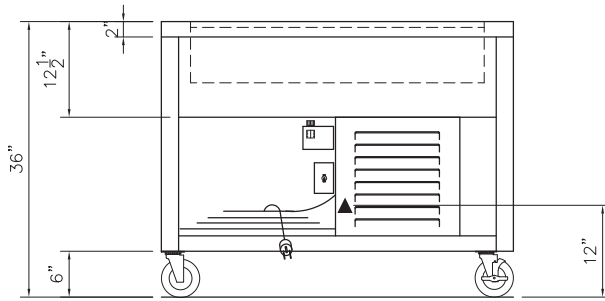
Your Solutions Partner



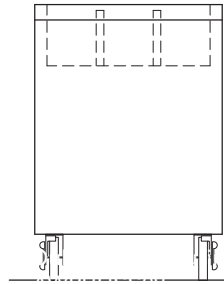
TRI-CHANNEL™ Cold Food Holding System



TOP VIEW



FRONT VIEW



RIGHT SIDE VIEW

AEROSERV™ SERVING SYSTEMS
COLD PAN - TRI-CHANNEL
MEETS NSF STANDARD 7

372-25-TC	32" length unit
373-25-TC	46" length unit
374-25-TC	60" length unit
375-25-TC	74" length unit
376-25-TC	88" length unit

LEGEND
▲ ELECTRICAL CONNECTION POINT SINGLE PHASE

FREIGHT CLASS: 100

Model	Overall Length	Overall Width	Tri-Channel Top Cutout Dimensions			Cubic Ft. Crated	Weight		120/1 NEMA #5-15P	
			Length	Width	Depth		lbs.	Kg.	Amps	HP
372-25-TC	32"	24 1/2"	25 5/8"	21 5/16"	8"	28.6	264	120	5.5	1/4
373-25-TC	46"	24 1/2"	38 3/8"	21 5/16"	8"	39.1	340	154	6.7	1/3
374-25-TC	60"	24 1/2"	51 1/8"	21 5/16"	8"	49.6	416	189	6.7	1/3
375-25-TC	74"	24 1/2"	63 7/8"	21 5/16"	8"	60.1	507	230	6.5	0.4
376-25-TC	88"	24 1/2"	76 5/8"	21 5/16"	8"	70.6	583	264	6.5	0.4



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